

The
GRILLE
—at—
NOVELLAS

APPETIZERS

Lobster Tacos 12

*Grilled Tortilla, Corn & Red Onion Salsa,
Lobster Meat, Roasted Garlic Crema*

Fig & Goat Cheese Crostini 11

*Creamy Herb Goat Cheese, Fig, Toasted
Baugettes, Balsamic Fig Drizzle*

***Traditional Wings 14**

*Traditional Hot Buffalo, Mild, Barbeque,
Sweet Thai Chili, with House-made Blue
Cheese Dressing, Celery and Carrot Sticks*

Pumpkin & Sage Hummus 11

*Chick Peas, Tahini, Pumpkin & Sage, Fresh
Lemon Juice, First Press Olive Oil,
Toasted Pita, Served with Celery &
Carrot Sticks*

Truffle Herb Mac & Cheese 12

*House Blend Artisan Cheese Sauce,
White Truffle Oil, Fresh Herbs
Aromatic Bread Crumbs*

Prince Edward Island Mussels 14

*Pan Roasted Garlic, Pancetta, Grape
Tomatoes, Cider Vinegar and White Wine
Broth, Fresh Herbs*

***Truffle Fries 8**

*Hand Cut French Fries tossed with
Parmesano Reggiano Cheese,
White Truffle Oil and Fresh Herbs*

Novella's Flat Bread 9

*Toasted Flat Bread topped with Fresh
Basil Pistou, Goat Cheese, Candied Pecans*

SOUPS

***Soup Du Jour 8**

Chef's Daily Preparation

Caramelized Onion Soup 8

*Caramelized Sweet Vidalia Onions, Garlic,
Balsamico of Modena and Rich Beef Broth,
Herb Crostini, Melted Swiss Cheese*

SALADS

***Mesclun Green 9**

*Crispy Mesclun Greens, Grape Tomatoes,
English Cucumbers, Julienne Red Onions,
Balsamic Vinaigrette*

***Baby Arugula 11**

*Brie Cheese, Dried Cranberries, Candied
Pecans, Orange Balsamic Vinaigrette*

Traditional Caesar Salad 11

*Crisp Romaine Hearts, Seasoned Croutons,
Creamy Caesar Dressing, Parmesan Cheese*

Add Grilled Chicken 6

Add Grilled Salmon 8

*Gluten Free Items have * in front of them -
Always inform server of dietary/allergy restrictions*

ENTRÉES

All Entrées served with a House Salad

***Pan-Seared Atlantic Salmon 25**

Pan Seared Salmon, Tuscan Kale, Dried Cranberries, Toasted Pecans, Meyer Lemon and Ginger Au Jus

Stuffed Free Range Chicken Breast 25

Lightly Panko Crusted Breast, Broccoli Rabe, Anjou Pears, and Brie Cheese, served with Yukon Gold Mashed Potatoes, Veloute Sauce

***Steak Frites 23**

Grilled, Sliced NY Strip Steak, Borolo Wine Reduction, Caramelized Onions and Truffle Fries

***Vegetarian Stuffed Sweet Potatoes 21**

Sautéed Kale, Fresh Goat Cheese, Cranberries, Balsamic Drizzle

Lobster & Crab Penne 24

Tender Crab & Lobster Meat, Chinese Broccoli Tops, Aromatic Croutons Tossed in a Three Cheese Béchamel Sauce

Rigatoni 22

Sweet & Savory Sausage Crumble, Broccoli Rabe, Sautéed Garlic, First Press Olive Oil, Pecorino Cheese

Sides

***Mac and Cheese 8**

***Sweet Potato Steak Fries 6**

***Vegetable of the Day 5**

***Yukon Gold Mashed Potatoes 6**

***House Salad 5**

BUTCHER'S BLOCK

Served with House Salad,
Vegetable of the Day and
Choice of Starch and Sauce

***Petite Filet Mignon 32**

***10oz Skirt Steak 30**

***16oz New York Strip Steak 32**

***14-16oz Ribeye 34**

***14oz Berkshire Pork Chop 24**

**Yukon Gold Mashed Potatoes*

**Sweet Potato Steak Fries*

**Truffle Fries*

**Au Poivre Sauce*

**Hollandaise*

**Pecan & Sage Demi Glaze*

**Béarnaise*

**Red Wine Reduction*

BURGERS AND SANDWICHES

House Burger 16

Hand Packed, 100z Angus Beef Burger, Red Onion, Lettuce, Tomato, choice of American, Cheddar, Pepper Jack, or Swiss Cheese, on a Toasted Brioche Bun

Novella's Burger 18

Hand Packed, 100z Angus Beef Burger, Wild Mushroom Sautee, Blue Cheese Crumble on a Toasted Brioche Bun

Chicken Sandwich 15

Choice of Crispy or Grilled Chicken, Pepper Jack, Sweet Thai Chili Sauce, Red Onion, Lettuce, Tomato on a Toasted Brioche Bun

Sliced Steak Sandwich 18

Sliced New York Strip Steak, Caramelized Onions, Red Wine Reduction, Toasted Ciabatta Bread