

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 **35**

OTTO'S FARM CHICKEN | Pan-Seared Breast, Lemon-Basil Pesto, Carnaroli Risotto **38**

BAY HARBOR BURGER | Short Rib Blend, Vidalia Onion Jam, Morel & Leek-Jack Cheese, Garlic Aioli, Arugula, Toasted Brioche Bun, Great Lakes Potato Chips **19**
Impossible Burger Available by Request

COCONUT RED QUINOA | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **24**

GREAT LAKES WALLEYE | Lemon-Caper Beurre Blanc, Mashed Yukon Gold Potatoes, Asparagus **42**

SEABASS | Fingerling Potatoes, Truffle Beurre Blanc, Wilted Spinach **48**

BUTCHER'S BLOCK

FILET MIGNON | Wild Mushroom Risotto, Grilled Zucchini, Demi-Glacé **54**

LAMB SHANK | Fingerling Frites, Wild Mushroom Ragu, Demi-Glacé **48**

COWBOY RIBEYE | Sweet Potato-Brussels Sprout Hash, Chimichurri **56**

STARTERS

WILD MUSHROOM FLATBREAD | Herb Crème, Crispy Coppa, Pickled Red Onion, Gruyère **16**

FRIED BRUSSELS SPROUTS | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **15**

DUCK WINGS | Confit Drumettes, Napa Slaw, Chili-Orange Glaze **16**

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

CHARCUTERIE | Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Sesame Crackers **26**

SALADS

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

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

WEDGE | Baby Iceberg, Cherry Tomatoes, Pickled Red Onion, Radish, Cajun Pork Belly, Roquefort Bleu Cheese, Smoked 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 **12**

BUTTERNUT SQUASH BISQUE | Cardamom Crème Fraîche **12**

SIDES

SMOKED CHEDDAR CAULIFLOWER GRATIN | **15**

MASHED YUKON GOLD POTATOES | **8**

ROASTED ASPARAGUS | **8**

GRILLED ZUCCHINI | **8**

SWEET POTATO-BRUSSELS SPROUT HASH | **12**

WILD MUSHROOM RISOTTO | **10**

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.

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DINNER

Executive Chef • Josh Toton

