

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, Crouton, 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

ROASTED ASPARAGUS 8

GRILLED SCARLET RADISH 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, Parmesan Crouton, Classic Caesar Dressing

CHOP HOUSE SALAD 16

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

SHAVED TRUFFLE 20

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

Sauteed, 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
Tommasi Le Rosse • Pinot Grigio 11

SCOTTISH SALMON 32

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

RAISED BEEF SHORT RIBS 36

Carnaroli Riosotto, Grilled Scarlet Raddish, Shaved Truffle, Demi Glacé
Blacksmith • Cabernet 16

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, Bruleed Roquefort, Demi-Glacé
Newton Claret 15

LAND & SEA 39

Wagyu Flank, Grilled Shrimp Skewer, Roasted Fingerling Potato, Wilted Spinach, Cirtus 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 foodborne illness, especially if certain medical conditions or pregnancy exists. Parties of eight or more, single check with applied 20% service charge.