

## Appetizers

### Crisp Calamari 19

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

### Crab, Spinach & Artichoke Dip 22

Lump Crab, Artichoke Hearts, Baby Spinach, Mascarpone, Parmesan Cheese, Crisp Tortilla Chips and Gourmet Cracker. [NO] without crackers]

### Beef Carpaccio ^ [NO] 25

Thinly Sliced Beef Tenderloin, Parmesan, Shaved Red Onion, Capers, Arugula, Lemon

### NOTO'S Meatballs 18

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

### Sweet Potato-Pork Belly Poutine 17

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

### Mango Salsa and Chips [NO] 10

Tangy Mango Salsa, Crisp Tri-Colored Tortilla Chips

### Crispy Fried Cauliflower [V] 14

Kale Slaw, Chili-Lime Vinaigrette

### Meat + Cheese Board 27

Selection of Chartuterie, Artisan Cheeses, Spiced Berry Jam, Grain Mustard, Artisan Crackers [GF without crackers]

### Smoked Whitefish Dip 15

Creamy Smoked Great Lakes Whitefish, Artisan Crackers, Carrot + Celery Sticks [GF without crackers]

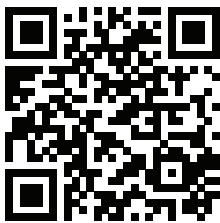
### Cheesy-Bacon Beach Tots 14

House Made Tater Tots, Pecan Smoked Bacon, Four Cheese Blend, Creamy Garlic-Parmesan Dipping Sauce

### Wood Fired Flatbread 18

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

Menu



NotosBM\_Menu\_Summer\_2024\_V4.indd

- 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 food borne illness.
- Groups of eight or more will be on one check and 20% service will be added to the total bill

Noto's at the Bil-Mar  
1223 S. Harbor Drive  
Grand Haven, MI 49417



## Soups

### Beach Chowder 12

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

### Watermelon Gazpacho [NO] 9

Chilled Watermelon, Tomatoes, Creme Fraiche, Mint and Berries [ask for [V]]

### Soup of the Day 8

Chef's Creation of the Day

## Salads & Bowls

Add Chicken Breast 6, Sautéed Shrimp 9, Grilled Salmon 12

### Baby Romaine Wedge Caesar Salad [V] 15

Baby Romaine, Shaved Parmesan, Tangy Caesar Dressing, Croutons, Parmesan Crisp

### Summer Berry + Flower Salad [NO] 17

Butter Lettuce, Fresh Berries, Edible Flowers, Crumbled Goat Cheese, Toasted Almonds, Honey-Sherry Vinaigrette

### Noto's Caprese Salad [NO] 16

Artisan Greens, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

### NOTO'S House Salad [V] 15

Artisan Lettuces, Heirloom Tomatoes, English Cucumber, Marinated Antipasto Olive Mix, Shaved Red Onion, Shaved Parmesan, Croutons, Red Wine Vinaigrette [NO] without croutons]

### Chilled Shrimp Bowl [NO] 25

Poached Jumbo Shrimp, Artisan Greens, Avocado, Herbed Basmati Rice, Tomatoes, Mango Salsa, Creamy Pesto Cocktail Sauce

### Ancient Grains+Citrus Beet Bowl [V] 18

Blend of Ancient Grains, Artisan Greens, Poached Beets, Red Onions, Cucumbers, Oranges, Goat Cheese, Honey-Sherry Vinaigrette

### Crab+Lobster Stuffed Avocado Bowl [NO] 30

Lump Crab, Lobster, Avocado, Artisan Greens, Marinated Cucumbers, Heirloom Tomatoes, Red Wine Vinaigrette

### Summer Vegetable Bowl [V] 18

Roasted Cauliflower, Red Bell Peppers, Carrots, Broccolini, Asparagus, Beets, Onions, Garlic, Ancient Grains, Micro Greens, Honey-Sherry Vinaigrette

Please ask about  
Dietary Restrictions:

Gluten-Free



Dairy-Free



Vegetarian



Vegan



616-842-5920

Order online at:

gh.NotosOldWorld.com

## Pasta

### Beef Tenderloin Pappardelle <sup>^</sup> 36

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

### Shrimp and Scallop Pesto 36

Poached Shrimp and Bay Scallops, Classic Basil Pesto, Asparagus, Heirloom Tomatoes, Kale, Spaghetti, Parmesan, Toasted Pinenuts, Sundried Tomato Vinaigrette

### Spaghetti Pomodoro 21

Artisan Spaghetti, Pomodoro, Fresh Basil, Ricotta, Aged Parmesan

add housemade meatballs each 3 or italian sausage 4

### Rigatoni Bolognese 23

Mamma Noto's Housemade Bolognese, Fresh Basil, Parmesan, Herb Whipped Ricotta

add housemade meatballs each 3 or italian sausage 4

### Vegetable Saffron Risotto 27

Artichokes, Asparagus, Heirloom Tomatoes, Pebble Creek Mushrooms, Kale, Carrots, Red Bell Pepper, Micro Greens, Saffron Risotto  
Add chicken 6 shrimp 9 salmon 15

## Sides

8

Sauteed Vegetables . Saffron Risotto  
Ancient Grains Pilaf . Coleslaw  
Roasted Garlic Mashed Potatoes  
Fresh Berries . Tortilla Chips . Parmesan Chips  
Pebble Creek Mushrooms  
Seasoned French Fries . Sweet Potato Fries

## Wood Fired Pizza

Noto family classic 10" pizza

 substitute gluten free crust 5  vegan cheese 3

### Noto's Original 18

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

### Classic Margherita <sup>v</sup> 18

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

### Pesto Chicken 20

Roasted Chicken, Artisan Olives, Artichoke Hearts, Sundried Tomatoes, Four Cheese Blend

### Pizza #27 18

Aglio e Olio, Fresh Tomatoes, Gorgonzola, Fresh Basil

### Truffle & Mushroom 20

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

### Shrimp and Crab Pizza 20

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

### Vegan Pizza 20

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

### Wood Fired Flatbread 18

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

## Entrées

### Angus Ribeye <sup>^</sup> 52

Grilled Angus Prime Grade Ribeye, Roasted Garlic Mashed Potatoes, Chef's Vegetables, Herb Butter, Marsala Demi Glace

### Filet Mignon <sup>^</sup> 59

Center Cut Angus Beef Tenderloin, Bacon Potato Croquettes, Pebble Creek Mushrooms, Chef's Vegetables, Truffle Butter, Marsala Demi Glace

### Grilled Mango Salmon <sup>^</sup> 35

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

### Macadamia Crusted Mahi Mahi 35

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

### Crab Stuffed Whitefish 37

Lake Superior Whitefish, Lump Crab Stuffing, Ancient Grains Pilaf, Fresh Vegetables, Lemon Beurre Blanc

### Great Lakes Perch Dinner 36

Herb and Cracker Crusted Lake Perch, Crispy French Fries, Noto's Kale and Broccoli Slaw, Housemade Tartar Sauce

### Chili-Lime Organic Chicken 33

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

### Fresh Catch of the Day Market Price

## Sandwiches

Served with House Parmesan Chips

Sub: French Fries 4, Sweet Potato Fries 5, Gluten Free Bun 3

### Beach Beef Sandwich 19

Shaved Prime Rib, Caramelized Mushrooms, Sautéed Peppers and Onions, Melted Italian Cheeses, Roasted Garlic Mayo, Artisan Sub Roll, Au Jus

### Turkey, Bacon, Avocado Wrap 18

Sliced Turkey Breast, Pecan Smoked Bacon, Mixed Greens, Tomato, Avocado, Fontina Cheese Blend, Roasted Garlic Mayo, Whole Wheat Flour Tortilla

### Four Cheese, Berry+Apple Grilled Cheese 17

Michigan Sourdough Bread, Fontina, Gouda, Gruyere, White Cheddar, Spiced Berry Jam, Apples, Mixed Greens

### Veggie Beach Wrap 17

Carrots, Cabbage, Kale, Broccoli, Tomatoes, Red Onion, Mixed Greens, Whole Wheat Wrap, Fontina Cheese Blend, Sun Dried Tomato Vinaigrette

### Classic Wagyu Burger <sup>^</sup> 25

1/2 Pound Char Grilled Wagyu Beef Patty, Fontina Cheese Blend, Shaved Red Onion, Pecan Smoked Bacon, Roasted Garlic Mayo, Mixed Greens

### Chicken Parmesan Sandwich 18

Parmesan Crusted Breast of Chicken, Pomodoro Sauce, Mozzarella, Provolone, Gouda, White Cheddar, Basil, Balsamic, Artisan Sub Roll