



**SUBJECT:** Consideration of a request from Ardiana's Restaurant for a new Class C

quota license.

**SUBMITTING DEPARTMENT:** City Clerk

### **KEY HIGHLIGHTS:**

• Ardiana's Restaurant has been operating under current ownership for 13 years.

- The addition of a liquor license would allow the restaurant to attract a broader customer base.
- The City currently has three available quota liquor licenses.

### **BACKGROUND INFORMATION:**

The City currently has three new Class C quota liquor licenses available. Chapter 3 of the City code contains the review criteria for considering a new license. Section 3-13 establishes the city's general licensing policy, which considers whether the facility:

- a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

In addition, Section 3-15 (g) establishes specific criteria, evaluating the application with regard to:

**The applicant** (subsection [g][1]), such as:

• The applicant's management experience in the alcohol/liquor business

**The facility** (subsection [g][2]), such as:

- compliance with building, zoning, and other code requirements
- effects on traffic
- effects on surrounding businesses and neighborhood
- proximity of the proposed business facility to other similarly situated licensed liquor facilities

### **Benefits to the community** (subsection [g][3])

- effects upon the economic development of the city
- effects on the health, welfare and safety of the general public
- whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration, among other things:
  - 1. total number of licenses for similar establishments and/or operations in the city; and
  - 2. proximity of the establishment to other licensed liquor establishments
- The uniqueness of the facility contrasted with other existing or proposed facilities
- The permanence of the proposed facility in the community.

Section 3-17 of the City Code allows for an agreement on the prohibition on profiteering by Class C liquor license holders. Under the terms of the agreement, the City Council shall not approve the transfer of a Class C liquor license within three (3) years of the date of the original issuance of the license. A draft agreement is included in this packet.

Ardiana's Restaurant specializes in homemade European and American fusion cuisine, offering a unique and flavorful twist that sets them apart from other establishments. Their goal is to create a space where people gather not just to eat, but to connect, to celebrate milestones, enjoy meaningful conversations, and feel a true sense of belonging.

The Police Department has no objection to the request. Approval from the Fire Department and Community Development are conditional, pending compliance with City regulations.

RECOMMENDED ACTION: Consideration of a request from Ardiana's Restaurant for a new Class C quota license for the existing restaurant located at 41602 W. 10 Mile Road, Novi, MI 48375 and Agreement on the Prohibition on Profiteering by Class C Liquor License Holders. By allowing for the expansion of menu offerings, Ardiana's Restaurant will continue to complement the area and provide residents with a dining option which will foster or generate economic development or growth within the city, by bringing an expanded customer base to the Novi Ten Shopping center in the area of Ten Mile and Meadowbrook Road, in a manner consistent with the city's policies. The applicant appears to qualify for a license under the City's ordinance.

### Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Applicant's personal information:	1(b). Business location information:
Name: Robert Kalay	Name: Ardiana's Restaurant
Address:	Address: 41602 W. 10 mile Road
	Novi, MI 48375
Phone:	Phone: 349-2470
NOTE: If the applicant is a partnership, you must include the name agreement. If the applicant is a privately held corporation, you must in the board of directors and/or stockholders. Attach a copy of the articles	nclude the name and address of each corporate officer, member of
Type of liquor license applying for (circle all those that apply):	(The rest armusered on attached p
Class C ☐ Resort ☐ Tavern ☐ Club ☐ Hotel A	B Quota Transfer Microbrewery/Brewpub
Theme of Proposed Business:	
Street address <u>and</u> legal description of the property where li	quor lica
A-	1

### **CITY OF NOVI, MICHIGAN**

### Liquor License Application Questionnaires A and B

### Page A-1

### 3. Street address and legal description of the property where liquor license is to be located:

41602 W. 10 MILE ROAD, NOVI, MICHIGAN 48375
T1N, R8E, SEC 23 PART OF SE 1/4 BEG AT PT DIST N 89-35-00 W 220 FT FROM SE SEC
COR, TH N 89-35-00 W 710.80 FT, TH N 00-25-00 E 60 FT, TH S 89-35-00 E 86 FT, TH N
00-25-00 E 400 FT, TH ALG CURVE CONCAVE SELY, RAD 200 FT, CHORD BEARS N
45-25-00 E 282.84 FT, DIST OF 314.16 FT, TH S 89-35-00 E 586.72 FT, TH S 00-35-00 W 440
FT, TH N 89-35-00 W 160 FT, TH S 00-35-00 W 220 FT TO BEG 11.02 A

### <u>Ouestionnaire B – Administrative Background Information for Liquor License</u>

### 1. What is the applicant's management experience in the alcohol/liquor business?

The theme of the proposed business is a warm, family-owned dining experience rooted in tradition, authenticity, and community. Ardiana's Restaurant specializes in homemade European and American fusion cuisine, offering a unique and flavorful twist that sets us apart from other establishments. Every dish is crafted with love, using time-honored family recipes and fresh, high-quality ingredients. The atmosphere is elegant yet inviting, designed to make guests feel at home while enjoying a memorable and satisfying meal. Our goal is to create a space where people gather not just to eat, but to connect—to celebrate milestones, enjoy meaningful conversations, and feel a true sense of belonging.

### 2. What is the applicant's general business management experience?

The applicant has over 20 years of experience in the restaurant and hospitality industry, including 13 years as the owner and operator of the current establishment. Throughout this time, they have been directly responsible for all aspects of business management, including staffing, training, budgeting, vendor relations, customer service, and compliance with health and safety regulations. Their hands-on leadership and long-term success reflect a deep understanding of operational efficiency, team development, and responsible service. This extensive experience ensures the applicant is well-equipped to manage a licensed establishment with professionalism and accountability.

### 3. What is the applicant's general business reputation?

The applicant has built and maintained an outstanding reputation within the Novi community through over a decade of consistent, high-quality service and community involvement. As a long-standing business owner, the applicant is known for professionalism,

integrity, and a genuine commitment to supporting local events, organizations, and causes. Their positive relationships with patrons, neighboring businesses, and local officials reflect a strong and respected presence in the community.

# 4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

The applicant is financially stable and fully capable of operating the proposed facility. With over 13 years of successful ownership and management of the current restaurant, they have demonstrated strong financial responsibility and consistent business performance. The establishment is fully built and operational, with all necessary infrastructure in place. The applicant has a proven track record of maintaining financial solvency, managing operational costs effectively, and sustaining long-term profitability, ensuring their ability to responsibly support and maintain a liquor license.

# 5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

No past criminal convictions.

### 6. Does the applicant use alcoholic beverages to excess?

No, the applicant does not consume alcohol and has never engaged in its use.

# 7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

The issuance of a liquor license will positively contribute to the economic development of the surrounding area by enhancing the restaurant's ability to attract a broader customer base and increase revenue. This growth directly supports local employment opportunities and encourages continued investment in the neighborhood. In addition, the license will help draw new visitors to this part of Novi—many of whom may not have previously considered dining there due to limited full-service options. With a more complete dining experience, including beer, wine, and cocktails, we can bring renewed energy and activity to a corner of the city that is full of potential. As a long-standing business committed to quality, hospitality, and community connection, we are proud to be part of the effort to revitalize this area, foster new growth, and help it thrive as a vibrant destination for both locals and visitors.

# 8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

The issuance of a liquor license will be managed with a strong commitment to the health, welfare, and safety of the general public. The applicant prioritizes responsible alcohol service

through comprehensive staff training programs, including compliance with state laws, recognizing signs of intoxication, and preventing sales to minors. Additionally, the restaurant enforces strict safety protocols such as regular monitoring of patron behavior, collaboration with local law enforcement when necessary, and maintaining a secure, welcoming environment. These measures ensure that the establishment operates responsibly and contributes positively to the community's overall safety and well-being.

# 9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

The applicant maintains positive and collaborative relationships with these agencies to ensure full compliance with all safety and regulatory requirements.

# 10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

The issuance of a liquor license at our restaurant represents more than just an operational upgrade—it's a meaningful opportunity to better serve and grow with the community we've been proud to be a part of for over 13 years. Our passion has always been creating homemade, high-quality meals in a warm, welcoming environment. Time and again, our loyal guests have shared that the only thing missing from their experience is the ability to enjoy a glass of beer, wine, or a cocktail alongside their food. By offering that option, we will be able to meet a long-standing request from our community and attract new patrons who have avoided us due to the lack of that offering. This will strengthen our role as a local gathering place. This step not only supports the continued growth of our business but also contributes to the economic and social vitality of Novi. We're deeply committed to growing with our community, and this license is an important part of that shared future.

# 11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

The proposed facility is unique in every sense—blending deep community roots, elevated and heartfelt hospitality, and a thoughtfully designed space that stands apart from other existing or proposed establishments in the area. As a family-owned restaurant proudly serving the Novi community for over 13 years, we are known for our exceptional homemade food made with love, warm and genuine hospitality, and the kind of community connection that only comes from true local commitment. Unlike many newer or chain-style establishments, our restaurant reflects authenticity, tradition, and care. Every dish is made from scratch with real ingredients and family-driven passion. Our approach is personal and heartfelt, something that can't be replicated by larger corporate models. Beyond the food itself, our interior design has been meticulously curated to offer an elegant, modern dining experience unlike anything else in the immediate area.

The ambiance rivals that of high-end establishments in surrounding communities, offering Novi residents the same elevated feel—without needing to leave the city. From the moment guests walk in, they're surrounded by refined details, cozy touches, and a welcoming atmosphere that balances modern class with traditional charm. The facility is also fully compatible with the surrounding architecture and land use. Located in a well-established area, the restaurant is part of a plaza that was recently remodeled and given a beautiful facelift—adding fresh character and appeal to the neighborhood. The building and the exterior remain clean, professional, and respectful of the surrounding aesthetic. The addition of a liquor license will enhance our offerings without altering the structure or peaceful presence we've proudly maintained. Instead, it will help us continue to grow as a uniquely cherished part of Novi's dining and community experience.

# 12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has the applicant received information from the appropriate departments?

Yes, the facility is fully compliant with all applicable building, plumbing, electrical, fire prevention codes, and zoning ordinances set forth by the City of Novi. It is located in a plaza where there has always been a restaurant establishment in that space for over 40 years. We have consistently maintained our establishment to meet or exceed all required safety and operational standards. The applicant has received the appropriate information and guidance from the relevant city departments and has never had any issues of non-compliance. We take great pride in operating a safe, well-maintained, and respectful facility within the community.

# 13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

The issuance of a liquor license is not expected to negatively impact vehicular or pedestrian traffic in the area. The facility is located within an established commercial zone and is supported by a large, well-designed parking lot that provides ample space and easy traffic flow for both vehicles and pedestrians. We have operated at this location for over 13 years without any traffic-related concerns. Any increase in business resulting from the license will be managed with the same level of care and responsibility we've always upheld, ensuring continued safety and convenience for our guests and the surrounding community.

# 14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

There are a few similarly licensed facilities located within a mile of the proposed business, reflecting the area's established and growing dining scene. However, our restaurant offers a unique, family-owned experience centered around homemade food, warm hospitality,

and genuine community connection. The presence of nearby licensed establishments demonstrates a healthy demand for full-service dining options, and our liquor license would complement—not compete with—what already exists. Moreover, we are deeply committed to helping revive and reinvigorate this part of Novi. By enhancing our offerings and drawing more local support, we hope to breathe new life into the area, and create an even more vibrant, welcoming space for residents and visitors who have been waiting patiently for us to serve beer, wine, and cocktails.

# 15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

The proposed facility is located in close proximity to a variety of complementary uses, including office buildings, retail centers, and several automotive dealerships. Positioned within a well-established commercial area, the restaurant is easily accessible to employees, customers, and visitors from nearby businesses. Over the years, we've become a convenient and trusted dining destination for local professionals—whether for lunch, casual meetings, or after-work meals. The addition of a liquor license will enhance our ability to serve this surrounding commercial community while contributing to a more dynamic and connected local business environment.

# 16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

The proposed facility is located in a well-established area surrounded by schools, churches, offices, small businesses, and long-time residential neighborhoods. We are proud to be situated near Novi Community School District and directly near Holy Family Church, with many local offices and businesses nearby. As a family-owned restaurant serving the community for over 13 years, we have always operated with deep respect and care for our neighbors. The addition of a liquor license will be managed with that same sense of responsibility and community awareness. Our goal is to enhance the dining experience—not alter the character of the neighborhood. We remain committed to providing a safe, welcoming, and family-friendly environment that reflects the values of the community around us. Beyond that, we are passionate about helping to revive this part of Novi—bringing renewed energy, welcoming back longtime residents, and attracting new guests who may not have visited before. We believe this license will allow us to grow thoughtfully and serve as a catalyst for even greater connection, vibrancy, and support among local businesses and families.

# 17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

The applicant is deeply rooted in the Novi community, having lived here for nearly 30 years and proudly owned and operated the restaurant for the past 13 years. This is not just a business—it's a lifelong commitment and a true family legacy. Our intention is to continue operating and growing the restaurant for generations to come, eventually passing it forward to our children so they can carry on what we've built with love, pride, and dedication. We are incredibly proud to live and own a business in a community that means so much to us. Our ties to Novi are personal and permanent, and we are fully committed to continuing to serve and uplift the area we call home. The restaurant is more than a place to eat—it's a reflection of our family's story and our devotion to a community we cherish deeply.

### 18. What utilities are available to serve the facility?

The facility is located in a well-established commercial plaza and is fully equipped with all essential utilities, including water, sewer, gas, electricity, and telecommunications. This location has been operating as a restaurant for many decades, with a long history of reliable utility infrastructure in place. All systems are active and maintained to meet current operational standards, ensuring safe, efficient, and uninterrupted service for both guests and staff.

### 19. What other factors should the Novi City Council consider?

As proud owners of Ardiana's Restaurant for the past 13 years and residents of Novi for nearly 30 years, we ask the Novi City Council to consider the deep commitment, heart, and purpose behind this request. Ardiana's has always been more than just a restaurant—it is a family-run labor of love, a reflection of our roots, and a place where the community gathers to enjoy homemade meals prepared with care and tradition. We've worked tirelessly to make Ardiana's a local staple—where people feel welcomed, cared for, and connected through food that's made from the heart. Every member of our family works in the restaurant, and every dish we serve carries the warmth of that love. It means the world to us to be part of this city we cherish so deeply, and we are honored to call Novi our home. For years, our loyal customers have asked us the same question: "Why don't you serve beer, wine, or cocktails?" The truth is, it's the one piece missing from the experience we want to offer. With a liquor license, we can not only fulfill that long-standing request but also welcome new guests who have been waiting for this addition to visit us. We truly believe this next step will help revitalize our part of Novi and strengthen the local dining scene while staying true to everything we stand for—community, quality, and heartfelt hospitality. We humbly and respectfully ask for your consideration and support in granting this license. This opportunity would mean the world to our family, our customers, and the neighborhood we proudly serve. Thank you for believing in small businesses like ours and for allowing us the chance to grow with the city we love. We are truly proud to be

part of such an incredible community. God bless you all!

Saturday & sunday
mornings
only

# ARDIANA'S BRUNCH Saturdays & Sundays

### **FRESH OUICHE**

|Homemade & Gluten-Free. Served with dressed organic mixed greens|

### **SPINACH & FETA 17**

[Contains Onion]

### **ROASTED VEGETABLE 17**

Zucchini, broccoli, onion, mushroom, pepper, cheese

### **TUSCAN 17**

Tomato, basil, mozzarella, potato

### FROM THE HEN HOUSE

### **CROQUE MADAME 16**

Ham & gruyere cheese sandwich with béchamel sauce and sunny side up egg

### **SHAKSHUKA 16**

Eggs poached in a homemade stew of tomatoes, olive oil, peppers, onion, garlic, cumin, paprika & cayenne pepper

### **BREAKFAST TACOS 16**

Homemade chorizo, scrambled eggs, jack cheese, pico de gallo, salsa verde, & chipotle sauce

### **AVOCADO TOAST 16**

Topped with avocado, tomatoes, scrambled eggs, feta, evoo & crushed red pepper

### **BREAKFAST WRAP 16**

Eggs, chorizo, grilled potatoes, cheddar, pico de gallo, chipotle sauce & salsa verde

### TRADITIONAL BREAKFAST 8 | Add Meat +4|

Two eggs, potatoes & homemade multi-grain toast

### THE AIR SPECIAL 14

Two eggs, bacon & sausage links, potatoes OR pancakes & homemade multi-grain toast

### EGGS BENEDICT

Made with homemade English muffins

### LOS ALTOS 17

Choice of homemade chorizo or barbacoa, poached eggs, pico de gallo, hollandaise and paprika.

Served with dressed organic mixed greens

### **FLORENTINE 15**

Poached eggs, tomatoes, sauteed spinach, hollandaise, topped with paprika. Served with Potatoes

### **SMOKED SALMON 19**

Smoked salmon, avocado, poached eggs, hollandaise, dill and capers. Served with potatoes

### **TRADITIONAL 15**

Poached eggs, ham, hollandaise, and topped with paprika. Served with Potatoes

### BREAKFAST BOWLS

|Served with two any style eggs, homemade multi grain toast & homemade jam| |Upgrade toast to homemade english muffin +2 or homemade cinnamon raisin toast +1|

### **BARBACOA BREAKFAST BOWL 17**

Homemade barbacoa beef, potatoes, tomatoes, fresh jalapenos, onions, monterey cheese, cilantro, chipotle sauce & salsa verde

### TOMATO PESTO BREAKFAST BOWL 16

Potatoes, artichoke, spinach, feta, red pepper & tomato pesto

### **DOWN SOUTH BREAKFAST BOWL 16**

Grilled redskin potatoes, bacon, green peppers, red onions, mushrooms & cheddar

### **OMELETTES**

|Upgrade toast to homemade english muffin +2 or homemade cinnamon raisin toast +1|

### **CHORIZO OMELETTE 17**

Homemade chorizo, jalapeno, onion, monterey cheese, pico de gallo, salsa verde & avocado.

Served with homemade corn tortillas

### PROTEIN OMELETTE 17

Grilled chicken breast, egg whites, spinach, tomatoes & feta. Choice of breakfast potatoes or dressed organic mixed greens

### **MEAT LOVERS OMELETTE 16**

Bacon, sausage, ham & american cheese Choice of breakfast potatoes or dressed organic mixed greens

### **COUNTRY OMELETTE 16**

Bacon, tomatoes, onions, green peppers & swiss cheese Choice of breakfast potatoes or dressed organic mixed greens

### SWEET CREATIONS

All our batters are homemade from scratch

### **CHICKEN & WAFFLES 18**

Bacon & cheddar stuffed waffle, topped with our homemade signature fried chicken

### LIMONCELLO PANCAKES 15

### **NUTELLA PANCAKES 15**

### **TRADITIONAL PANCAKES 12**

### **STRAWBERRY WHITE CHOCOLATE \$15**

Choice of waffle or pancake, white chocolate chips, fresh strawberries, whipped cream

### **CARAMEL BANANA 15**

Choice of waffle or pancake, bananas, homemade caramel sauce, nutella & whipped cream

### **RASPBERRY BLISS PANCAKES 15**

Stuffed with raspberries, white chocolate chips & whipped cream

### **STRAWBERRY SHORTCAKE FT 15**

French toast stuffed with fresh strawberries & cream

### FRENCH TOAST 12

### **NUTELLA CRÊPE 12**

Fresh bananas, nutella & whipped cream

### **BERRY CRÊPE 12**

Fresh berries, homemade three berry sauce & whipped cream

### **RONALD'S CRÊPE 12**

Homemade limoncello sauce, three berry sauce & whipped cream

### PLUM & GOAT CHEESE CREPE 12

Homemade plum sauce and goat cheese. & whipped cream

### **LUNCH**

### SALADS

Add chicken +6, gyro meat +6 or salmon +10

### ARDIANA'S SPINACH SALAD

Roasted red peppers, feta cheese, red onions, olives, and creamy balsamic 14

### MARIZABELA CHICKEN SALAD

Organic mixed greens, bacon, chicken, feta cheese, cucumbers, olives, tomatoes, tortilla strips, and white wine vinaigrette

18

### **GREEK SALAD**

Tomatoes, chickpeas, feta cheese, pepperoncini, olives, cucumbers, beets and greek dressing 12

### ATHENIAN SALAD

Feta, onions, green peppers, olives, tomatoes, celery, cucumbers, beets, dill, and greek dressing

### **MICHIGAN CHICKEN SALAD 18**

Organic mixed greens, grilled chicken, gorgonzola cheese, dried cherries, walnuts, & raspberry vinaigrette

### CAESAR SALAD 12

Romaine, parmigiano reggiano, croutons, tossed in our homemade dressing

### **MAURICE SALAD 18**

Ham, chicken, American & Swiss cheese, hard bodied egg & gherkin pickles. Maurice dressing

### **BISTRO COBB SALAD 18**

Chicken, bacon, tomatoes, gorgonzola cheese, avocado and boiled egg. Ranch dressing

### **HANDHELDS**

Add Fries or Soup +3 Add Greek or Caesar salad +5

### AVOCADO CHICKEN WRAP

Grilled chicken, avocado, lettuce, tomatoes and feta cheese 13

### **CRISPY CHICKEN WRAP 13**

Homemade fried chicken breast, cheddar, lettuce, tomatoes and mild chipotle mayo

### LAMB GYRO 12

Tomatoes, onions & tzatziki sauce.

### **CHICKEN GYRO 12**

Lettuce, tomatoes, onions & tzatziki sauce

Daily Mon.-Sat.

## DINNER

# STARTERS STEAK BITES 22

Juicy chunks of filet mignon with our signature sauce

### **EGGPLANT PARMESAN 18**

Lightly breaded eggplant layered in homemade pomodoro sauce and cheese

### **ARDIANA'S CRISPY CHICKEN 16**

Hand battered and fried chicken breast

### **ROASTED BRUSSEL SPROUTS 16**

Caramelized onions, bacon, candied walnuts and balsamic glaze

### **FROMAGE FRIT 14**

Homemade lightly breaded fried cheese

### **ARANCINI 16**

Lamb & veal, peas, and mozzarella saffron risotto balls

### **SALADS**

Add chicken +6, gyro meat +6 or salmon +10

### ARDIANA'S SPINACH SALAD

Roasted red peppers, feta cheese, red onions, olives, and creamy balsamic 14

### MARIZABELA CHICKEN SALAD

Organic mixed greens, bacon, chicken, feta cheese, cucumbers, olives, tomatoes, tortilla strips, and white wine vinaigrette 18

### **GREEK SALAD**

Tomatoes, chickpeas, feta cheese, pepperoncini, olives, cucumbers, beets and greek dressing 12

### ATHENIAN SALAD

Feta, onions, green peppers, olives, tomatoes, celery, cucumbers, beets, dill, and greek dressing 14

### MICHIGAN CHICKEN SALAD

Organic mixed greens, grilled chicken, gorgonzola cheese, dried cherries, walnuts, and raspberry vinaigrette 18

### **CAESAR SALAD**

Romaine, parmigiano reggiano, croutons, tossed in our homemade dressing 12

### DINNER

### **PASTA**

### PASTA ARDIANA

Sautéed mushrooms, onions, roasted red pepper and tomato cream sauce 22

### **CHICKEN PARMESAN**

Lightly breaded chicken served with marinara rigatoni 24

### **SALMON PASTA**

Pan seared salmon, broccolini & cream sauce 28

### SHRIMP ALFREDO

24

### **ENTREE**

### **GOAT CHEESE CHICKEN**

Grilled chicken, goat cheese, basil, sun dried tomatoes, rigatoni pasta & alfredo sauce 24

### **CHICKEN LIMONE**

Sautéed chicken, lemon, capers, artichoke, and roasted potato 24

### **CHICKEN KEBAB**

Grilled chicken, green and red peppers, onions and baked rice 24

### **TUSCANY CHICKEN**

Roasted red peppers, grilled onions, mushrooms, mozzarella cheese and roasted potato 24

### LAMB SHANK

Baked lamb shank, rice and roasted vegetables 34

### **SHORT RIB**

Braised short rib over garlic mashed potato 32

### **BEEF STROGANOFF**

Beef chunks and mushrooms in a savory sauce served over noodles 28

### **SEAFOOD**

### **PROVENÇAL SALMON \$27**

Tomato, basil, garlic, chives, evoo, and roasted potato

### MAHI MAHI \$27

lemon, capers, artichoke, sundried tomato, basil, and roasted potato 27

### **MEDITERRANEAN WHITE FISH**

Broiled white fish and baked rice topped with evoo, lemon, red onion, cucumbers, and tomatoes 26

Add a Greek or Caesar salad to accompany your dinner +5

### DINNER

### **KIDS MENU**

Served with drink

### CHICKEN STRIPS & FRIES 8 RIGATONI PASTA 8

Marinara or alfredo sauce

### **SIDES**

SIGNATURE PARMESAN FRIES 7
HOMEMADE MAC & CHEESE 12
BROCCOLINI 9
ROASTED VEGETABLE 9
GRILLED CHICKEN BREAST 9
GYRO MEAT 9
RICE OR GRILLED POTATOES 7
MASHED POTATO 7

### **BEVERAGES**

Coke 350, Diet Coke 350, Sprite 350, Lemonade 350 Ginger Beer 4 San Pellegrino Sparkling Natural Mineral Water 4

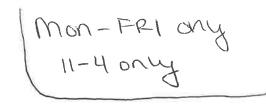
### **COFFEE**

Coffee 300 Espresso 2, Cappuccino 5, Latte 6, Cold Brew 4, Signature European Hot Chocolate 5

### **TEA**

Chai Latte 6, Matcha Latte 6
Hot Tea: Earl Grey 4, Breakfast 4, Lemon Ginger 4, Chamomile 4, Peppermint 4,
Unsweetened Iced Tea 350
Sweetened Raspberry Iced Tea 350
Arnold Palmer 350
HOUSEMADE DESSERTS

Suggested tableside by server.



### LUNCH SPECIALS

|Add Fries +3| |Add Soup +3| |Add Greek Salad +5| |Add Caesar Salad +5|

### **QUICHE \$16**

Fresh daily homemade quiche selections served with dressed organic mixed greens

### **CROQUE MADAME \$15**

Ham & gruyere cheese sandwich with béchamel sauce and sunny side up egg

### A|R BURGER \$15

Handmade smashed patties, applewood bacon, cheddar cheese, grilled onions, lettuce, tomatoes, pickles, mayo & chipotle sauce

### **TUNA TWIST SANDWICH \$15**

Multi-grain bread, tuna, swiss cheese, fresh spinach, grilled onion, avocado & chipotle sauce

### **CHICKEN CAPRESE SANDWICH \$14**

Homemade focaccia bread, grilled chicken, mozzarella, spinach, tomatoes, balsamic, & pesto

### **AVOCADO CHICKEN WRAP \$13**

Grilled chicken, avocado, lettuce, tomatoes & feta cheese

### **CRISPY CHICKEN WRAP \$13**

Homemade fried chicken, cheddar, lettuce, tomatoes & mayo

### **CHICKEN CAESAR WRAP \$13**

Grilled chicken, romaine lettuce, parmesan reggiano & caesar dressing

### LAMB GYRO \$12

Tomatoes, onions & tzatziki sauce

### **CHICKEN GYRO \$12**

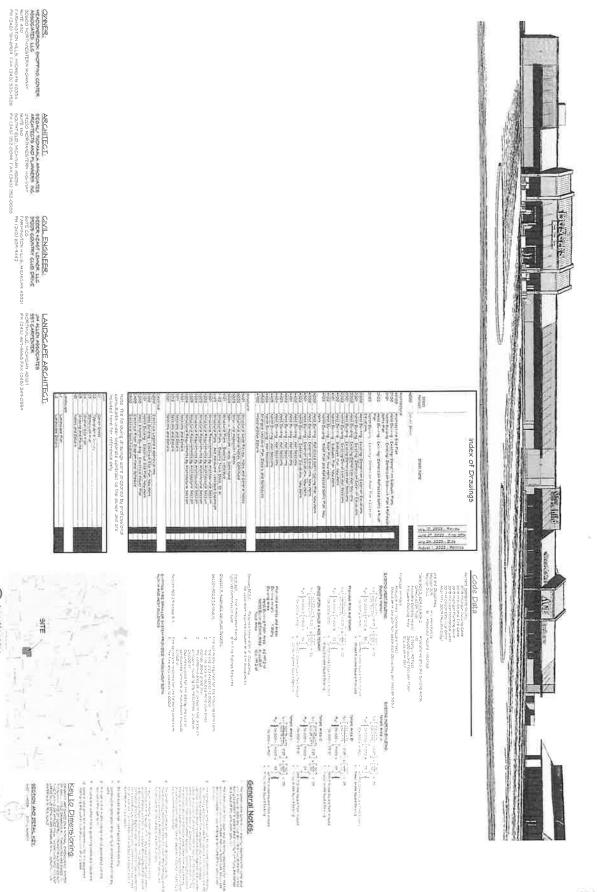
Lettuce, tomatoes, onions & tzatziki sauce

### A|J CHIPOTLE BOWL \$18

Rice, black beans, pico de gallo, fajita veggies, cheddar jack cheese, salsa verde & chipotle sauce Choice of: Chicken or Barbacoa Beef

# **NOVI TEN SHOPPING CENTER RENOVATION**

41400-41774 W. Ten Mile Road Novi, Michigan 48375



41400-41774 W. Ten Mile Road Novi, Michigan 48375

project name:
NOVI TEN SHOPPING
CENTER
RENOVATION

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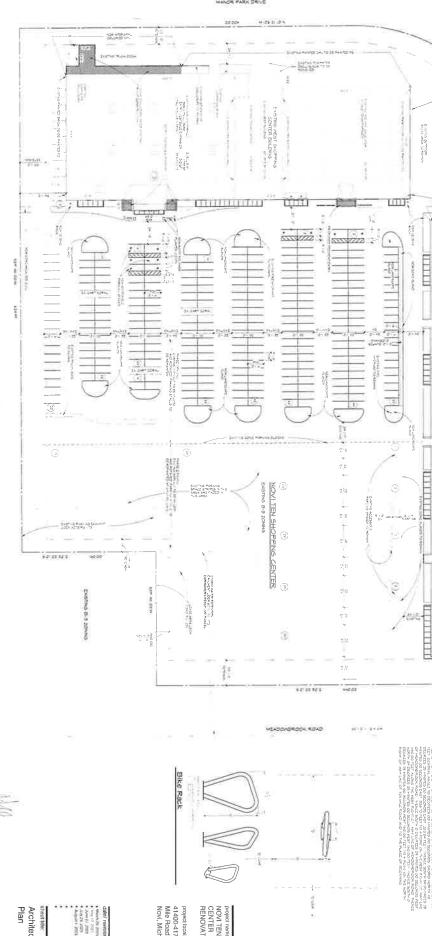
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Cover Sheet

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Location Map

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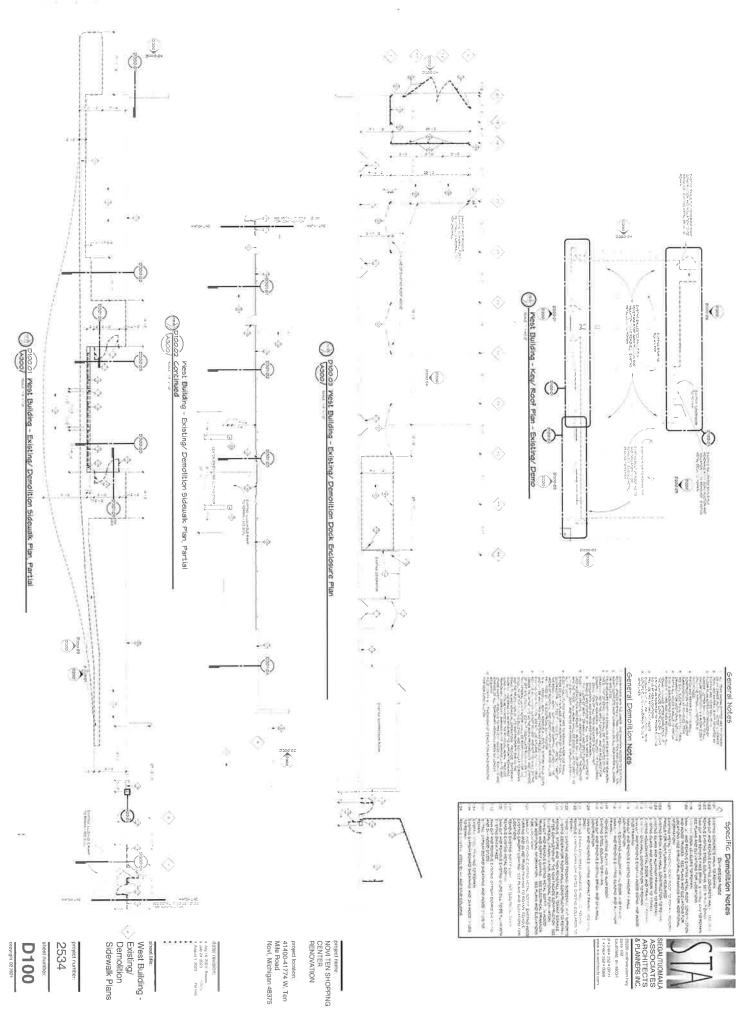
Architectural Site Plan

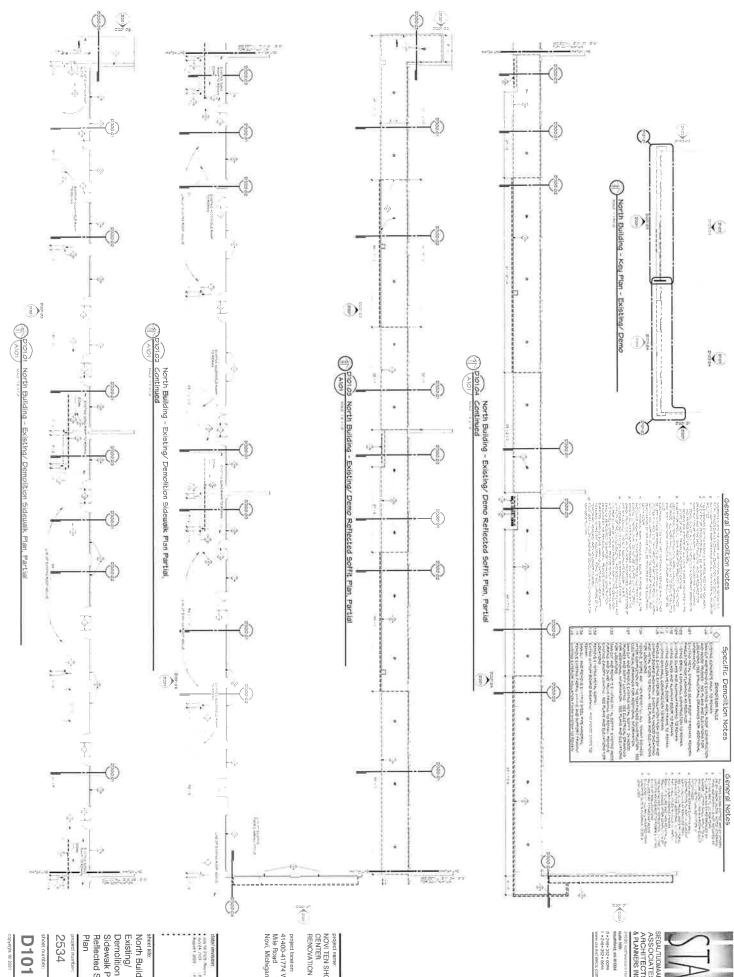
Architectural Site Plan

project location: 41400-41774 W. Ten Mile Road Novi, Michigan 48375

project name: NOVI TEN SHOPPING CENTER RENOVATION

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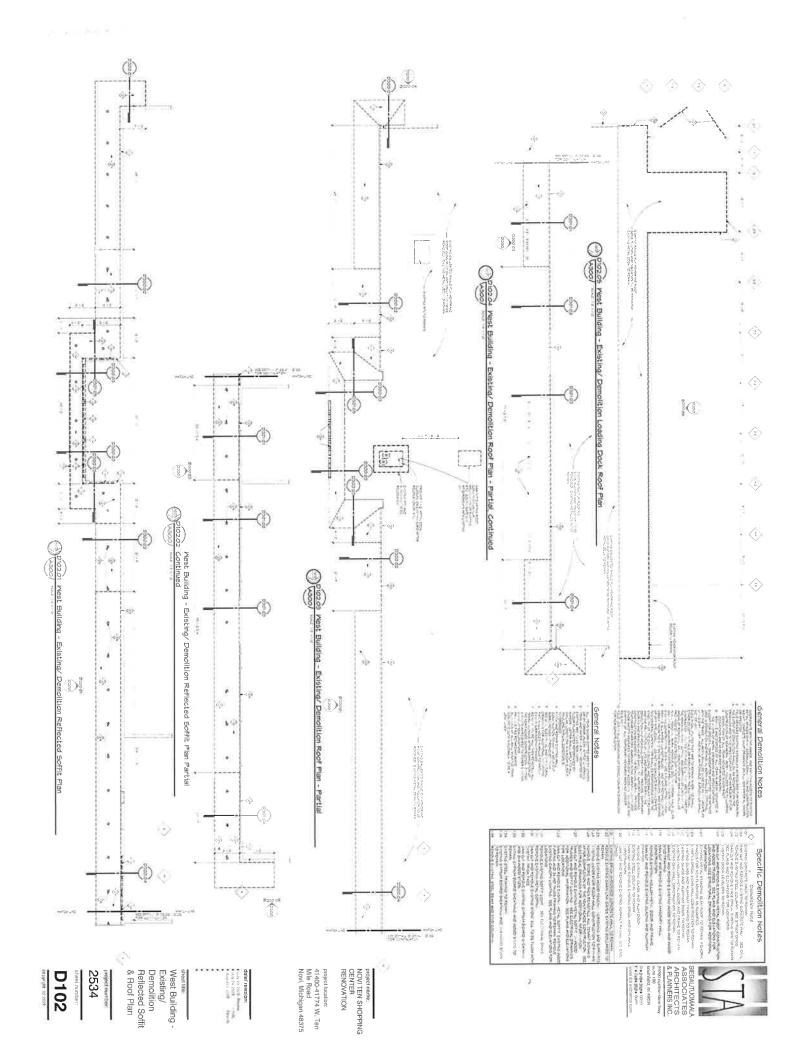


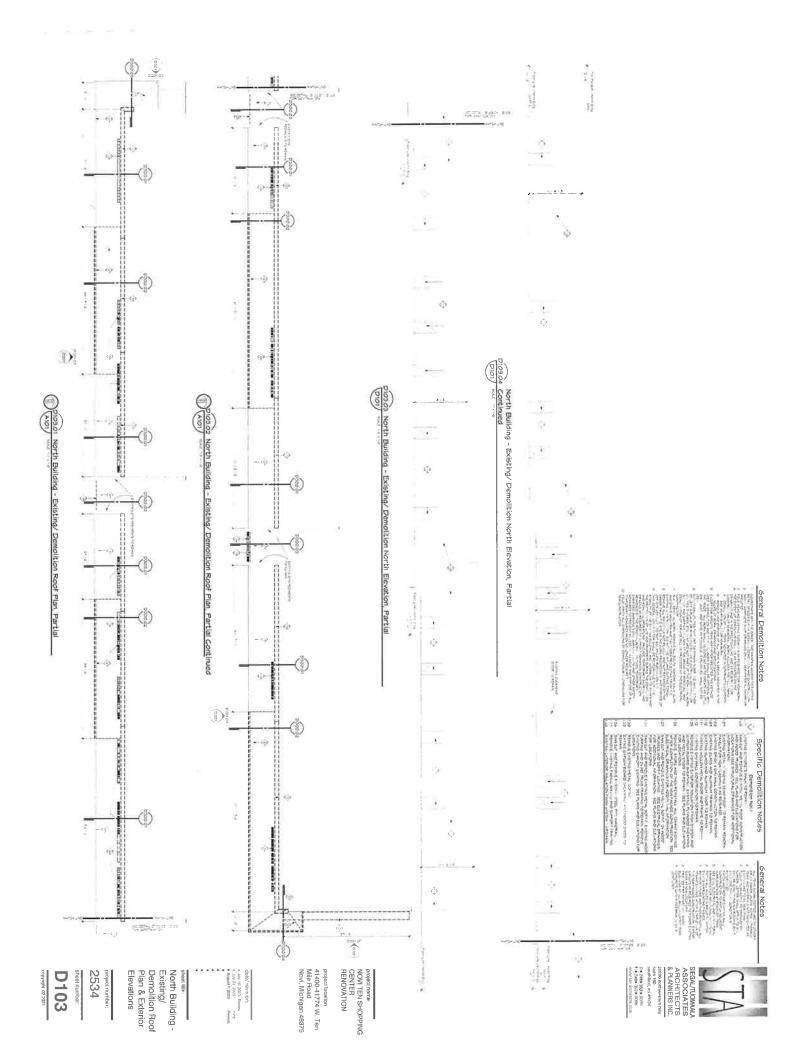
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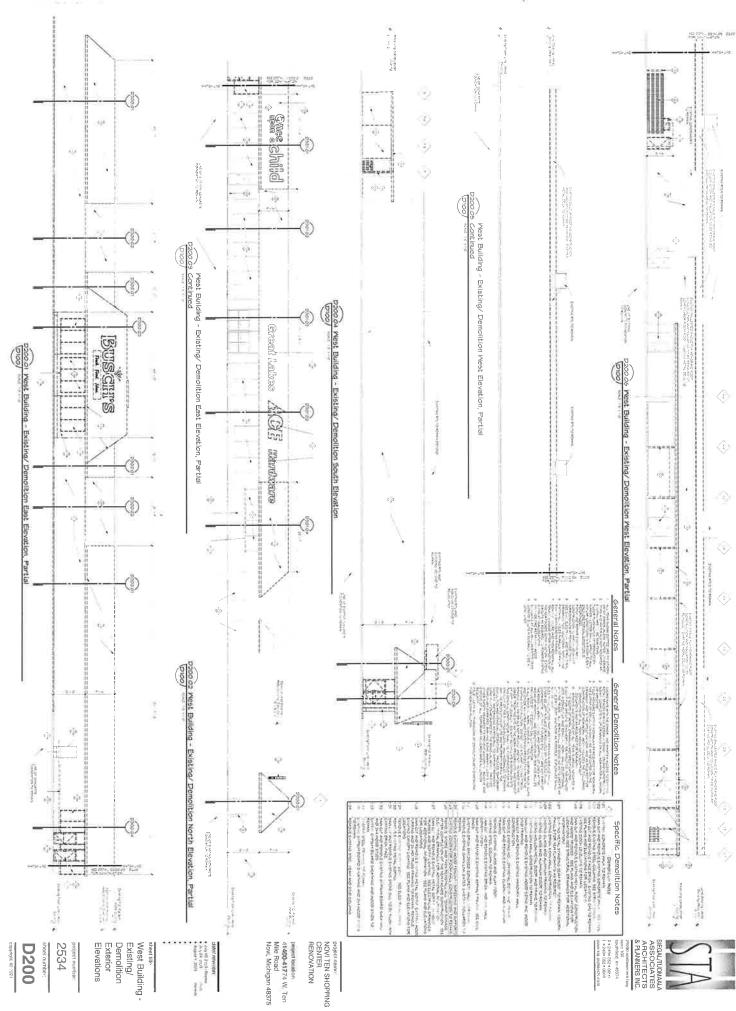
North Building Existing/
Demolition
Sidewalk Plan &
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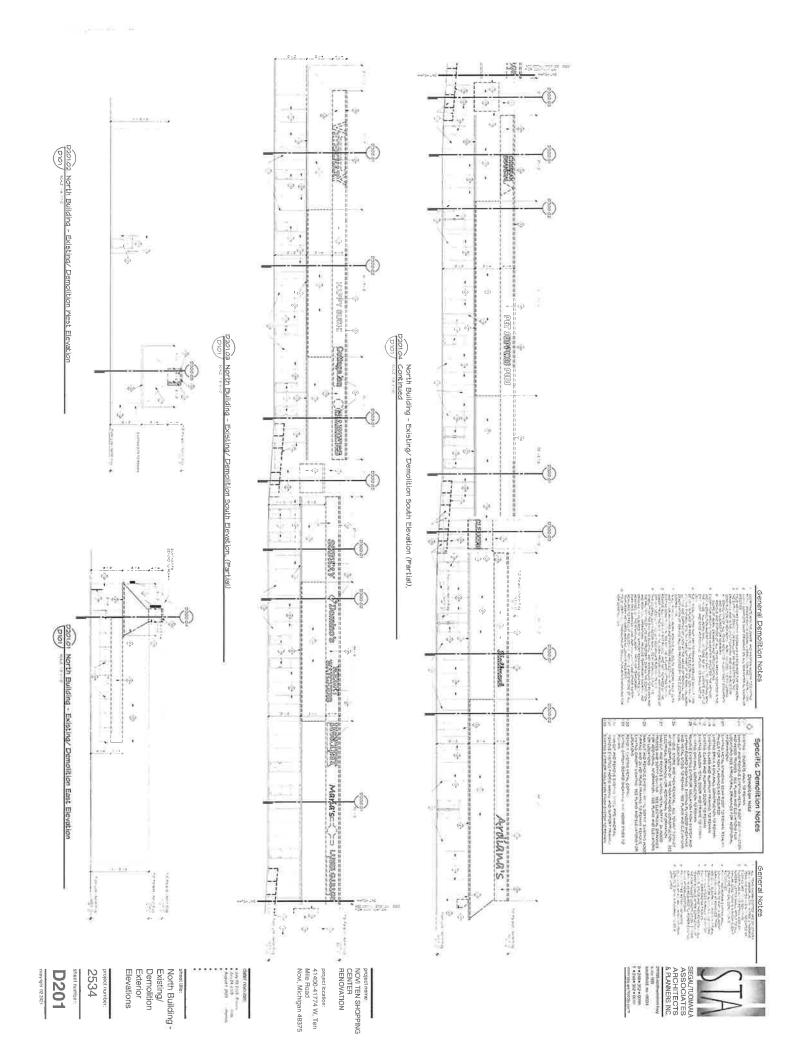
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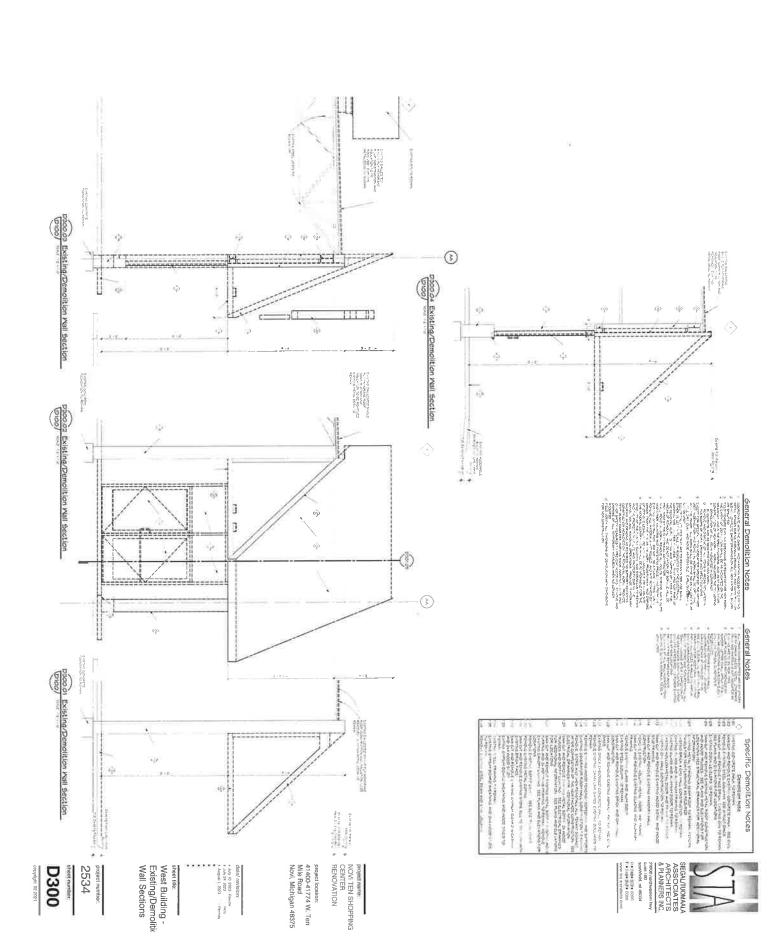
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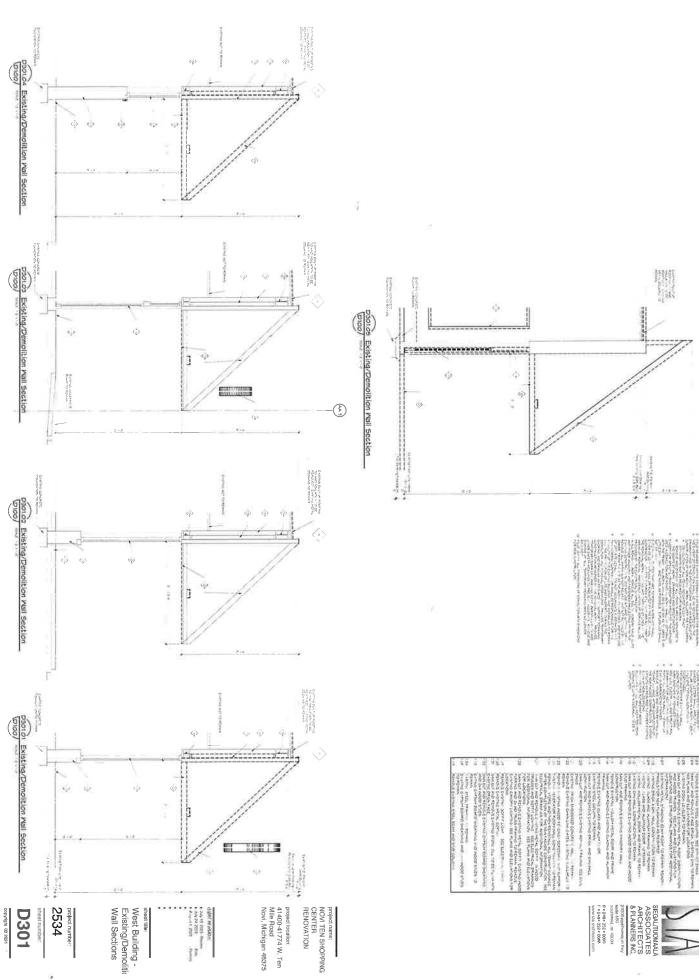


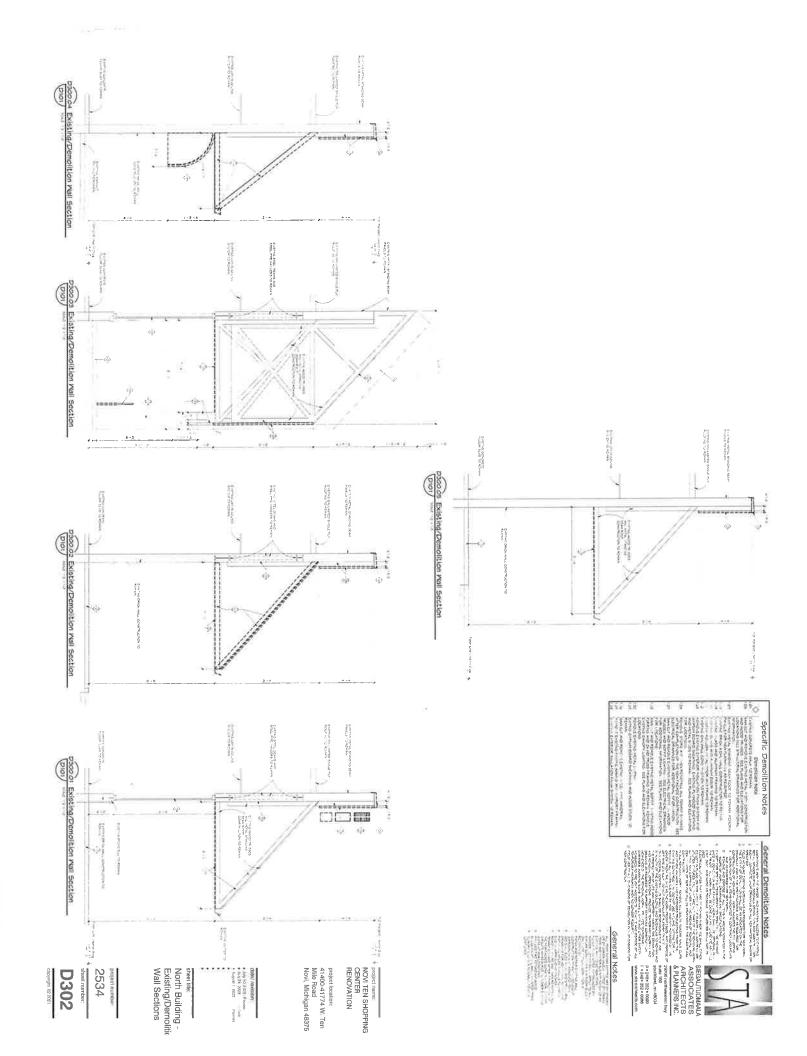


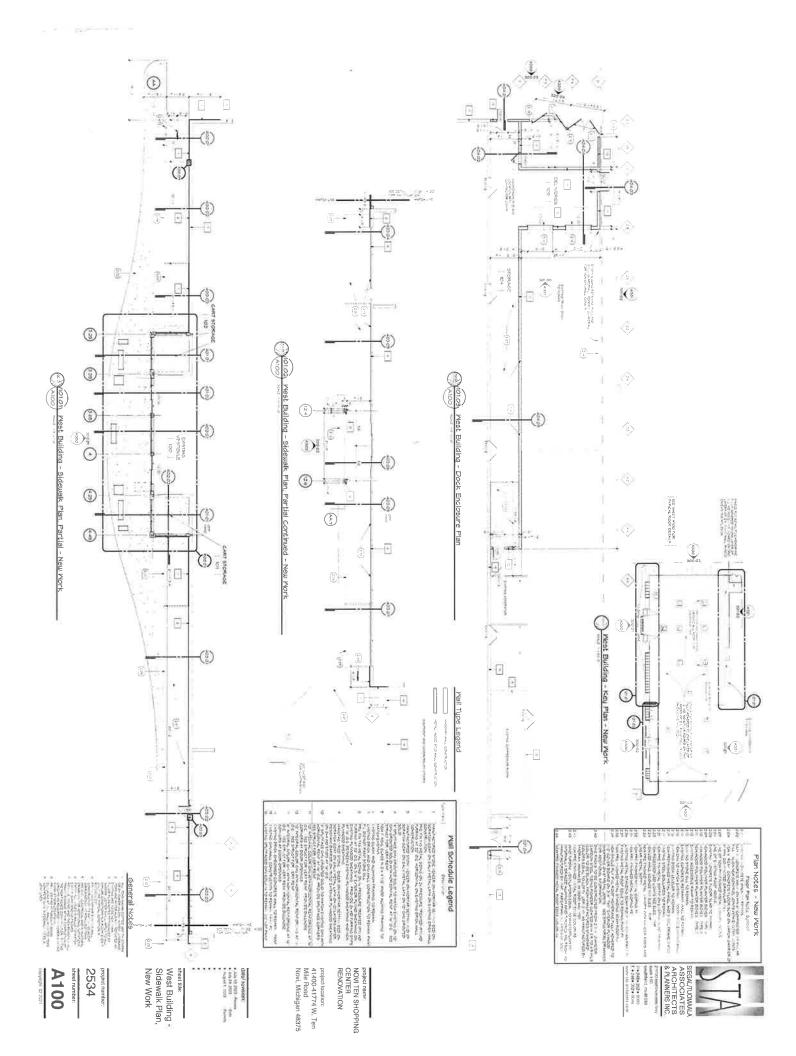


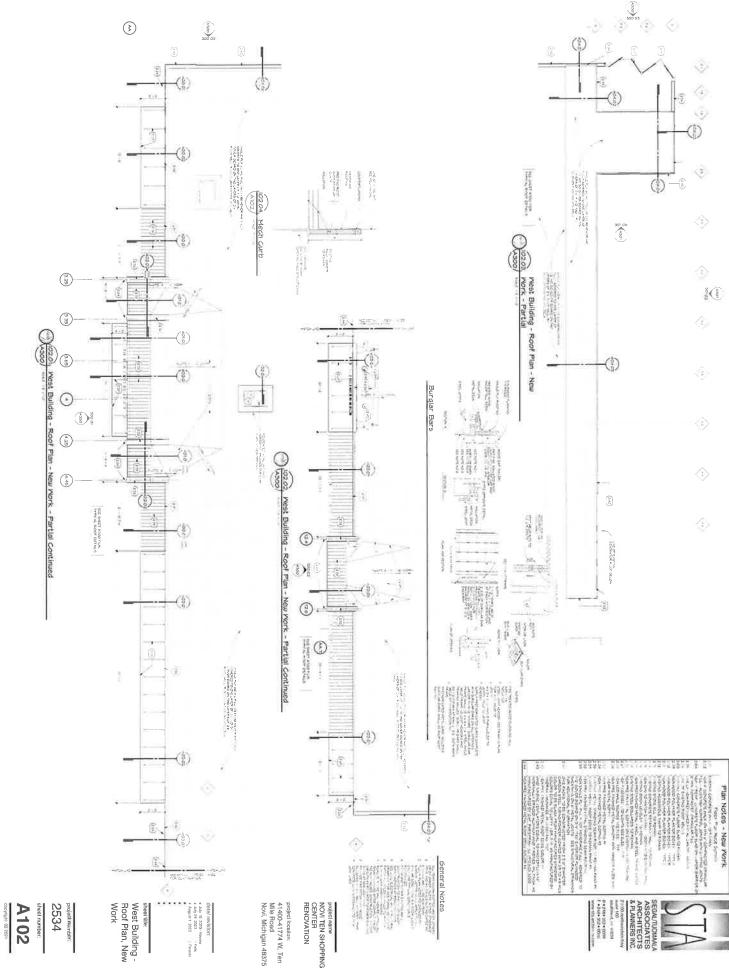


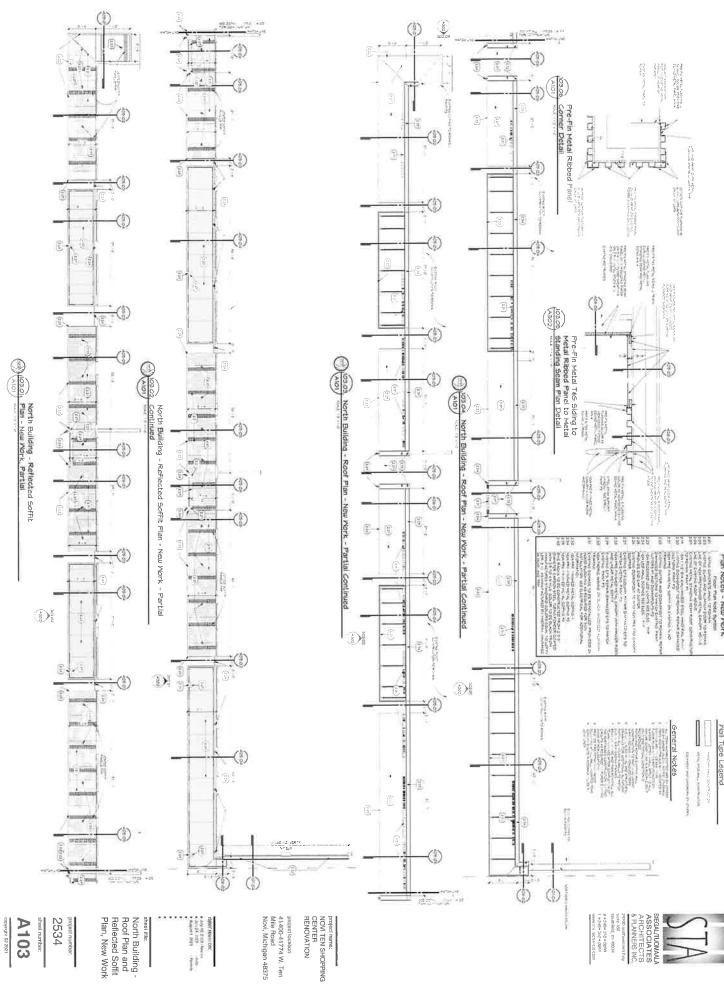




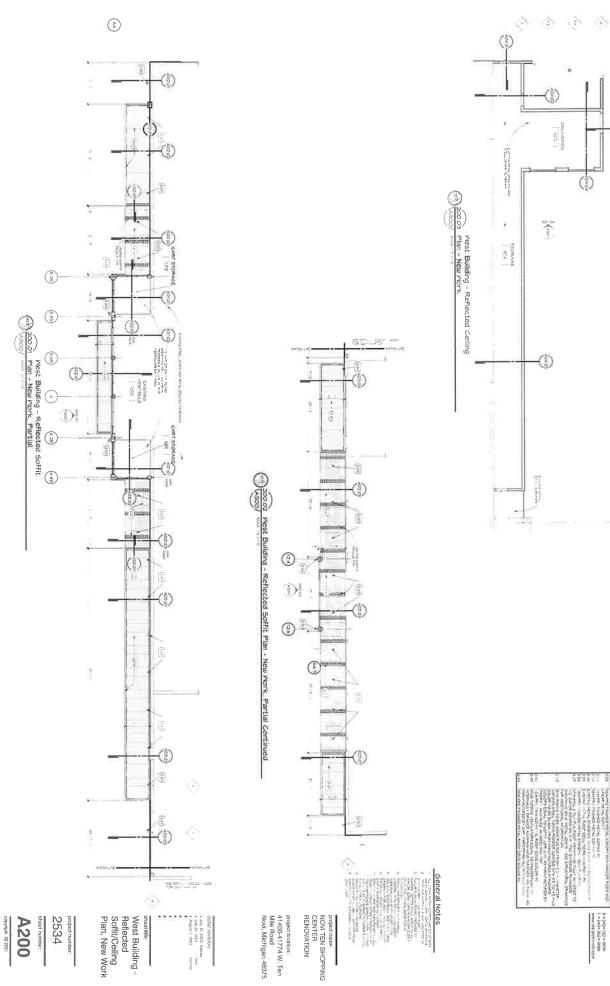








41400-41774 W\_Ten Mile Road Novi, Michigan 48375

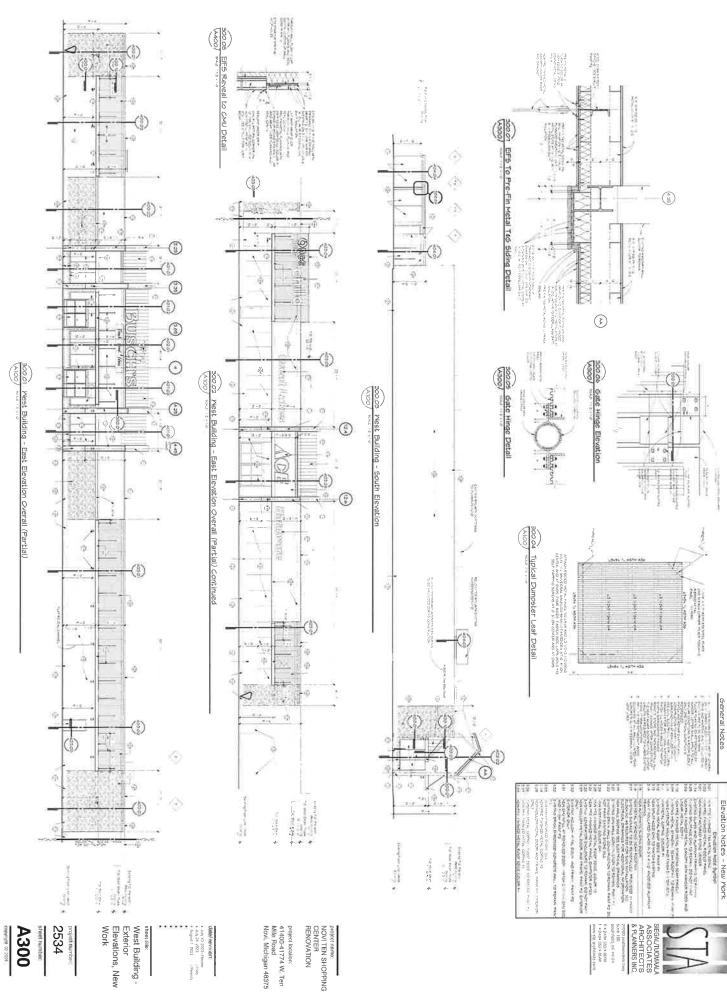


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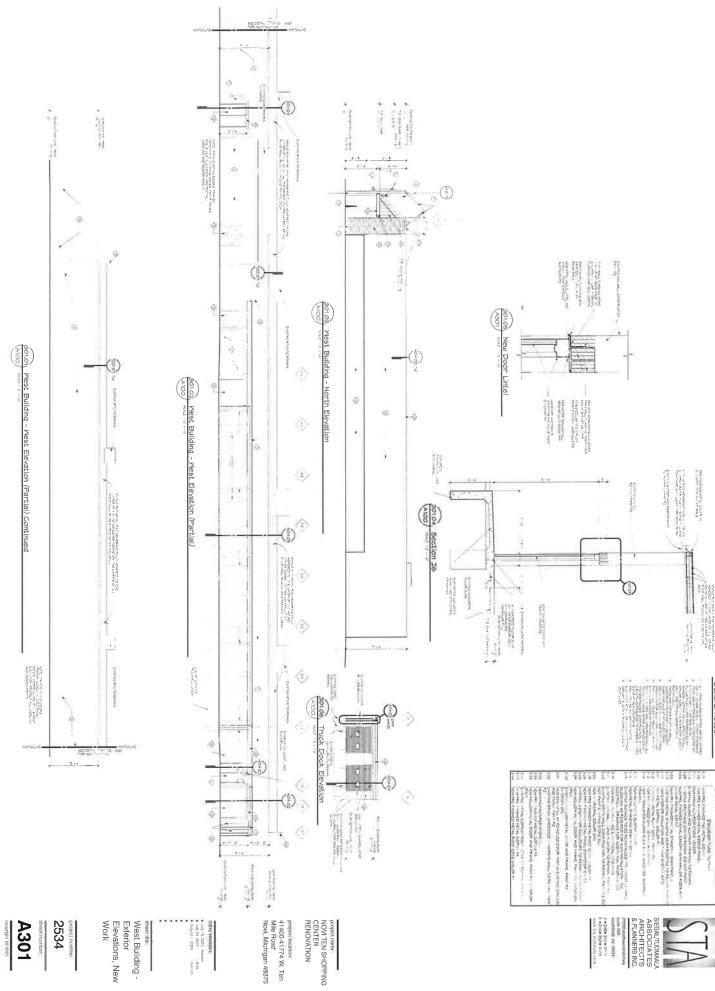


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NOVI TEN SHOPPING
CENTER
RENOVATION

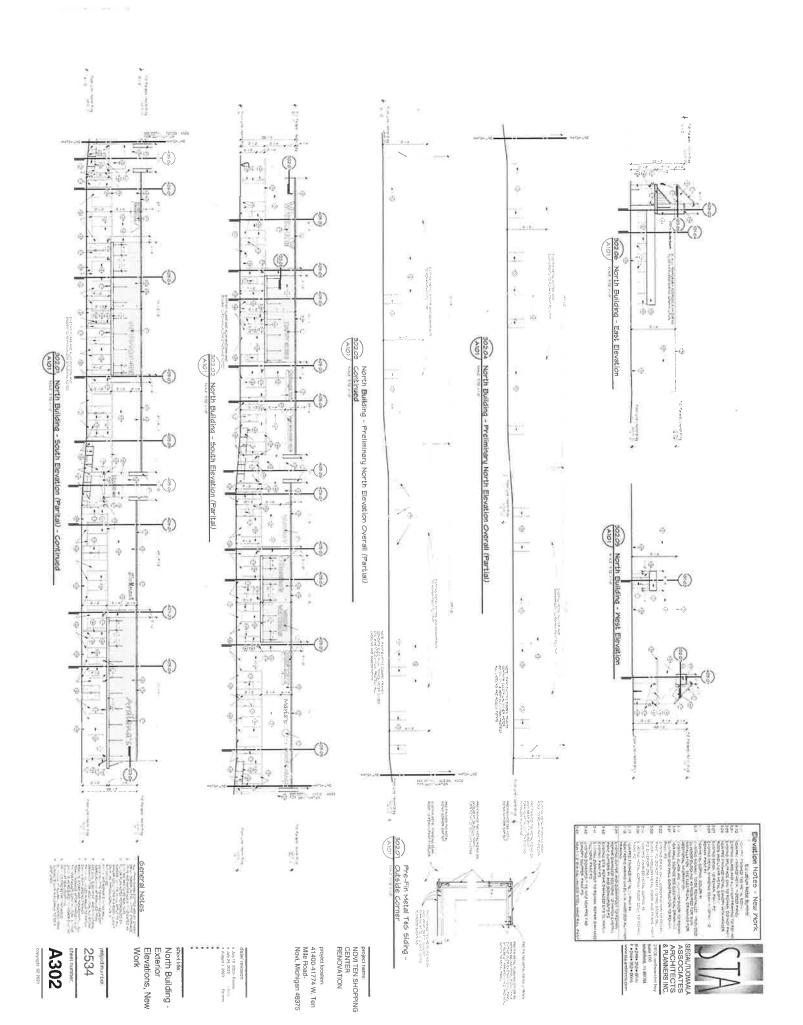
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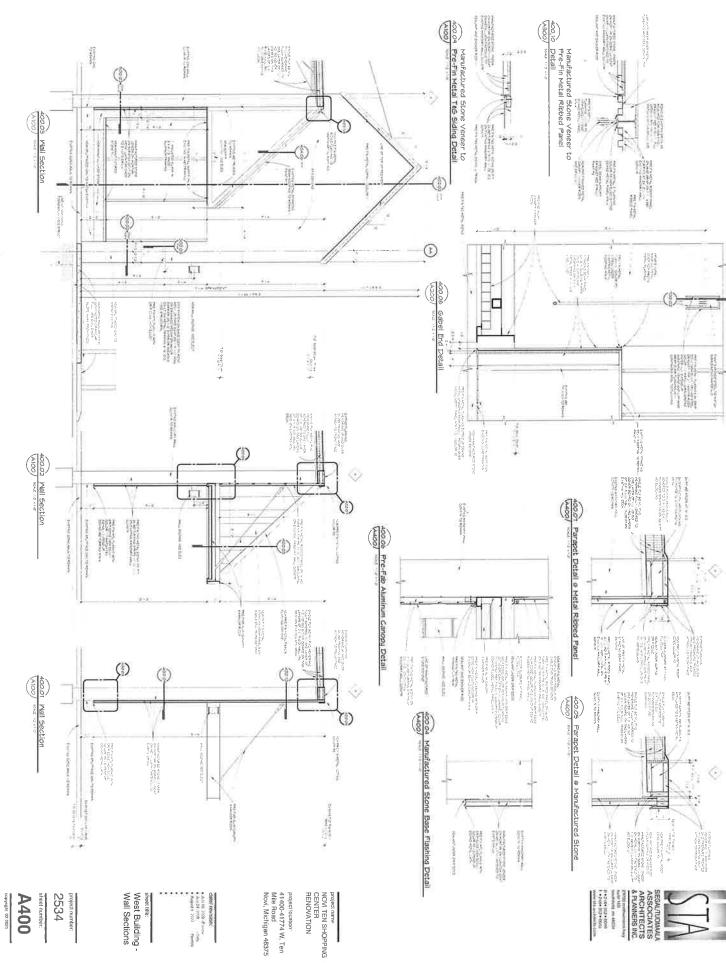


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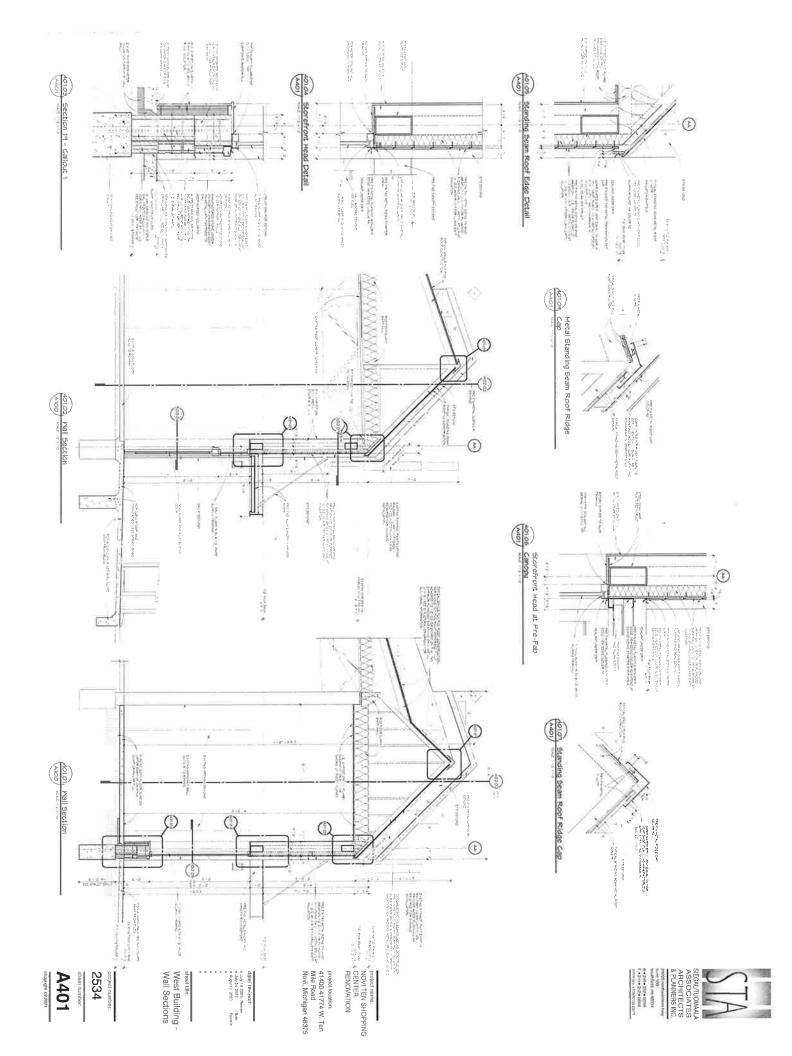
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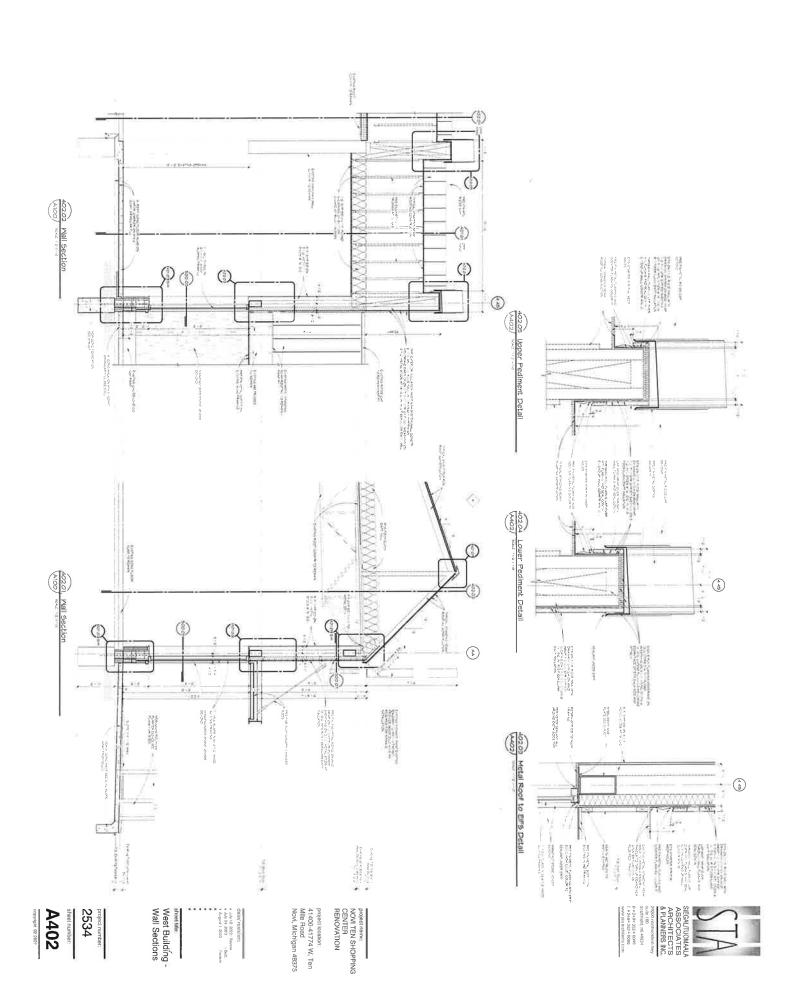


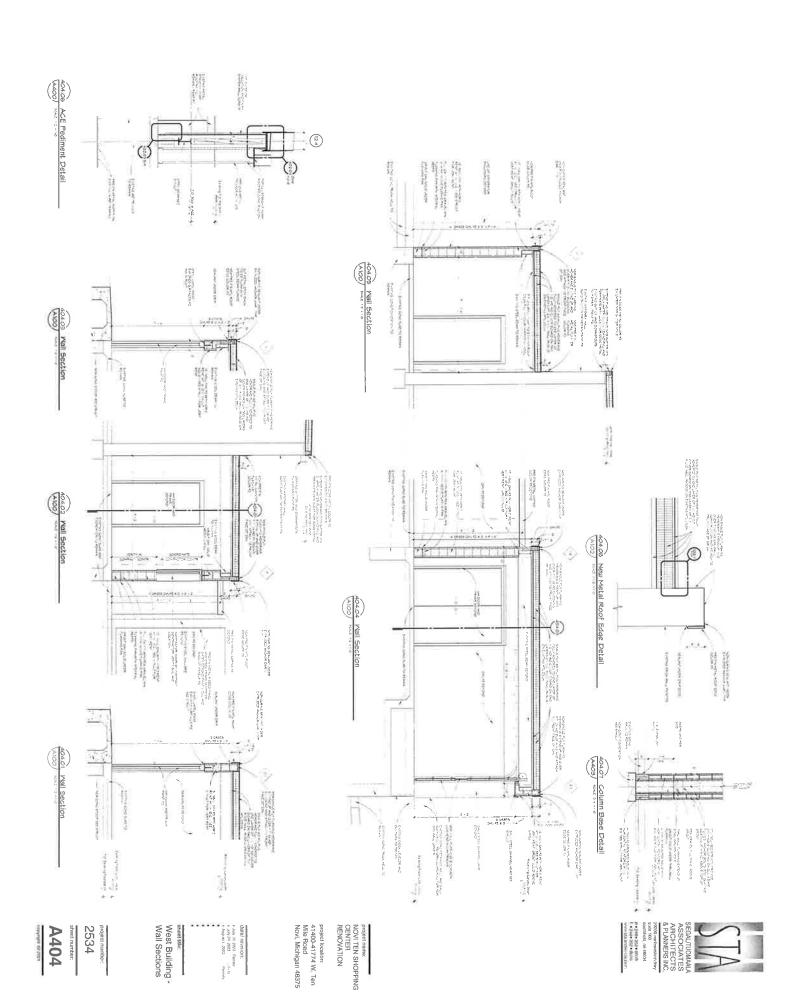


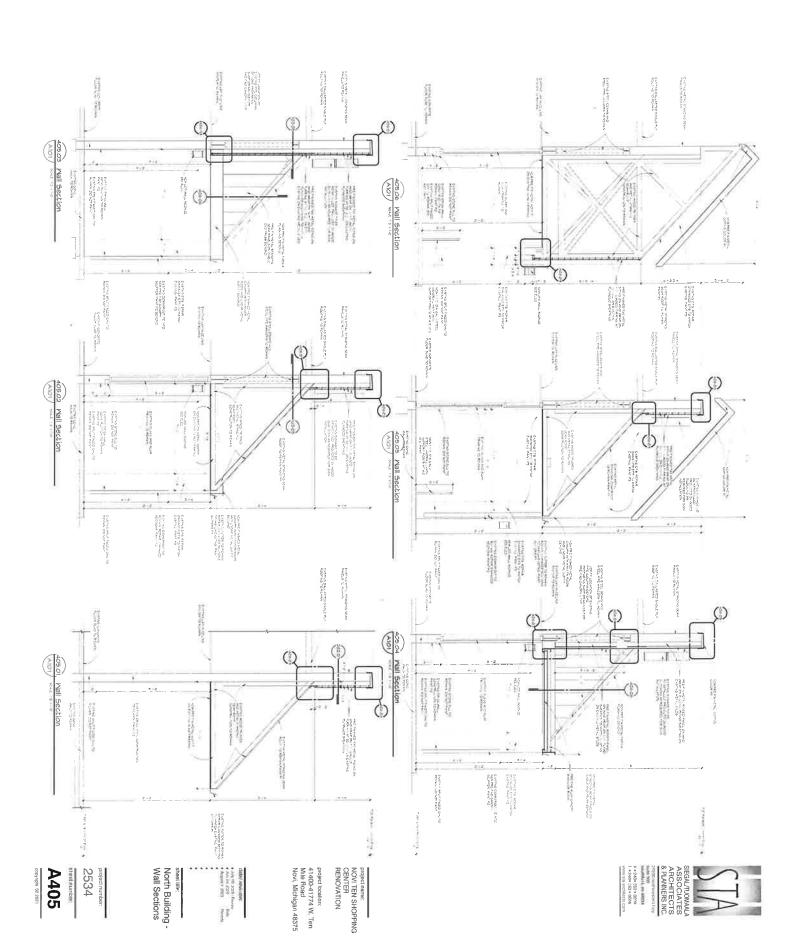
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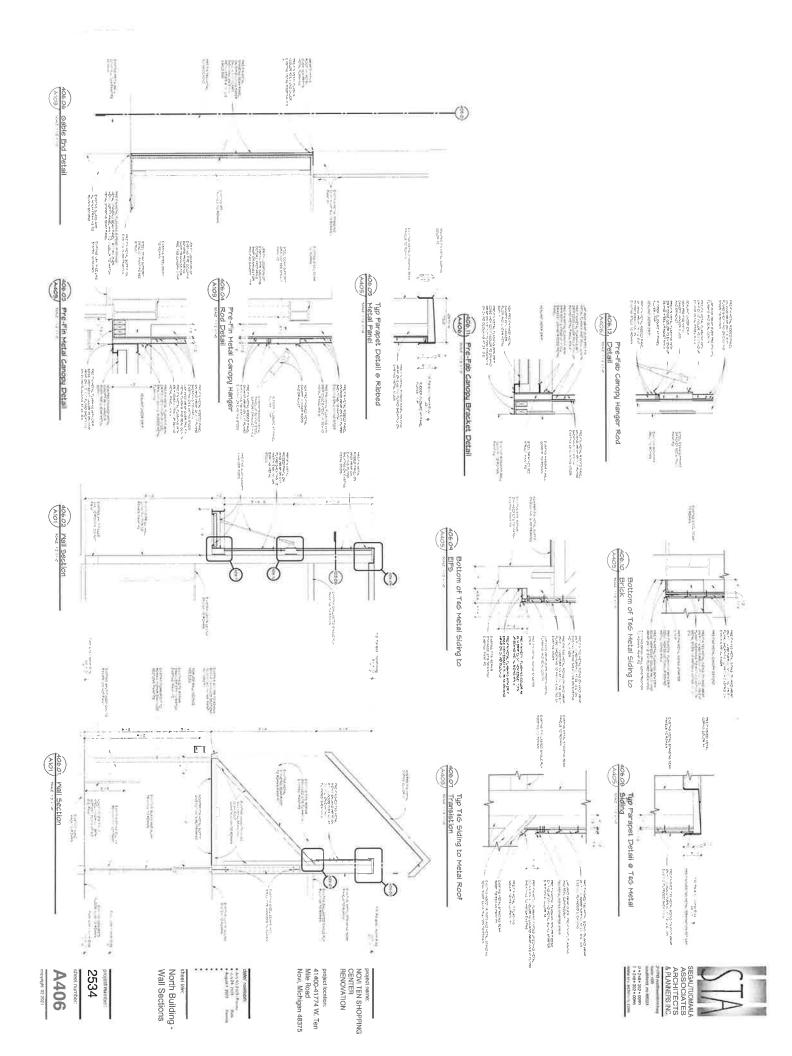
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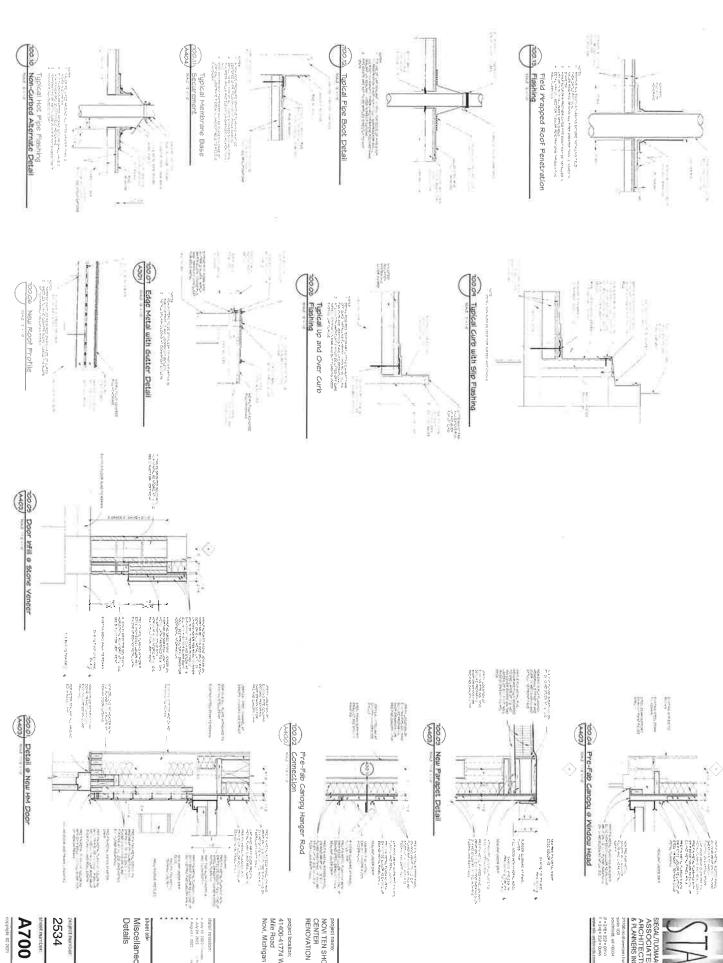








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CENTER
RENOVATION SIEGAL/TUOMAALA ASSOCIATES ARCHITECTS & PLANNERS INC. Enlarged
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Details and
Schedules 41400-41774 W. Ten Mile Road Novi, Michigan 48375 da(e/ revision: . July 10 2023 | Faview . July 24 2023 | Bris . August 1 2023 | Permis



Miscellaneous Details a July 10 2023 - Ferney a July 24 2023 - Frenes August 1 2023 - Frenes

project location: 41400-41774 W. Ten Mile Road Novi, Michigan 48375

project name:
NOVI TEN SHOPPING
CENTER
RENOVATION



Receipt: 14336

07/23/25

Total

Page

The sum of:

\$1,210.00

ARDIANA'S RESTAURANT LLC

41602 W. 10 MILE RD. NOVI MI 48375

LIQUOR QUOTA APPLICATION

1,210.00

TENDERED: CHECKS 5217 1,210.00

Signed: \_\_\_\_\_

# **MEMORANDUM**



TO:

CORTNEY HANSON, CITY CLERK

FROM:

ERICK W. ZINSER //

DIRECTOR OF PUBLIC SAFETY / CHIEF OF POLICE

**INITIATED BY:** 

MICHAEL BENDER, DETECTIVE MB

SUBJECT:

CLASS C/QUOTA LIQUOR LICENSE APPLICATION,

ARDIANA'S RESTAURANT LLC

DATE:

JULY 30, 2025

## Liquor License Request:

Ardiana's Restaurant LLC is requesting a new Class C/Quota liquor license, which is located at 41602 W. Ten Mile Rd, Novi, MI 48375.

# Applicant/Background Information:

This application is being sought by Robert Kalaj, who owns and operates Ardiana's Restaurant, and has done so since 2012. The applicant has over 20 years of experience in the restaurant and hospitality industry, including 13 years as the owner and operator of Ardiana's Restaurant. Throughout this time, the applicant has been directly responsible for all aspects of business management, including staffing, training, budgeting, vendor relations, customer service, and compliance with health and safety regulations. This extensive experience ensures the applicant is well-equipped to manage a licensed establishment with professionalism and accountability.

### Criminal History/Police Contacts:

The applicant has no criminal history or negative police contacts.

### Financial Review:

Based upon the financial data provided by the corporation, no issues were found to prevent the liquor license application process from proceeding.

### Summary:

Based on the information provided and the subsequent liquor investigation, I find no reason to deny the applicant's request. This request requires the approval of the Novi City Council.

C: Victor Cardenas, City Manager



July 23, 2025

#### **CITY COUNCIL**

Mayor

Justin Fischer

Mayor Pro Tem

Laura Marie Casey

Dave Staudt

Brian Smith

Ericka Thomas

Matt Heintz

Priya Gurumurthy

**City Manager** Victor Cardenas

City Clerk Cortney Hanson TO: Cortney Hanson, City Clerk

Melissa Morris, Deputy City Clerk

FROM: Andrew Copeland – Fire Marshal

SUBJECT: -Liquor Business License-

Ardiana's Restaurant 41602 Ten Mile

A fire inspection was conducted on 6/6/2025, at the above business and the business has been found to be in compliance with the adopted fire prevention code. The above Liquor License renewal application is recommended for APPROVAL.

Sincerely,

Andrew Copeland – Fire Marshal City of Novi Fire Department

cc. file

**City of Novi** 45175 Ten Mile Road Novi, Michigan 48375 248.347.0460 248.347.0577 fax

cityofnovi.org

# **MEMORANDUM**



TO: Melissa Morris, Deputy City Clerk

FROM: Charles Boulard, Director of Community Development (1/2)

**SUBJECT:** ARDIANA'S RESTAURANT

DATE: 10/15/25

cityofnovi.org

The property located at 41602 TEN MILE RD has received a Special Inspection permit (PSI25-0090) for the purpose of:

<ul> <li>☐ Auctions</li> <li>☐ Liquor license</li> <li>☐ Arcade license</li> <li>☐ Massage license</li> <li>☐ Outdoor gathering</li> <li>☐ Outdoor seating</li> <li>☐ Other:</li> </ul>
The Community Development Department has the following recommendation:
<ul><li>□ Approved</li><li>☑ Approved with conditions (listed below)</li><li>□ Not approved</li></ul>
Conditions:  1. Inspection approval
If you have any questions, do not hesitate to contact me at (248) 347-0423.
Thank you!



# SUMMARY OF MINUTES SPECIAL LAND USE HEARING

# **CITY OF NOVI**

October 6, 2025, 1:30 PM Mayor's Conference Room | Novi Civic Center 45175 Ten Mile Road

Present: Charles Boulard, Director of Community Development; Jeff Herczeg, Director of Public Works; Kristin Corbett, Deputy Assessor; Nina Schaffrath, Recording Secretary; Victor Kalaj, Management of Ardiana's; Marissa Kalaj, Management of Ardiana's; Nicholas Abboud, Husband of Marissa Kalaj; Robert Kalaj, Owner Ardiana's; Ardiana Kalaj, Owner Ardiana's; Father Drew Mabee, Member of the public; Patrick Huen, Member of the public

Applicant: Ardiana's Restaurant – Robert Kalaj

Hearing called to order at 1:30 P.M.

Correspondence Received: None

### **Public Participation:**

Father Drew Mabee, Priest at Catholic Church - Customer Patrick Yuen, Harmen – Customer

Albert Ludwig, Owner of Meadowbrook Shopping Center – Letter sent in responding to public notice stating his approval and support of the Special Land Use

### 1. PSLU25-0003- 41602 Ten Mile Road – Parcel Number: 50-22-23-426-017

The applicant, Ardiana's Restaurant is requesting Special Land Use approval at 41602 Ten Mile Road, parcel number 50-22-23-426-017. The applicant is requesting approval to use a portion of the parcel for service of alcoholic beverages in accordance with Section 4.89 of the Zoning Ordinance.

Ardiana's Restaurant is asking for Special Land Use approval for the service of alcoholic beverages. Charles Boulard called the hearing to order at 1:30 P.M. There were 34 public hearing notice letters sent out on September 18, 2025, there was only one response from Albert Ludwig, owner of Meadowbrook Shopping Center, stating his approval of the Special Land Use and support of Ardiana's Restaurant. During public participation, Father Drew Mabee spoke, stating that they have many events including funerals, weddings and Mass, that Ardiana's helps to facilitate with catering and service after these events, and he believes having the sale of alcohol as an option will be very beneficial to the restaurant and the community. Patrick Yuen spoke in favor of the restaurant serving alcohol, saying that they bring many of their clients to the restaurant and the serving of alcohol would be positive to these interactions. Nicholas Abboud also weighed in to say that the family aspect of their restaurant is great and the amount of care and hard work that the whole family puts into the business is noticeable in their restaurant.

Charles Boulard asked the applicants about their hours, expected customer base, how employees will be trained and what expected balance between alcohol and food sales. Marissa Kalaj answered that herself, who manages the front of the restaurant, her brother, Victor, who manages the back of the restaurant and both of her parents who own the restaurant will be taking Serve Safe Management Advance testing and all servers will be 18 years or older will be taking the Serve Safe Basics exam. All servers will be required to take this exam and will not be handling alcohol until they do. Marissa and her brother will also be taking the Supervisor Serve Safe exam. They do not plan to have a bar; drinks will be made in the back and brought out to tables with the main focus being on the food. The hours of operation

are Sunday – Saturday, 11:00 A.M – 8:00 P.M. They would like to extend until 9:00 P.M. if they are granted the liquor license. Currently Ardiana's has a lot of customers who want to have drinks with their dinners and brunch and have walked away due to them not being able to serve alcohol. The applicant believes having a liquor license will give them the opportunity to grow their business and give their customers what they are looking for in a dining experience. Jeff Herczeg did not have any objections or questions. He stated that there are no traffic issues he can see.

Kristin Corbett asked if the hours of operation are the same for catering. The applicant confirmed that their events primarily take place during the day and do not extend past 9:00 P.M.

Jeff Herczeg made a motion to recommend approval to City Council for the Special Land Use for a Liquor License at Ardiana's Restaurant in accordance with section 4.89 – 4-A, 4-B, and 4-C of the City of Novi Zoning Ordinance. Ms. Corbett stated that the Assessing Department has no objections and seconded the motion. The motion passed 3-0.

### IN CASE NO. PSLU25-0003 Motion to recommend approval, because:

- 1. The proposed establishment will promote the City's economic development goals and objectives, and will be consistent with the City's master plan and zoning ordinance
- 2. Given the character, location, development trends and other aspects of the area in which the proposed use or change in use is requested, it is demonstrated that the use will provide a service, product, or function that is not presently available with in the City or that would be unique to the City or to an identifiable area within the City and that the addition of the use or proposed change in use will be an asset to the area.
- 3. The use or change in use as constructed and operated by the applicant is compatible with the area in which it will be located, and will not have any appreciable negative secondary effects on the area, such as:
  - a. Vehicular and pedestrian traffic, particularly during late night or early morning hours that might disturb the area residents.
  - b. Noise, odors, or lights that emanate beyond the site's boundaries onto property in the area on which there are residential dwellings.
  - c. Excessive number of persons gathering outside the establishment.
  - d. Peak hours of use that add to congestion or other negative effects in the neighborhood.
  - Fighting, brawling, outside urination or other behavior that can accompany intoxication.

Motion approved 3-0 Voice Vote.

Meeting was adjourned at 1:41 P.M.

### **AGREEMENT REGARDING LIQUOR LICENSE**

This Agreement made as of the date of the last signature on,		
by and between THE CITY OF NOVI, a municipal corporation, with offices located at		
45175 W. Ten Mile Road, Novi, Michigan 48375, hereinafter known as "THE CITY", and		
, owners of, whose address is, Novi,		
Michigan, hereinafter known as "APPLICANT."		
RECITALS:		
A. The City Council of THE CITY, approved a Resolution to recommend to the		
Michigan Liquor Control Commission, approval of the issuance of THE CITY'S Class C		
Liquor License (hereinafter "License") from THE CITY'S quota for the APPLICANT, to be		
located at, Novi, Michigan (hereinafter		
"PREMISES").		
B. To assure that APPLICANT'S representations that were made to and relied		
upon by the City Council of THE CITY in approving the Resolution were honored and		
enforceable by THE CITY, its City Council separately directed that the signing and		
delivery of the Resolution be deferred until the City Attorney had approved one or		
more agreements guaranteeing the License would stay in THE CITY, with this Agreement		
and the PREMISES.		
IT IS THEREFORE AGREED:		
1 In the event APPLICANT should coase energting its restaurant and/or		

1. In the event APPLICANT should cease operating its restaurant and/or cease to use the License at the PREMISES for any reason whatsoever for a period in excess of ninety (90) consecutive days without the written consent of THE CITY, then APPLICANT shall immediately proceed to place the License in escrow as provided in subsection (a), or return and request termination of the License under subsection (b) if it

has not been removed from escrow as provided in subsection (a) within five (5) years of being placed in escrow. In recognition that notwithstanding the requirements of this Agreement, the Michigan Liquor Control Commission could approve a transfer of the License to a location outside of THE CITY as currently provided in MCL 436.1521(1), as amended, if the License is required to be placed in escrow by this Agreement or the Michigan Liquor Control Act, APPLICANT agrees that after notice and an opportunity for APPLICANT to be heard, the City Council may object to renewal of the License by the Michigan Liquor Control Commission in accordance with the provisions of the Michigan Liquor Control Act and specifically MCL 436.1501(2), as amended.

- a. APPLICANT shall place the License into escrow with the Michigan Liquor Control Commission and maintain same in good standing with the Michigan Liquor Control Commission, conditioned on and with APPLICANT agreeing to take whatever steps are necessary to cause the License to remain in THE CITY, by APPLICANT using the License itself at another location within THE CITY, selling or transferring the License to the OWNER or a successor tenant for use at the PREMISES as provided in the attached Lease or selling or transferring the License to another entity for use at another location in THE CITY.
- b. APPLICANT shall return the License to the Michigan Liquor Control Commission and request that its rights to the License be terminated and that the License not be placed or continued in escrow but instead be returned to THE CITY to be added to its available quota Class C Licenses.

- 2. The parties also agree that in the event of a fire loss or some other type of event causing physical damage to the APPLICANT'S restaurant at the PREMISES and which results in a temporary closing of the APPLICANT'S business exceeding the ninety (90) consecutive days stated herein while the premises are being repaired or renovated, then same shall not be considered a violation of any of the conditions of this Agreement.
- 3. APPLICANT agrees that the City Council shall not approve the transfer of the License within three (3) years of the date of the original issuance of the License. The City Council may, but is not required to, excuse the above limitation for any of the following reasons:
  - (1) If the License holder is a natural person, he or she dies or becomes incapacitated.
  - (2) If the License holder is a corporation, the majority shareholder dies or becomes incapacitated, or the corporation dissolves for reasons other than to transfer the License.
  - (3) If the License holder is a limited liability company, the company dissolves for reasons other than to transfer the License.
  - (4) The License holder and the proposed License transferee establish that the transfer of the class License shall not result in profiteering.
  - (5) The application of this limitation will subject the APPLICANT to financial hardship due to no fault of the APPLICANT, such as a change in the business climate, illness or death, labor or supply problems, and/or other factors outside the APPLICANT'S control.

Unless excused by the City Council as provided above, in the event a License is proposed for transfer within three (3) years from the date of issuance, the APPLICANT agrees that the Michigan Liquor Control Commission shall terminate the License and the City Council may approve the issuance of a new License to a new Applicant without any compensation to the Licensee who placed the License into escrow; provided, however, prior to the approval of such issuance to a new Applicant, the person or entity who placed the License into escrow shall be afforded written notice and an opportunity to be heard, and all objections raised at the hearing shall be resolved (at the Michigan Liquor Control Commission or in the circuit court if necessary) prior to issuance of the License to a new Applicant.

- 4. APPLICANT agrees that the recommendation of approval agreed upon by the City Council is not a property right and was approved upon the express and continuing condition that the requirements and conditions set forth in this Agreement shall be maintained and not violated by APPLICANT.
- 5. APPLICANT agrees that after notice and an opportunity for APPLICANT to be heard, a finding by the City Council that a violation of a requirement or condition set forth in this Agreement has occurred, shall be grounds for the City Council to request revocation and/or object to renewal of the License by the Michigan Liquor Control Commission in accordance with the provisions of the Michigan Liquor Control Act and specifically MCL 436.1501(2), as amended.
- 6. APPLICANT acknowledges that the agreements contained herein are unique and in the event it violates one or more of those agreements, THE CITY would not be adequately compensated by damages or resorting to the remedies described in Paragraph 5, and therefore agrees that the terms and conditions of this Agreement

shall be specifically enforceable by THE CITY by action for such relief in the Oakland County Circuit Court for the State of Michigan and that if THE CITY prevails in such an action, it shall be entitled to an award and judgment that APPLICANT pay THE CITY'S costs and attorney fees incurred.

Witnesses:	APPLICANT:
	By: Its:
Subscribed and sworn to before me this, 20	
Notary Public County, Michigan Acting in County, Michigan My Commission expires:	
Witnesses:	THE CITY:
	By: Justin Fischer, Mayor
	By: Cortney Hanson, Clerk
Subscribed and sworn to before me this, 20	
Notary Public County, Michigan Acting in County, Michigan My Commission expires:	