

VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

CURBSIDE MENU

CALL 231.439.4058 • PICK-UP CURBSIDE NEAR INN AT BAY HARBOR FRONT ENTRANCE

DINNER

5-11PM

STARTERS

FRIED BRUSSELS SPROUTS | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **14**

PORK BELLY SKEWERS | Cajun Rub, Maple-Bourbon Gastrique, Granny Smith Apple **16**

LAMB POPS | Dijon, Gremolata, Demi-Glacé **27**

CHARCUTERIE | Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Grilled Baguette **34**

SOUP & SALAD

WILD MUSHROOM BISQUE | Crispy Pancetta, Truffle Gaufrette **12**

CAESAR SALAD | Romaine, Cherry Tomatoes, Asiago Crisp, Classic Caesar Dressing **14**

VINTAGE SALAD | Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans, Fig Vinaigrette **15**

SUMMER FARRO | Heirloom Tomatoes, Kalamata Olives, Fresh Mozzarella, Marcona Almonds, Basil, Lemon-Truffle Vinaigrette **16**

WEDGE | Baby Iceberg, Cherry Tomatoes, Pickled Red Onion, Radish, Cajun Pork Belly, Roquefort Bleu Cheese, Smoked Bleu Cheese Dressing **16**

ADD | 4oz King Salmon **12** | 8oz King Salmon **24** | Beef Tenderloin **15** | Anchovies **4**
Grilled Chicken **12** | Grilled Lobster Tail **32**

CHEF'S COMPOSITIONS

BEEF TENDERLOIN PAPPARDELLE | Mushrooms, Baby Spinach, Cognac Peppercorn Crème **35**

GREAT LAKES WALLEYE | Roasted Asparagus, Lemon-Caper Beurre Blanc **42**

OTTO'S FARM CHICKEN BREAST | Lemon-Basil Pesto, Carnaroli Risotto **38**

BAY HARBOR BURGER | Short Rib Blend, Vidalia Onion Jam, Morel & Leek-Jack Cheese, Arugula, Garlic Aioli, Toasted Brioche Bun **19**
Impossible Burger Available by Request

GRILLED CARROT | Soul Springs Farms Carrot, Smashed Cannellini Beans, Seasonal Vegetables, Wilted Spinach, Aged Balsamic Reduction **25**

COCONUT RED QUINOA | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **19**

BUTCHER'S BLOCK

Add Grilled Lobster Tail / 32

FILET MIGNON | Parsnip Purée, Demi-Glacé **54**

WAGYU SHORT RIB | Sweet Corn-Edamame Succotash **44**

DRY AGED NEW YORK STRIP | Duck Fat Zip Sauce **56**

COWBOY RIBEYE | Chimichurri **56**

SIDES

MERLOT-GLAZED CARROTS **10** | MASHED YUKON POTATOES **8** | CARNAROLI RISOTTO **8**

ROASTED FINGERLING POTATOES **8** | SWEET CORN-EDAMAME SUCCOTASH **14**

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WINE

WHITES

Villa Doral Prosecco 22
Italy

Route Stock Chardonnay 25
Carneros, Napa Valley, California

Sea Sun by Charlie Wagner Chardonnay 25
California

Jean Chartron Puligny-Montrachet
Premier Cru 48
Burgundy, France

REDS

Sharecroppers Owen Roe Pinot Noir 25
Willamette Valley, Oregon

Waugh Junior Red Blend 25
California

Lander-Jenkins Cabernet Sauvignon 25
California

Turley Zinfandel 35
California

GLASS BOTTLES

VERNOR'S GINGER ALE 4

VIRGIL'S ROOT BEER 4

COCA-COLA CLASSIC 4

SPRITE LEMON-LIME SODA 4

FANTA ORANGE SODA 4

VOSS SPARKLING WATER 7

VOSS STILL WATER 7

CRAFT REFRESHMENTS 7 NON-ALCOHOLIC

MAYAN SECRET

Fresh Pineapple Purée, Orange Juice,
Fresh Lime Juice, Regatta Ginger Beer

BERRY NO-JITO

Fresh Pressed Berries, Fresh Lime Juice,
Mint, Cane Sugar, Sparkling Water

HOLD THE HOT STUFF

Fresh Lemon and Lime Juices, Agave
Nectar, Black Lava Salt