

VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

There is no sincerer love than the love of food.

— GEORGE BERNARD SHAW

SANDWICHES

Served with Great Lakes Potato Chips.

Substitute French Fries / 4 or Truffle Frites / 9

SHAVED PRIME RIB | Sautéed Bell Peppers and Onions, Truffle Jack Cheese, Horseradish Aioli, Baguette Roll **19**

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

TURKEY CLUB | Roasted Pork Belly, Avocado, Tomatoes, Cheddar, Iceberg Lettuce, Bistro Sauce, Baguette Roll **19**

ENTRÉES

ALE-BATTERED GREAT LAKES

WALLEYE | Caper-Citrus Remoulade, French Fries, Zucchini Slaw **26**

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

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

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

SMALL PLATES

TRUFFLE FRITES | Melted Asiago, Roasted Garlic Aioli **16**

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

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

CAULIFLOWER GRATIN | Michigan Smoked Cheddar, Asiago Béchamel **15**

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 Onion, 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 MUHSROOM BISQUE | Crisp Pancetta **14**

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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CHOPHOUSE | WINE BAR

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LUNCH

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

