

# NOTO'S

at the *Bil-Mar*

# Easter MENU

## STARTERS

### **Noto's Beach Chowder 11**

*Shrimp, Scallops, Clams, Lobster, Sherry, Saffron Cream*

### **Asparagus Frito Misto 14**

*Spring Asparagus Frito Misto with Tomato-Prosciutto Relish, Lemon Aioli*

### **Citrus and Avocado Salad 15**

*Citrus and Avocado Salad with Baby Spinach, Pistachios, Goat Cheese,  
Honey-Mint Vinaigrette*

### **NOTO'S Side Caesar Salad 8**

*Crisp Artisan Romaine, Shaved Parmesan, Croutons, Tangy Caesar Dressing*

### **NOTO'S Side Salad 8**

*Artisan Mixed Greens, Heirloom Cherry Tomatoes, Shaved Parmesan, Croutons,  
Shaved Red Onions*

### **Crisp Calamari 19**

*Semolina Crusted Calamari, Arugula, Creamy Pesto Cocktail Sauce,  
Lemon-Basil Vinaigrette*

### **Antipasti Board 25**

*Genoa Salami, Pepperoni, Prosciutto, Capicola, Cotswold Cheese, Derby Sage,  
Gorgonzola, Parmesan, Olives, Roasted Red Pepper, Artisan Crackers*

### **Hot Crab, Spinach and Artichoke Dip 22**

*Lump Crab, Artichoke Hearts, Baby Spinach, Mascarpone, Crisp Chips, Gourmet Crackers*

### **NOTO'S Meatballs 18**

*NOTO'S Meatballs Baked with Artisan Cheese Blend, Pomodoro Sauce,  
Whipped Ricotta, Italian Bread*

### **Bruschetta Wood Fired Flatbread 17**

*Artisan Caputo Flour Flatbread, Italian Cheese Blend, Fresh Basil,  
Tomato Bruschetta, Balsamic Drizzle*

## MAIN DISHES

**Grilled Red Snapper 39**

*Grilled Red Snapper, Ancient Grains Pilaf, Classic Ratatouille,  
Sundried Tomato Sauce, Herb Oil*

**BBQ Lamb Shank 37**

*Slow Braised BBQ Lamb Shank, Creamy Roast Garlic Polenta, Vegetable Hash, Natural Jus*

**Crab Stuffed Whitefish 33**

*Lake Superior Whitefish, Lump Crab Stuffing, Saffron Risotto,  
Chef's Vegetables, Lemon Beurre Blanc*

**Slow Roasted Prime Rib 50**

*Prime Grade Prime Rib, Roasted Garlic Mashed Potatoes, Chefs Vegetables,  
Au Jus, Horseradish Sauce*

**Chicken Saltimbocca 29**

*Organic Airline Chicken Breast, Prosciutto, Sage, Italian Cheeses, Fall Vegetable Hash,  
Lemon Beurre Blanc*

**Beef Tenderloin Pappardelle 35**

*Seared Beef Tenderloin, Pebble Creek Mushrooms, Kale, Sundried Tomatoes,  
Herbed Pappardelle, Rich Marsala Sauce*

**Salmon Piccata 34**

*Grilled Scottish Salmon, Saffron Risotto, Fresh Vegetables, Capers, Bruschetta,  
Lemon Beurre Blanc*

**\*Cowboy Ribeye Steak 65**

*24 oz Bone in Ribeye Steak, Creamy Mashed Potatoes,  
Asparagus and Mushroom Ragout, Crisp Onions*

**Vegan Saffron Risotto 23**

*Pebble Creek Mushrooms, Broccolini, Arugula, Sundried Tomatoes, Artichokes,  
Micro Greens, Herb Oil*

**Chicken Parmesan 27**

*Parmesan Crusted Chicken Breast, Pomodoro, Provolone, Parmesan, Spaghetti, Fresh Basil*

**Spaghetti Pomodoro 21**

*Artisan Spaghetti, Pomodoro Sauce, Fresh Basil, Ricotta, Parmesan  
add house made meatballs each 3 or Italian sausage 4*