

# VINTAGE

## CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

### STARTERS

#### SCALLOPS 18

Cauliflower Pureé Florettes, Sweet Corn Crema, Balsamic Reduction

#### TRUFFLE FRITES 10

Roasted Garlic Aioli

#### CRAB CAKES 16

Candied Onion, Granny Apple Slaw, Roasted Red Pepper Aioli

#### LAMB LOLLIPOPS 19

Dijon & Gremolata Encrusted, Red Wine Demi Glacé

#### FARMER'S BOARD 22

Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Grilled Baguette

#### JUMBO SHRIMP COCKTAIL 16

House-Brined, Bloody Mary Cocktail Sauce

#### WILD MUSHROOM BISQUE 11

Morel-Jack Cheese, Crispy Pancetta, Truffle Gaufrette

#### FRENCH ONION SOUP 11

Beef Short Rib, Croûton, Aged Gruyère

### SIDES

#### MICHIGAN MUSHROOM RAGOUT 16

#### MAC & CHEESE GRATIN 12

Triple Cheddar Cream, Panko, Gemelli

#### CARNAROLI RISOTTO 8

#### ROASTED FINGERLING POTATOES 8

#### ROASTED ASPARAGUS 8

#### CAULIFLOWER-BRUSSELS SPROUT HASH 8

#### SMASHED YUKON POTATOES 8

### SALADS

#### VINTAGE 13

Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans, Fig Vinaigrette

#### GARDEN SALAD 9

Organic Mixed Greens, Cherry Tomato, Pickled Red Onion, Cucumber, Carrot

#### CAESAR 12

Romaine, Cherry Tomatoes, Asiago Crisp, Classic Caesar Dressing

#### CHOP HOUSE SALAD 16

Romaine, Chicken, Bacon, Cucumber, Avocado, Cherry Tomato, Boiled Egg, Peppers, Carrots, Smoked Cheddar, Sriracha Ranch, or Smoked Bleu Cheese Dressing

#### WEDGE 14

Baby Iceberg, Cherry Tomatoes, Radish, Picked Red Onion, Plath's Cajun Bacon Crumbles, Roquefort, Smoked Bleu Cheese Dressing

#### ADD

SEARED SALMON 8

GRILLED SHRIMP 8

GRILLED CHICKEN 8

WAGYU FLANK 16

KING CRAB 22

### ENTRÉES

#### BAY HARBOR BURGER 17

Short Rib Blend, Vidalia Onion Jam, Morel & Leek Jack Cheese, Garlic Aioli, Arugula, Toasted Brioche Bun, French Fries  
*Greenbush • Dunegräs 6*

#### GREAT LAKES WALLEYE 38

Sautéed, Roasted Fingerling Potatoes, Roasted Asparagus, Lemon Caper Beurre-Blanc  
*Domaine Chevreau • Sancerre 16*

#### FRENCHED CHICKEN 30

Otto's Farm Free Range Breast, Pan Roasted, Carnaroli Risotto, Roasted Asparagus Tips, Lemon-Basil Pesto, Crispy Sage  
*Kono • Sauvignon Blanc 10*

#### SCOTTISH SALMON 32

Shaved Fennel, Arugula, Cherry Tomato, Pickled Peruvian Sweet Peppers, Michigan Feta, Sundried Tomato Vinaigrette  
*Owen Roe Sharecroppers • Pinot Noir 12*

#### BLACKENED SWORDFISH 36

Gazpacho Compote, Saffron Risotto, Grilled Zucchini  
*Tommasi Le Rosse • Pinot Grigio 11*

#### LOBSTER & CRAB

#### BOLOGNAISE 48

Seared Scallop, Shrimp, King Crab Segment, Asparagus Tips, Saffron-Tomato Crème, Pappardelle  
*Sonoma Cutrer • Chardonnay 13*

#### COWBOY RIBEYE 47

Smashed Yukon Potatoes, Michigan Mushroom Ragout, Duck Fat Zip Sauce  
*Faust • Cabernet 25*

#### FILET MIGNON 49

Dauphinoise Potatoes, Cippolini-Cauliflower Hash, Brûléed Roquefort, Demi-Glacé  
*Newton Claret 15*

#### LAND & SEA 39

Wagyu Flank, Grilled Shrimp Skewer, Roasted Fingerling Potato, Wilted Spinach, Citrus Beurre Blanc, Demi-Glacé  
*Hector Durigutti • Malbec 13*

#### COCONUT QUINOA 19

Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce  
*Domaine Vigneau-Chevreau • Vouvray 12*

Executive Chef • Josh Toton

\* 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.