

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

## STARTERS

### SCALLOPS 17

Cauliflower Puree, Sweet Corn Crema,  
Balsamic Reduction

### CRAB CAKES 16

Candied Onion-Granny Apple Slaw, Roasted  
Red Peper Aioli

### JUMBO SHRIMP COCKTAIL 16

House-Brined, Bloody Mary Cocktail Sauce

### LAMB LOLLIPOPS 19

Dijon & Gremolata Encrusted, Red Wine Demi  
Glacé

### TRUFFLE FRITES 10

Roasted Garlic Aioli

### MAC & CHEESE GRATIN 12

Triple Cheddar Cream, Panko, Gemelli

### CALAMARI 14

Horseradish Aioli, Mango & Pepper Relish

## SOUPS

### FRENCH ONION SOUP 11

Beef Short Ribs, Crouton,  
Cave Aged Gruyère

### WILD MUSHROOM BISQUE 11

Crispy Pancetta

## 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

### CAESAR 11

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

### CHOP HOUSE SALAD 16

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

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ADD

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ANCHOVIES 2

SALMON 8

SHRIMP 8

CHICKEN 8

## SANDWICHES & SUCH

### SHORT RIB TACOS 14

Feta Cheese, Cilantro Pesto,  
Red Onion Marmalade, Flour Tortilla

### CHICKEN B.L.T. 14

Buttermilk Fried, Plath's Bacon, Arugula,  
Tomato, Lemon Pepper-Avocado Aioli,  
Brioche Bun

### PURPLE TURKEY REUBEN 13

Roasted Turkey Breast, Braised Red Cabbage,  
Brie, Lingonberry Preserves, Rye

### BAY HARBOR BURGER 17

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

### TWO HEARTED WHITEFISH 12

Beer-Battered, Lemon Grass Remoulade,  
Arugula, Baguette

### PASTRAMI MELT 12

Muenster Cheese, Spicy Deli Sauce,  
Banana Peppers, Caramelized Onions,  
Garlic Onion Ciabatta

### GRILLED CHICKEN WRAP 12

Avocado, Plath's Bacon, Romaine, Sriracha  
Ranch Aioli

**There is no sincerer love than the love of food.**

— GERORGE BERNARD SHAW