

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**

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

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

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

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

**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**

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

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

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

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

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

**GRILLED CARROT** | Soul Springs Farms Carrot,  
Smashed Cannellini Beans, Summer Squash, Heirloom  
Tomatoes, Zucchini, Wilted Spinach, Aged Balsamic  
Reduction **24**

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

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

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

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

## BUTCHER'S BLOCK

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

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

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

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

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

## 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.