

to begin

Our Famous French Onion Soup • 9

Mozzarella Fritta • 10
In our homemade marinara sauce

Crispy Calamari • 15
Hot cherry pepper, sriracha aioli & pomodoro sauce

La Molisana Sausage & Broccoli Rabe • 14
Butter beans, roasted tomatoes & garlic baguette

Wood Oven Roasted Brussels Sprouts • 13
Pancetta, asiago, black garlic & apple herb salad

Wood Fired Roasted Lamb Lollipops • 16
Mint pistachio pesto, baby arugula, feta and kalamata olives

Panko Crusted Colossal Crab Cake • 15
Fresh lump crab meat, old bay aioli & herb salad

Vyne's Chicken Wings • 14
Wood fired or fried with classic buffalo or thai chili

Clams Casino • 14
Bacon, bell pepper & garlic butter

Oysters Rockefeller • 19
With fresh herbs, spinach, gruyere & panko

Shrimp Scampi Toast • 17
Served in a butter & white wine sauce with fresh herbs & roasted tomatoes on a garlic baguette

Wood Fired Mussels • 14
Chorizo, olives, fennel & tomato, garlic baguette

Artisanal Antipasto • 24
Prosciutto di parma, soppressata, peppered salumi, grilled artichoke, grana padano, buffalo mozzarella, pepperonata, olives & mushroom

The Local • 22
3 beautifully sourced cheeses, CT honey, grapes, chutney & crostini

raw bar

The freshest shellfish direct from the ocean to your table

Blue Point Oysters • 18
Half Dozen on the half shell

Littleneck Clams • 11
Half Dozen on the half shell

Colossal White Shrimp • 17
Classic cocktail sauce & caper aioli

Iced Shellfish Tower • 48
Feeds 2 - Oysters, clams, mussels, shrimp, half lobster, colossal crab meat

salads

Ask your server about adding a protein to your salad.
chicken \$8, shrimp \$17, scallops \$17 & salmon \$12 available.

The Caesar • 12
Our family recipe caesar dressing, parmesan, garlic croutons, parmesan crisps & anchovies

The Classic Wedge • 14
Baby iceberg, creamy gorgonzola dressing, pickled red onions, pancetta & heirloom tomatoes

The Whittemore Bistro • 13
Mixed greens with goat cheese, sweet & spicy pecans & dried cranberries with our white balsamic vinaigrette

pasta

Cavatelli with La Molisana Sausage • 24
Broccoli rabe, butter beans, sun dried tomatoes in a garlic oil sauce

Lobster Mac & Cheese • 38

Penne ala Vodka • 21
Shallots, cream, san marzano tomatoes & granda padano

Wood Fired Baked Rigatoni • 24
La Molisana sausage, mozzarella, pomodoro, cream & wild mushrooms

Shrimp Fra Diavolo • 28
Fresh shrimp over perfectly prepared linguini in our spicy fra diavolo sauce

Noni's Gnocchi • 24
In our famous Bolognese sauce

Linguini and Fire Roasted Clams & Mussels • 26
Shallots, white wine, garlic, butter, extra virgin olive oil with fresh herbs

chop house

Hand Cut • Wood Grilled

14 oz Prime Center Cut NY Strip • 44

20 oz Bone in Prime Cowboy Ribeye Steak • 54

20 oz Prime Porterhouse Steak • 49

Center Cut Filet Mignon 42 (8oz) 50 (12oz)

Friday and Saturday Only

Oven Roasted & Garlic Encrusted Prime Rib of Beef

42 (14 oz) or 50 (20 oz) served w/ Les Shaw's popover & au jus

Accompanied by: Roasted Garlic Mashed Potatoes & Grilled Asparagus

& one sauce (extra sauces \$2 each): Truffle butter • Merlot-rosemary reduction • Truffle peppercorn demi-glacé

fish house

Fresh Caught • Hand Cut • Perfectly Prepared

Seared Dry Sea Scallops • 36

From Our Wood Fired Oven

Pesto Encrusted Black Pearl Salmon • 32

From Our Wood Fired Grill

Orange Miso Chilean Sea Bass • 42

Block Island Swordfish • 36

Accompanied by one of the following:

Apple quiona pilaf, butternut squash purée with a pomegranate balsamic reduction

or

Butternut squash risotto with a peppercorn vanilla bourbon sauce

chef's selections

Vyne's Chicken Parmigiana • 26
Panko encrusted, wood fired plum tomato sauce, fresh mozzarella aged parmigiana, basil pesto over rigatoni

Fire Roasted Duck • 34
Half duck served in a cherry sauce, wheatberry pilaf with apricots and pistachios & sauteed vegetables

Rack of Lamb • 40
Goat cheese, mint and pistachio crust, caramelized onion smoked gouda whipped potatoes, sauteed broccoli rabe, fall fruit chutney in a rosemary port wine sauce

Pan Seared Tenderloin Medallions & Wild Mushroom Risotto • 36
Grilled asparagus & red wine reduction

Chicken Picatta • 24
Garlicky broccoli rabe & roasted garlic whipped potatoes

Osso Bucco Milanese • 36
Veal shanks braised in red wine with seasonal vegetables & served with saffron risotto.

Short Ribs of Beef • 34
Red wine demi glace, caramelized onion smoked gouda whipped potatoes & sauteed vegetables

Stuffed Pork Rib Chop • 32
Filled with an apple & sausage stuffing served with roasted garlic whipped potatoes

artisanal pizza

12 inch pies from our wood fired oven

Wild Mushroom & Caramelized Onion • 18
Basil, fontina, grana padana, truffle oil & baby arugula

Margherita Neapolitan • 18
Mozzarella di buffalo, plum tomato, basil, garlic, extra virgin olive oil & parmigiana

La Molisana Sausage & Broccoli Rabe • 19
Mozzarella, fontina & pomodoro sauce

Prosciutto de Parma • 21
Mozzarella, fontina, vyne ripened tomato, baby arugula, smoked olive oil & shaved parmigiana

Bacon & Clam • 22
It's bacon & clams... what more do you need to know?

side orders

Parmesan Truffle Fries • 9

Sea Salt & Pepper Fries • 7

Garlic Broccoli Rabe • 8

Side Salad • 7

Wood Grilled Asparagus • 9

Roasted Brussels Sprouts • 9

Whipped Potatoes • 8
Roasted Garlic

Caramelized Onion & Smoked Gouda

Lobster Mac & Cheese • 19

The Les Shaw's Popover • 6
Fri & Sat Only

Mushroom Risotto • 8

Mixed Wild Mushrooms with Truffle Butter • 8

Substitutions of side orders may result in an additional charge.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

vyne
restaurant & bar