

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

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### MUSSELS 14

Vermouth-Shallot Crème,  
Roasted Tomato, Grilled Baguette

### CALAMARI 14

Horseradish Aioli, Mango & Pepper Relish

### 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 Veggies, House-Made Preserves,  
Grilled Baguette

### JUMBO SHRIMP COCKTAIL 16

House-Brined, Bloody Mary Cocktail Sauce

### BUTTERNUT SQUASH BISQUE 11

Candied Pecans, Cardamom Crème Fraiche-

### FRENCH ONION SOUP 11

Beef Short Ribs, Crouton,  
Cave Aged Gruyere

## SALADS

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### VINTAGE 12

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

### CHOP HOUSE SALAD 16

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

### CAESAR 11

Romaine, Cherry Tomatoes,  
Parmesan Crouton, Roasted Garlic Caesar  
Dressing

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ADD

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GRILLED ANCHOVIES 2

BAKED SALMON 8

STEAMED SHRIMP 8

CHICKEN 8

## SIDES

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### TRUFFLE FRITES 10

Roasted Garlic Aioli

### MAC & CHEESE GRATIN 12

Triple Cheddar Cream, Panko, Cavatappi

### GLAZED CARROTS 8

### ROASTED FINGERLING POTATOES 8

### ROASTED ASPARAGUS 8

### SWEET POTATO WEDGES 8

Maple Bourbon Gastrique

### BRUSSELS SPROUT HASH 8

## ENTRÉES

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### BAY HARBOR BURGER 17

Short Rib Blend, Vidalia Onion Jam,  
Morel & Leek Jack Cheese, Garlic Aioli, Arugula,  
Toasted Brioche Bun, Sweet Potato Wedges  
*Thurston Wolfe "The Teacher" Cabernet 14*

### JOHN CROSS CRAB ENCRUSTED WHITEFISH 28

Mashed Yukon Potatoes, Asparagus, Beurre Blanc  
*Orin Swift "Mannequin" Chardonnay 18*

### HERBED CHICKEN 30

Otto's Farm, Free Range Breast, Aged Parmesan  
Risotto, Roasted Asparagus, Lemon-Basil Pistou  
*Sonoma Cutrer Chardonnay 13*

### SALMON 32

Braised Greens, Fingerling Potatoes,  
Charred Tomato Comopte  
*Sharecroppers Pinot Noir 12*

### BEEF SHORT RIBS 30

Mashed Yukon Potatoes, Glazed Carrots,  
Crisp Molasses Onion, Red Wine Demi Glacé  
*Chateau Le Bergey Bordeaux 11*

### CHICKEN & SMOKED HAM GEMELLI 24

Asparagus, Roasted Corn, Peppers,  
Garlic béchamel  
*Kono Sauvignon Blanc 10*

### COWBOY RIBEYE 46

Roasted Fingerling Potatoes, Braised Greens,  
Molasses Onions, Zip Sauce  
*The Federalist Bourbon Barrel Zinfandel 15*

### FILET 49

Risotto, Brussels Sprout Hash,  
Lingonberry Demi Glace  
*Cinnabar "Mercury Rising" Meritage 15*

### LAND & SEA 34

Petite Filet, Crab Cake, Mashed Yukon  
Potatoes, Asparagus, Herb Oil,  
Lemon Béarnaise  
*Rabble Merlot 11*

### BLACKENED CAULIFLOWER STEAK 18

Cilantro Pesto, Feta & Bleu Cheese  
Crumbles, Quinoa & Kale  
*Domaine Tinel Cotes de Rhone 15*

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Executive Chef • Barbie Papi | Chef de Cuisine • 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.

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

