

Food is a gift and should be treated reverentially -  
romanced and ritualized and seasoned with memory.

— CHRIS BOHJALIAN

## STARTERS

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

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

**WILD MUSHROOM TARTINE** | Sautéed Wild Mushrooms, Boursin Cheese, Pancetta, Arugula, Candied Red Onion **16**

**MUSSELS** | Vermouth Saffron Crème, Cherry Tomatoes, Grilled Baguette **16**

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

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

## SOUPS

**WILD MUSHROOM BISQUE** | 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 **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**

**ORA KING SALMON** | Bowfin Caviar, Fingerling Potatoes, Truffle Beurre-Blanc **44**

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

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

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

**LOBSTER PAPPARDELLE** | Chardonnay Crème, Seasonal Vegetables, Shaved Piave Vecchio **48**

**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 | **SMOKED CHEDDAR CAULIFLOWER GRATIN** 14

**MASHED YUKON POTATOES** 8 | **ROASTED FINGERLING POTATOES** 8

**SWEET CORN-EDAMAME SUCCOTASH** 14 | **CARNAROLI RISOTTO** 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 22% service charge.