

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

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

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

ADD

GRILLED ANCHOVIES 2

BAKED SALMON 8

STEAMED SHRIMP 8

CHICKEN 8

SIDES

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

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

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

