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

BEEF PAPPARDELLE | Tenderloin, Wild Mushrooms, Baby Spinach, Cognac Peppercorn Crème **38**

OTTO'S FARM CHICKEN | Pan-Seared Breast, Lemon-Basil Pesto, Carnaroli Risotto **40**

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 **42**

SEABASS | Truffle Beurre Blanc, Roasted Peruvian Potatoes **48**

BUTCHER'S BLOCK

FILET MIGNON | Demi-Glacé **54**

BRAISED SHORT RIBS | Parsnip Purée, Tomato-Fennel Jam, Demi-Glacé **44**

DRY AGED NEW YORK STRIP | Duck Fat Zip Sauce **54**

COWBOY RIBEYE | Chimichurri **56**

It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of food borne illness, especially if certain medical conditions or pregnancy exists.
Parties of eight or more, single check with applied 22% service charge.

STARTERS

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

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

CRAB CAKES | Blue Lump Crab, Saffron Aioli, Zucchini Slaw **27**

MUSSELS | Vermouth Saffron Creme, Cherry Tomatoes, Grilled Baguette **17**

LAMB POPS | Dijon, Gremolata, Demi-Glacé **27**

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 Onion, Radish, Cajun Pork Belly, Smoked Bleu Cheese, Bleu Cheese Dressing **16**

ADD
Scottish Salmon **12** | Beef Tenderloin **15**
Grilled Chicken **12** | Anchovies **4**

SOUPS

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

WILD MUHSROOM BISQUE | Crisp Pancetta **14**

SIDES

SMOKED CHEDDAR CAULIFLOWER GRATIN | 15

MASHED YUKON GOLD POTATOES | 8

ROASTED ASPARAGUS | 8

BAKED POTATO | 10
Black Garlic-Chive Compound Butter

WILD MUSHROOM RAGOUT | 9

CARNAROLI RISOTTO | 9

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DINNER

Executive Chef • Josh Toton