

VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

STARTERS

SCALLOPS 18

Cauliflower Pureé, Sweet Corn Crema, Balsamic Reduction

CRAB CAKES 17

Candied Onion-Granny Apple Slaw, Roasted Red Pepper 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

SOUPS

FRENCH ONION SOUP 11

Beef Short Rib, Croûton, Aged Gruyère

WILD MUSHROOM BISQUE 11

Crispy Pancetta, Truffle Dusted Gaufrette

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 Roquefort Bleu Cheese Dressing

WEDGE 14

Baby Iceberg, Cherry Tomatoes, Pickled Red Onion, Radish, 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

SANDWICHES & SUCH

SHORT RIB TACOS 14

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

CHICKEN B.L.T. 14

Marinated Chicken, Plath's Cajun Bacon, Swiss, Arugula, Tomato, Roasted Garlic Aioli, Brioche Bun

CLASSIC REUBEN 15

Corned Beef, Sauerkraut, Swiss, 1,000 Island Dressing, Rye

BAY HARBOR BURGER 17

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

PERCH SANDWICH 14

Flash Fried, Lemon Grass Remoulade, Tomato, Arugula, Toasted Brioche Bun

CHICKEN SALAD

LETTUCE CUPS 12

Dried Cherries, Candied Pecan, Romaine

CONQUISTADOR 17

Serrano Ham, Spanish Chorizo, Salami, Feta Cheese, Arugula, Tomato, Peruvian Sweet Peppers, Sundried Tomato Vinaigrette, Papo Seco Roll

TURKEY CLUB 15

Plath's Cajun Bacon, Avocado, Iceberg, Tomato, Cheddar, Bistro Sauce, Papo Seco Roll

IMPOSSIBLE BURGER 17

Vegan Patty, American Cheese, Lettuce, Onion, Tomato, 1,000 Island Dressing, Brioche Bun

There is no sincerer love than the love of food.

— GEORGE BERNARD SHAW

RED WINES

		GLASS
Vina Marty "Ilaia" • Cabernet Sauvignon	Central Valley, Chile	11
Hectore Durigutti • Malbec	Argentina	13
Blacksmith • Cabernet Sauvignon	Sonoma	16
Owen Roe Sharecroppers • Pinot Noir	Oregon	12
Newton • Claret	Napa Valley	14

WHITE WINES

		GLASS
Chateau Grand Traverse • Riesling "Late Harvest"	Old Mission, Michigan	9
Cantina Cardeto • Chardonnay	Italy	9
Kono • Sauvignon Blanc	Marlborough	10
"Mathilde" • Rosé Provence	Côtes de Provence	10
Tommasi Le Rosse • Pinot Grigio	Italy	11
Sonoma Cutrer • Chardonnay	Russian River Valley	13
Domaine Vigneau-Chevreau • Vouvray	Chançay, France	12
Domaine Chevreau • Sancerre	Loire, France	16

CHAMPAGNE & SPARKLING

		GLASS
M. Lawrence • Rosé	Leelanau, Michigan	12
Villa Doral • Prosecco, Frizzante	Italy	9

BEER

DRAUGHT

Rotating Seasonal Draught	6
Bell's Oberon	6
Stella Artois	6
Short's Rotating Draught	6
Beard's Serendipity Porter	7
Greenbush's Dunegräs	6

DOMESTIC

Budweiser	5
Bud Light	5
Coors Light	5
Michelob Ultra	5
Miller Light	5
New Belgium Fat Tire Ale	6
Angry Orchard Hard Cider	6

MICHIGAN CRAFT

Bell's Two-Hearted Ale	6
Bell's Amber Ale	6
Founders All Day IPA	6
Short's Soft Parade	6
Frankenmuth Hefeweizen	6
New Holland Dragon's Milk	8

IMPORTED

Becks N/A	6
Corona	6
Heineken	6
Labatt	5
Guinness	6

CLASSIC COCKTAILS

THE CLASSIC MARTINI 13

Bombay Sapphire Gin, Carpano Dry Vermouth, Stirred, Served Up

WOODFORD MANHATTAN 13

Woodford Reserve Bourbon, Dolin and Carpano Antica Formula Sweet Vermouths, Angostura Bitters

HEMINGWAY DAIQUIRI 12

El Dorado Three-Year Rum, Luxardo Maraschino Liqueur, Fresh Lime & Grapefruit Juices

RUSTY NAIL 14

Chivas 12 Blended Scotch, Drambuie Honey Liqueur, Angostura Orange Bitters

MAI TAI 12

El Dorado Three-Year Light Rum, Gosling's Black Seal Dark Rum, Cointreau Orange Liqueur, Orgeat Syrup, Fresh Lime

AMARETTO SOUR 14

Disaronno Amaretto Liqueur, Fresh Lemon and Lime, Agave Nectar, Egg White

FRENCH MARTINI 13

Grey Goose Vodka, Chambord Raspberry Liqueur, Fresh Pineapple

SIGNATURE COCKTAILS

BAY HARBOR BLOSSOM 14

Petoskey Stone Gin, Fernet-Branca Amaro, Vanilla Cream, Cane Sugar, Fresh Lemon, Egg White

SPECTRE 14

Hendrick's Gin, Gypsy Vodka, Agave Nectar, Lime Juice, Cucumber, Mint, Shaken-Not Stirred

BOLLE di CAPRESE 13

Molletto Gin, House Tomato and White Balsamic Shrub, Fresh Basil, Sparkling Water

THE SUNTORY REMEDY 14

Suntory's Toki Japanese Whiskey, Cointreau Orange Liqueur, Barrow's Intense Ginger Liqueur, Lemon Juice, Cane Sugar, Green Chartreuse Herbal Liqueur Wash

SMOKING JACKET 14

Montelobos Mezcal, Knob Creek Bourbon, Dolin's Sweet Vermouth, Carpano Antica Formula, Bitters Blend, Michigan Cherry Wood Smoke

IRISH NIGHT 13

Jameson Black Barrel Irish Whiskey, Averna Amaro, Bénédictine Herbal Liqueur, Ardbeg 10 Islay Scotch Mist

LAKESIDE MULE 11

Gypsy Vodka, Cock & Bull Ginger Beer, St. Germaine, Lemon Juice

ADAM FIERSTIEN • USBG CERTIFIED SPIRITS PROFESSIONAL