

NOTO'S

at the *Bil-Mar*

MOTHER'S DAY MENU

- STARTERS -

CRISP CALAMARI 19

Semolina Crusted Calamari, Mixed Greens, Creamy Pesto Cocktail Sauce, Lemon-Basil Vinaigrette

NOTO'S MEATBALLS 18

Noto's Meatballs Baked with Artisan Cheese, Noto's Pomodoro Sauce, Whipped Ricotta, Italian Bread

CRAB AND ARTICHOKE DIP 22

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

NOTO'S MEAT AND CHEESE BOARD 27

Assorted Meat and Cheeses, Spiced Berry Jam, Grain Mustard, Crackers

SWEET POTATO POUTINE 17

Sweet Potato Fries, Crisp Pork Belly, Scallions, Tomatoes, Gorgonzola Fondue

CHILLED SHRIMP COCKTAIL BOWL 22

Poached Jumbo Shrimp, Artisan Greens, Avocado, Cucumber Salad, Heirloom Tomatoes, Creamy Pesto Cocktail Sauce

SIDE SALAD 8

Mixed Greens, Cucumbers, Shaved Parmesan, Shaved Red Onion, Croutons, Tomatoes House Red Wine Vinaigrette

SIDE CAESAR 8

Chopped Artisan Romaine, Shaved Parmesan, Croutons, House Caesar Dressing

VEGAN FLATBREAD 20

Roasted Red and Green Peppers, Roasted Onions, Pebble Creek Mushrooms, Sundried Tomatoes, Artisan Greens, Vegan Cheese, Balsamic Glaze

NOTO'S BEACH CHOWDER 11

Creamy Chowder of Clams, Shrimp, Scallops and Lobster, touched with Sherry and Saffron

SHRIMP AND CRAB FLATBREAD 20

Lump Crab, Shrimp, Plum Tomato Sauce, Tomatoes, Fresh Mozzarella, Gremolata

WOOD FIRED FLATBREAD 17

Artisan Caputo Flat Bread, Italian Cheeses, Fresh Herbs, Bruschetta, Balsamic Drizzle

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- ENTREES -

GRILLED MANGO SALMON 35

Grilled Scottish Salmon, Ancient Grains Pilaf, Mango Salsa, Chef's Vegetable, Sundried Tomato Vinaigrette, Herb Oil

BLACK ANGUS PRIME RIB 50

Slow Roasted Black Angus Prime Rib, Roasted Garlic Mashed Potatoes, Chef's Vegetable, Au Jus, Horseradish Sauce

CHILI-LIME ORGANIC CHICKEN 32

Chili-Lime Glazed Organic Airline Chicken Breast, Herb Basmati Rice, Chef's Vegetable, Summer Berries, Herb Oil

BBQ LAMB SHANK 35

Slow Braised Lamb, House Bourbon BBQ Sauce, Creamy Polenta, Chef's Vegetable, Crispy Onions

CRAB STUFFED WHITEFISH 34

Lake Superior Whitefish, Lump Crab Stuffing, Ancient Grains Pilaf, Chef's Vegetable, Citrus Butter Sauce, Herb Oil

FILET MIGNON 63

Grilled Center Cut Black Angus Beef Tenderloin, Chef's Vegetable, Roasted Garlic Mashed Potatoes, Pebble Creek Mushrooms, Truffle Butter, Marsala Demi Glace

CHICKEN PARMESAN 27

Parmesan Crusted Chicken Breast, Artisan Spaghetti, Pomodoro Sauce, Provolone Cheese, Parmesan

BEEF TENDERLOIN PAPPARDELLE 35

Seared Beef Tenderloin, Pebble Creek Mushrooms, Kale, Sun Dried Tomatoes, Herb Pappardelle Pasta, Rich Marsala Cream Sauce

MACADAMIA CRUSTED MAHI MAHI 35

Mahi Mahi with Macadamia Nut Crust, Ancient Grains Pilaf, Chef's Vegetable, Citrus Butter Sauce, Herb Oil

SPAGHETTI POMODORO 21

Slow Cooked Plum Tomato Sauce, Artisan Spaghetti, Fresh Basil, Parmesan, Herb Whipped Ricotta
Add Meatballs \$3 each or Italian Sausage Link \$4

VEGETABLE SAFFRON RISOTTO 25

Artichokes, Tomato, Pebble Creek Mushrooms, Kale, Red Bell Pepper, Micro Greens, Balsamic Glaze