

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

Food is a gift and should be treated  
reverentially - romanced and ritualized  
and seasoned with memory.

— CHRIS BOHJALIAN

## CHEF'S COMPOSITIONS

**TENDERLOIN PAPPARDELLE** | Beef Tenderloin, Wild Mushrooms, Baby Spinach, Cognac Peppercorn Crème **40**

**OTTO'S FARM CHICKEN** | Pan-Seared Breast, Lemon-Basil Pesto, Carnaroli Risotto **42**

**BAY HARBOR BURGER** | Short Rib Blend, Vidalia Onion Jam, Truffle Jack Cheese, Garlic Aioli, Arugula, Toasted Brioche Bun, Great Lakes Potato Chips **22**  
*Impossible Burger Available by Request*

**COCONUT RED QUINOA** | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **26**

**GREAT LAKES WALLEYE** | Lemon-Caper Beurre Blanc, Asparagus, Mashed Yukon Gold Potatoes **45**

**GRILLED SHRIMP LINGUINE** | Kalamata Olives, Cherry Tomatoes, Asparagus Tips, Spinach, Basil Pesto, Feta Cheese **42**

## BUTCHER'S BLOCK

**FILET MIGNON** | Wild Mushroom Ragout, Demi-Glacé **54**

**BRAISED SHORT RIBS** | Parsnip Purée, Tomato-Fennel Jam, Demi-Glacé **48**

**COWBOY RIBEYE** | Chimichurri, Smoked Cheddar-Pancetta Stuffed Yukon Potato **58**

**LAMB PORTERHOUSE** | Sweet Potato-Bacon Hash, Mojo Demi-Glacé **44**

## STARTERS

**WILD MUSHROOM FLATBREAD** | Herb Crème, Crispy Coppa, Pickled Red Onion, Gruyère **18**

**FRIED BRUSSELS SPROUTS** | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **16**

**JUMBO SHRIMP COCKTAIL** | Bloody Mary Cocktail Sauce, Lemon **18**

**MUSSELS** | Vermouth Saffron Crème, Cherry Tomatoes, Grilled Baguette **18**

**LAMB POPS** | Dijon, Gremolata, Demi-Glacé **28**

**CHARCUTERIE** | Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Sesame Crackers **32**

## SALADS

**VINTAGE** | Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans, Fig Vinaigrette **15**

**CAESAR** | Romaine, Asiago Crisp, Classic Caesar Dressing **14**

**WEDGE** | Baby Iceberg, Cherry Tomatoes, Pickled Red Onions, Radish, Cajun Pork Belly, Smoked Bleu Cheese, Bleu Cheese Dressing **16**

### ADD

Scottish Salmon **14** | Beef Tenderloin **18**  
Grilled Chicken **12** | Grilled Shrimp **14**  
Anchovies **4**

## SOUPS

**FRENCH ONION** | Beef Short Rib, Croûton, Aged Gruyère **14**

**WILD MUSHROOM BISQUE** | Crisp Pancetta **14**

## SIDES

**SMOKED CHEDDAR CAULIFLOWER GRATIN** | **15**

**MASHED YUKON GOLD POTATOES** | **10**

**ROASTED ASPARAGUS** | **10**

**SWEET POTATO-BACON HASH** | **12**

**WILD MUSHROOM RAGOUT** | **9**

**CARNAROLI RISOTTO** | **10**

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## DINNER

Executive Chef • Josh Toton  
Executive Sous Chef • Casimir Toton  
Sous Chef • Max Riggs

