

Wine and cheese are ageless companions, like aspirin and aches, or
June and moon, or good people and noble ventures.

— M.F.K. FISHER

STARTERS

PORK BELLY | Cashews, Brussels Sprouts Kimchi,
Blackberry Gastrique **19**

YELLOWFIN TATAKI | Cucumber-Radish Slaw, Scallion
Crème Fraîche, Sriracha **21**

SCALLOP CARPACCIO | Tomato Tartar, Frisée, Scallion
Vinaigrette **19**

QUONSET POINT OYSTER | Scallop Ceviche, Sturgeon
Caviar, Saffron Aioli **9/EA**

AUSTRALIAN LAMB LOLLIPOPS | Dijon-Gremolata
Encrusted, Red Wine Demi-Glacé **26**

MIYAZAKI WAGYU A-5 RIBEYE | Three 1oz. Medallions,
Enoki Mushrooms, Aged Balsamic Reduction **54**

SOUPS

WILD MUSHROOM BISQUE | Morel-Jack Cheese,
Crispy Pancetta, Truffle Gaufrette **12**

FRENCH ONION | Beef Short Rib, Croûton,
Aged Gruyère **12**

SALADS

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

ARUGULA DI PARMA | Arugula, Prosciutto di Parma,
Asparagus, Piave Vecchio, Olive Oil, Aged Balsamic **13**

VINTAGE | Organic Mixed Greens, Dried Cherries,
Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans,
Fig Vinaigrette **14**

WEDGE | Baby Iceberg, Cherry Tomatoes, Pickled Red
Onion, Radish, Plath's Cajun Bacon Crumbles, Roquefort
Bleu Cheese, Smoked Bleu Cheese Dressing **14**

SPINACH SALAD | Baby Spinach, Radish, Pickled Quail
Egg, Cucumbers, Avocado, Pickled Beets, Chevre,
Capers, Lemon-Truffle Vinaigrette **14**

SUMMER FARRO | Heirloom Tomatoes, Kalamata Olives,
Fresh Mozzarella, Marcona Almonds, Basil,
Lemon-Truffle Vinaigrette **13**

ADD | Grilled Anchovies **4** | Seared Salmon **17** | Grilled Chicken **12** | Petit Filet **19** | Wagyu Flank **18** | Lobster Tail **28**

CHEF'S COMPOSITIONS

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

ORA KING SALMON | Rainbow Chard, Leek Crème,
Prosciutto de Parma **39**

LAKE SUPERIOR WALLEYE | Edamame Succotash,
Fingerling Potatoes, Lemon-Caper Beurre Blanc **42**

MAINE LOBSTER PAPPARDELLE | Chardonnay Crème,
Piave Vecchio **39**

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

BUTCHER'S BLOCK

OTTO'S FARM CHICKEN BREAST | Lemon-Basil
Pesto, Crispy Sage **34**

30-DAY AGED PRIME DELMONICO | Duck Fat
Zip Sauce **58**

LAMB SHANK | Zinfandel Jus, Gremolata **42**

WAGYU FLANK | Chimichurri, Enoki Mushrooms **32**

PICKLE-BRINED HALF DUCK | Baby Greens, Black
Plum, Stone Fruit Mustard, Marcona Almonds **45**

FILET MIGNON | Red Wine Reduction, Parsnip Purée
Demi-Glacé **46**

SIDES

MICHIGAN MUSHROOM MEDLEY 15 | **SMOKED CHEDDAR CAULIFLOWER GRATIN** 10

CANNELLINI RAGOUT 8 | **FINGERLING FRITES** 10 | **ROASTED ASPARAGUS** 12

FRIED BRUSSELS SPROUTS 12 | **MASHED YUKON POTATOES** 8

It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of food borne illness, especially if certain medical conditions or pregnancy exists. Parties of eight or more, single check with applied 20% service charge.