

## STARTERS

### Bread Service

Assorted Artisanal Bread Basket  
with Chef's Infused Butter 6

### Calamari

Lightly Floured & Fried Calamari, Pomodoro Sauce,  
Baby Greens, Lemon Wedge 22

### Oysters <sup>^</sup> GF

Half Dozen Raw Oysters with Lemon,  
Noto's Cocktail Sauce or Horseradish 20

### Shrimp Cocktail <sup>GF</sup>

Chilled Jumbo Poached Shrimp, Noto's Cocktail Sauce 22

### Noto's Antipasti

Cured Meats, Cheeses, Marinated Vegetables, Lavash 26

### Woodfired Caprese Dip <sup>[V]</sup>

Mascarpone, Parmesan, Cream Cheese,  
Cherry Tomatoes, Garlic, Shallots, Basil, Thyme,  
Balsamic Drizzle, Grilled Baguette 17

### Noto's Meatballs

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

### Triple Dip by the Shore <sup>VGN</sup>

Lemon Hummus, Spinach Jalapeño Pesto,  
Olive Tapenade, Carrots, Celery, Radish, Bell Pepper,  
Cucumber, Lavash, Pita 16

## SOUPS / SALADS / BOWLS

### Noto's Beach Chowder

Seafood Broth with Shrimp, Scallops, Crab, Fish, Potatoes  
and Vegetables, Finished with Sherry and Saffron 13

### Gazpacho <sup>VGN</sup>

Chef's Chilled Fresh Vegetable Soup 10

Add chicken breast 7, sautéed shrimp 10,  
grilled salmon 15, seared tenderloin tips 16

### Grilled Peach & Burrata <sup>[V] GF</sup>

Arugula, Honey-Glazed Toasted Pepitas,  
Basil, Fresh Berries, White Balsamic 17

### Noto's House Salad

Artisan Lettuces, Heirloom Tomatoes,  
Marinated Antipasto Olive Mix, Pickled Red Onion,  
Shaved Parmesan, Sourdough Croutons,  
Red Wine Vinaigrette 17

### Artisan Romaine Caesar Salad

Artisan Romaine, Shaved Parmesan, Caesar Dressing,  
Sourdough Croutons 16

### Tuscan Panzanella Salad <sup>VGN</sup>

Heirloom Tomato, Cucumber, Celery, Red Onion, Herbs,  
Sourdough Croutons, Sherry Vinaigrette 17

### Golden Hour Bowl <sup>VGN</sup>

Quinoa & Brown Rice, Pebble Creek Mushroom Blend,  
Roasted Squash & Zucchini, Finished with Fresh Spinach,  
Chickpeas, Avocado, Feta, Pepitas 19

## PASTA

### Noto's Spaghetti

Artisan Spaghetti, Fresh Basil, Whipped Ricotta, Choice of Our Housemade Sauce:  
Pomodoro <sup>VGN</sup> 22 Bolognese 24 add Meatballs each 4 or Italian Sausage 5

### Linguine with Clams

Artisan Linguine Tossed with Little Neck Clams, Garlic, White Wine,  
Fresh Herbs, Grilled Bread 37

## ENTRÉES

### Salmone all'Arancia <sup>^</sup>

Pan Roasted Atlantic Salmon, Orange Thyme Sauce, Rice Pilaf, Chef's Vegetables 40

### Filet Mignon <sup>^</sup>

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

### Chicken Milanese

Parmesan Crusted Chicken Breast, Lemon Butter Sauce, Heirloom Grape Tomatoes,  
Aged Balsamic, Creamy Mashed Potatoes, Chef's Vegetables 36

### Great Lakes Perch Dinner

Flour Dusted Lake Perch, Crispy French Fries, Slaw, Housemade Tartar Sauce 37

### Pork Capricciosa

Breaded, Pan-Fried Pork Cutlets Topped with a Fresh, Crisp Salad of Arugula,  
Tomatoes, and Pickled Red Onions 37

## SIDES 9

Sautéed Vegetables . Rice Pilaf . Slaw . Mashed Potatoes  
Parmesan Chips . Pebble Creek Mushrooms  
Seasoned French Fries

## HANDHELDS

Served with House Parmesan Chips  
Sub French Fries 4, Gluten Free Bun 4

### Wagyu Burger <sup>^</sup>

Half-Pound Char-Grilled Wagyu Beef Patty, Fontina Cheese Blend, Onion Balsamic  
Jam, Pecan Smoked Bacon, Blue Cheese Aioli, Lettuce, Tomato, Brioche Bun 26

### Mahi-Mahi Tacos <sup>^</sup>

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

### Lakeshore Turkey Wrap

Smoked Turkey, Lemon Hummus, Roasted Red Peppers, Feta,  
Fresh Spinach, Crisp Carrots, Sun-Dried Tomato Basil Wrap 22

### Dune Garden Sandwich <sup>VGN</sup>

Pebble Creek Seasonal Mushrooms, Caramelized Onion, Blistered Tomato,  
Spring Greens, Avocado, Smoked Paprika Vegan Aioli on a Toasted Ciabatta Roll 21  
*Not Vegan: Sub Grilled Chicken Breast for the Portobello 25*

### The Reuben

Braised Corned Beef, Housemade Sauerkraut, Swiss Cheese,  
Russian Dressing, Detroit Bread Company Marble Rye 23

All our food is housemade 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 foodborne illness. ♦ [V] Vegetarian, VGN Vegan, GF Gluten-Free.  
♦ Groups of eight or more will be on one check and 22% service will be added to the total bill.

## WOOD FIRED PIZZA

Noto's Family Classic 10" Pizza  
Substitute Gluten-Free Crust 5 / VGN Cheese 3

### Noto's Original

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

### Classic Margherita <sup>[V]</sup>

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

### Sweet Heat Ricotta

Cup and Char Pepperoni, Mozzarella,  
Velvety Ricotta, Drizzled Hot Honey,  
Fresh Basil 21

### Truffle & Mushroom <sup>[V]</sup>

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

### Vegan Pizza <sup>VGN</sup>

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

### Wood Fired Flatbread

Artisan Flatbread, Four Cheese Blend,  
Parmesan, Tomato Bruschetta,  
Balsamic Drizzle 18