

# 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 **32**

**OTTO'S FARM CHICKEN** | Pan-Seared Breast, Lemon-Basil Pesto, Wilted Spinach, Carnaroli Risotto **32**

**COCONUT RED QUINOA** | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **19**

**GREAT LAKES WALLEYE** | Lemon-Caper Beurre Blanc, Smashed Yukon Gold Potatoes, Asparagus **35**

**FILET MIGNON** | Wild Mushroom Risotto, Grilled Zucchini, Demi-Glace **46**

**COWBOY RIBEYE** | Sweet Potato-Brussels Sprout Hash, Chimichurri **50**

## SANDWICHES & SUCH

*Served with Great Lakes Potato Chips.  
Substitute French Fries / 4 or Truffle Frites / 9*

**SHAVED PRIME RIB** | Sautéed Bell Peppers and Onions, Morel-Jack Cheese, Horseradish Aioli, Baguette Roll **18**

**BAY HARBOR BURGER** | Short Rib Blend, Vidalia Onion Jam, Morel & Leek-Jack Cheese, Garlic Aioli, Arugula, Toasted Brioche Bun **19**

*Impossible Burger Available by Request*

**TURKEY CLUB** | Roasted Pork Belly, Avocado, Tomatoes, Cheddar, Iceberg Lettuce, Bistro Sauce, Baguette Roll **18**

## STARTERS

**TRUFFLE FRITES** | Melted Asiago, Roasted Garlic Aioli **14**

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

**FRIED BRUSSELS SPROUTS** | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **14**

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

**CHARCUTERIE** | Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Sesame Crackers **16**

## 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

4oz Scottish Salmon **10** | 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

**MASHED YUKON POTATOES** | 8

**ROASTED ASPARAGUS** | 8

**WILD MUSHROOM RISOTTO** | 10

**SWEET POTATO-BRUSSELS SPROUT HASH** | 10

**GRILLED ZUCCHINI** | 8

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.