

Appetizers

Calamari

Flour Dusted + Fried Calamari, Pomodoro Sauce,
Baby Greens, Lemon Wedge 22

Oysters

Half Dozen Fresh Raw Oysters
with Lemon, Cocktail Sauce, or Horseradish MP
Served with Gourmet Crackers [🌾 without crackers]

Spinach & Artichoke Dip

Artichoke Hearts, Baby Spinach,
Mascarpone, Parmesan Cheese,
Crisp Tortilla Chips and Gourmet Cracker 16
[🌾 without crackers]

Noto's Meatballs

Noto's Meatballs, Pomodoro Sauce,
Parmesan Cheese, Herb Whipped Ricotta,
Italian Bread 20

Seafood Nachos

Queso Cheese Poured Over Crispy Housemade
Nacho Chips, Topped With Shrimp And Crab,
Chopped Spring Mix, Tomatoes, Red Onion 28
add jalapeño 3

Noto's Antipasti

Cured Meats, Cheeses
and Marinated Vegetables 26
[🌾 without crackers]

Shrimp Cocktail

Jumbo Poached Shrimp,
Noto's Cocktail Sauce 22

Wood Fired Flatbread

Noto's Flat Bread,
Italian Cheeses, Fresh Herbs,
Tomato Bruschetta, Balsamic Drizzle 18

Pineapple Salsa and Chips

Fresh Made Pineapple Salsa,
Crisp Tortilla Chips 14

Please ask about
Dietary Restrictions:

Gluten-Free



Dairy-Free



Vegetarian



Vegan



- All our food is homemade and requires time to prepare.
We ask for your patience so that we may better provide the culinary results you expect.
- Although we are not an allergen-free kitchen, we will make every effort to accommodate dietary needs.
Please be advised that foods prepared here may come in contact with: Milk, Eggs, Wheat, Soy,
Honey, Peanuts, Tree Nuts, Fish.
- \$5 Entrée Split Fee.
- ^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
- Groups of eight or more will be on one check and 22% service will be added to the total bill.

Soups

Noto's Beach Chowder

Broth Base of Shrimp,
Scallops, Cod and Crab,
with Potatoes and Vegetables,
Touched with Sherry and Saffron 13

Soup of the Day

Chef's Fresh Soup of the Day 10

Fresh Greens

add chicken breast 7, sautéed shrimp 10,
grilled salmon 15, add wrap to any salad with chips 5

Noto's House Salad

Artisan Lettuces, Heirloom Tomatoes,
Marinated Antipasto Olive Mix,
Pickled Red Onion, Shaved Parmesan, Croutons,
Red Wine Vinaigrette 17
[🌾 without croutons]

Baby Romaine Caesar Salad

Baby Romaine, Shaved Parmesan,
Caesar Dressing, Croutons, Parmesan Crisp 16
[🌾 without croutons]

Antoniotta's Salad

Orzo Pasta, Heirloom Grape Tomatoes,
Picked Red Onion, Goat Cheese, Arugula,
Fresh Parsley and Dill, Roasted Red Peppers,
Tossed with Lemon Vinaigrette 19

Sides

9

Sautéed Vegetables

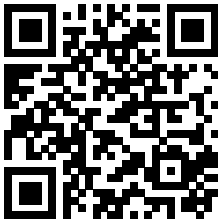
Caribbean Rice

Creamy Mashed Potatoes

Pebble Creek Mushrooms Blend

French Fries

Menu



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Pasta

Beef Tenderloin Pappardelle ^

Seared Beef Tenderloin, Kale, Sundried Tomatoes,
Pebble Creek Mushrooms, Herbed Pappardelle Pasta,
Rich Marsala Cream Sauce 39

Noto's Spaghetti

Artisan Spaghetti, Fresh Basil, Whipped Ricotta
Your Choice of Our Housemade Sauce:

Pomodoro 22 

Bolognese 24

add housemade meatballs each 4 or italian sausage 5

Mushroom Vegetable Risotto

Artichokes, Asparagus, Heirloom Tomatoes,
Pebble Creek Mushrooms, Kale, Carrots,
Red Bell Pepper, Micro Greens, Saffron Risotto 30

add chicken 7 shrimp 10 salmon 15
risotto may be requested vegan

Linguine al Américaine with Shrimp & Crab

Linguine Tossed With Shrimp, Crab,
Heirloom Grape Tomatoes, Fresh Herbs,
Lobster Cream Sauce 36

Wood Fired Pizza

Noto family classic 10" pizza

 substitute gluten free crust 5

 vegan cheese 3

Noto's Original

Cup and Char Pepperoni, Noto's Italian Sausage,
Roasted Onions & Peppers, Four Cheese Blend, Oregano 19

Classic Margherita

Plum Tomato Sauce, Roma Tomatoes, Olive Oil,
Fresh Mozzarella, Fresh Basil 18

Pesto Chicken

Roasted Chicken, Black Olives, Artichoke Hearts,
Sundried Tomatoes, Four Cheese Blend 22

Pizza #27

Aglio e Olio, Roma Tomatoes, Gorgonzola, Fresh Basil 18

Truffle & Mushroom

Roasted Pebble Creek Mushrooms Blend,
Roasted Garlic Oil, Four Cheese Blend,
Goat Cheese, Shaved Parmesan, White Truffle Oil 21

Vegan Pizza

Roasted Sweet Peppers and Onions,
Pebble Creek Mushrooms, Sundried Tomatoes,
Artisan Greens, Vegan Cheese, EVOO 21

Wood Fired Flatbread

Artisan Caputo Flour Flat Bread, Four Cheese Blend,
Parmesan, Tomato Bruschetta, Balsamic Drizzle 18

Entrées

Prime Rib ^

Limited Quantities
Available after 4:00PM

Herb Coated Prime Rib of Beef,
Creamy Mashed Potato, Seasonal Vegetables,
Au Jus and Horseradish Cream 49

Filet Mignon ^

Center Handcut Angus Beef Tenderloin,
Mushrooms, Chef's Vegetables,
Creamy Mashed Potatoes,
Herbed Butter, Demi-Glace 59

Caribbean Jerk Chicken

Jerk Seasoned Chicken Breast
Topped With Pineapple Salsa,
Caribbean Rice, Seasonal Vegetable 34

Crab Stuffed Whitefish

Lake Superior Whitefish, Lump Crab Stuffing,
Caribbean Rice, Chef's Vegetables,
Citrus Butter Sauce 39

Great Lakes Perch Dinner

Flour Dusted Lake Perch,
Crispy French Fries, Island Slaw,
House Made Tartar Sauce 37

Fire Roasted Peach Glazed Salmon

Fire Roasted Peach Glazed Salmon
Topped With Peach Salsa,
Caribbean Rice
and Seasonal Vegetable 37

Sandwiches

Served with House Parmesan Chips

Sub: French Fries 4, Gluten Free Bun 4

Italian Beef Sandwich

Slow Roasted Thinly Sliced Prime Rib,
Roasted Peppers and Onions, Au Jus 22
Giardiniera upon request 2

Mahi-Mahi Tacos

Blackened or Grilled Mahi-Mahi, Island Slaw,
Cajun Remoulade, Roasted Corn Salsa 23

Turkey, Bacon, Avocado Wrap

Sliced Turkey Breast, Pecan Smoked Bacon,
Artisan Greens, Tomato, Avocado,
Fontina Cheese Blend, Cranberry Mayo 20
add jalapeño 3 sub GF wrap 3

Classic Wagyu Burger ^

1/2 pound Char Grilled Wagyu Beef Patty,
Fontina Cheese Blend, Pecan Smoked Bacon,
Black Pepper Mayo, Lettuce, Onion, Tomato 26

Perch Sandwich

Fried Perch on a Hoagie Roll,
Cilantro Lime Tartar Sauce, Island Slaw 23