

VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

STARTERS

MUSSELS 14

Vermouth-Shallot Crème,
Roasted Tomato, Grilled Baguette-

BAKED GOAT CHEESE 10

Arrabiata Sauce, Grilled Bruschetta

CRAB CAKES 16

Candied Onion-Granny Apple Slaw, Roasted
Red Pepper Aioli

LAMB LOLLIPOPS 19

Dijon & Gremolata Encrusted,
Red Wine Demi Glacé

CHARCUTERIE BOARD 22

Cured Meats, Artisan Cheeses, House-
Pickled Veggies, House-Made Preserves,
Grilled Baguette

JUMBO SHRIMP COCKTAIL 16

House-Brined, Bloody Mary Cocktail Sauce

SOUPS

FRENCH ONION SOUP 11

Beef Short Ribs, Crouton,
Cave Aged Gruyere

SOUP DU JOUR 6 • 9

SALADS

VINTAGE 12

Organic Mixed Greens, Dried Cherries,
Apple Slivers, Strawberries, Goat Cheese,
Spiced Pecans, Fig Vinaigrette

ICEBERG WEDGE 11

Cherry Tomato, Pickled Red Onion,
Plath's Bacon Crumbles, Smoked Bleu
Cheese Dressing

CHOPPED SALAD 15

Romaine, Chicken, Bacon, Cucumber, Avocado,
Cherry Tomato, Boiled Egg, Peppers,
Carrots, Smoked Cheddar, Sriracha Ranch,
or Bleu Cheese Dressing

GRILLED CAESAR 12

Grilled Romaine, Cherry Tomatoes,
Parmesan Crouton, Roasted Garlic Caesar
Dressing

ADD

GRILLED ANCHOVIES 2

BAKED SALMON 8

STEAMED SHRIMP 8

CHICKEN 8

SIDES

TRUFFLE FRITES 10

Roasted Garlic Aioli

MAC & CHEESE GRATIN 12

Triple Cheddar Cream, Panko, Cavatappi

ROASTED FINGERLING POTATOES 8

ROASTED ASPARAGUS 8

SWEET POTATO WEDGES 8

Maple Bourbon Gastrique

BRUSSELS SPROUT HASH 8

ENTRÉES

BAY HARBOR BURGER 16

Short Rib Blend, Vidalia Onion Jam,
Morel & Leek Jack Cheese, Garlic Aioli,
Arugula, Toasted Brioche Bun,
Sweet Potato Wedges

SEAFOOD LINGUINI 26

Shrimp, Mussels, Blistered Cherry Tomatoes,
Spinach, Fresh Herbs, White Wine-Garlic
Cream, Squid Ink Linguini

HERBED CHICKEN 30

Otto's Farm, Free Range Breast,
Aged Parmesan Risotto, Roasted Asparagus,
Lemon-Basil Pistou

WHITEFISH 28

Crab Encrusted, Mashed Yukon Potatoes,
Roasted Asparagus, Tomato Caper Relish,
Lemon Beurre Blanc

PLANKED SCOTTISH SALMON 32

Roasted Fennel, Kale Salad, Charred Tomato
Compote

BEEF SHORT RIBS 30

Mashed Yukon Potatoes, Braised Kale,
Crisp Molasses Onion, Red Wine Demi Glacé

COWBOY RIBEYE 46

Roasted Fingerling Potatoes, Braised Greens,
Molasses Onions, Garlic & Herb Compound
Butter

NEW YORK STRIP 54

Pan Seared, Roasted Fingerling Potatoes,
Marinated Cipollini Onion,
Rosemary-Bourbon Pan Jus

PRIME FILET MIGNON 60

Mashed Yukon Potatoes,
Brussels Sprout Hash, Merlot Reduction

BLACKENED CAULIFLOWER STEAK 18

Cilantro Pesto, Feta & Bleu Cheese
Crumbles, Quinoa & Kale

INN AT
BAY HARBOR

AUTOGRAPH COLLECTION®
HOTELS

3600 Village Harbor Drive | Bay Harbor, MI 49700
855.541.4956

* It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of foodborne illness, especially if certain medical conditions or pregnancy exists. Parties of eight or more, single check with applied 20% service charge.