

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 [^] GF

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

Shrimp Cocktail ^{GF}

Chilled Jumbo Poached Shrimp, Noto's Cocktail Sauce 22

Noto's Antipasti

Cured Meats, Cheeses, Marinated Vegetables, Lavash 26

Woodfired Caprese Dip ^[V]

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 ^{VGN}

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

SOUPS / SALADS / BOWLS

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

Noto's Beach Chowder

Seafood Broth with Shrimp, Scallops, Crab,
Fish, Potatoes, and Vegetables,
Finished with Sherry and Saffron 14

Gazpacho ^{VGN}

Chef's Chilled Fresh Vegetable Soup 11

Grilled Peach & Burrata ^{[V] GF}

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

Spinach Salad ^[V]

Baby Spinach, Goat Cheese, Spicy Walnuts, Strawberries,
Pickled Red Onion, Five Pepper Dressing 17

Golden Hour Bowl ^{VGN}

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

PASTA

Noto's Spaghetti

Artisan Spaghetti, Fresh Basil, Whipped Ricotta, Choice of Our Housemade Sauce:
Pomodoro ^{VGN} 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

Shrimp and Lobster Bucatini

Bucatini Pasta in a Silky Lobster Cream with Garlic, Shallots, Butter,
and Fresh Herbs, Finished with Shrimp and Lobster 45

ENTRÉES

Salmone all'Arancia [^]

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

Filet Mignon [^]

Center Hand Cut Angus Beef Tenderloin, Mushrooms, Chef's Vegetables,
Creamy Mashed Potatoes, Herbed Butter, Demi-Glace 62

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 [^]

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 [^]

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 ^{VGN}

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.

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 ^[V]

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 ^[V]

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

Vegan Pizza ^{VGN}

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

Wood Fired Flatbread ^[V]

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