

to begin

Our Famous French Onion Soup • 8

Mozzarella Fritta • 9
In our homemade marinara sauce

Crispy Calamari • 13
Hot cherry & bell peppers, sriracha aioli & pomodoro sauce

La Molisana Sausage
& Broccoli Rabe • 12
Butter beans, roasted tomatoes & garlic baguette

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

Wood Fired Roasted
Lamb Lollipops • 19
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 • 12
Wood fired or fried with classic buffalo or thai chili

Clams Casino • 14
Bacon, bell pepper & garlic butter

Oysters Rockefeller • 17
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
LaMolisana sausage, olives, fennel & tomato, garlic baguette

Artisanal Antipasto • 24
*Pepperoni, 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

salads

*Ask your server about adding a protein to your salad.
chicken \$8, shrimp \$17 & salmon \$14 available.*

The Vyne Salad • 7
*Greens with shredded red cabbage, carrots, cucumber,
onion, tomato & white balsamic vinaigrette*

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

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

The Whittemore Bistro • 13
*Mixed greens with goat cheese, walnuts
& 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

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

Wood Fired
Baked Rigatoni • 21
La Molisana sausage, mozzarella, pomodoro, cream & wild mushrooms

Shrimp Fra Diavolo • 24
*Fresh shrimp over perfectly prepared linguini
in our spicy fra diavolo sauce*

Noni's Gnocchi • 22
In our famous Bolognese sauce

Linguini and Fire Roasted
Clams & Mussels • 24
*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 • 24
*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 pesto 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

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

side orders

Parmesan Truffle Fries • 9

Sea Salt & Pepper Fries • 7

Garlic Broccoli Rabe • 8

Wood Grilled Asparagus • 9

Roasted Brussels Sprouts • 9

Whipped Potatoes • 8
*Roasted Garlic
Caramelized Onion & Smoked Gouda*

Eggplant Parmigiana • 19
*Panko encrusted, wood fired plum tomato sauce, fresh mozzarella
aged parmigiana, basil pesto over linguini*

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*

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

Mushroom Risotto • 8

Mixed Wild Mushrooms
with Truffle Butter • 8

artisanal pizza

12 inch pies from our wood fired oven

Wild Mushroom & Caramelized Onion • 17
Basil, fontina, grana padana, truffle oil & baby arugula

Margherita Neapolitan • 16
*Mozzarella di buffalo, plum tomato, basil, garlic,
extra virgin olive oil & parmigiana*

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

Chicken & Bacon • 19
Carmelized Onion, pomodoro sauce & fontina

Pepperoni & Roasted Garlic • 19
Mozzarella & pomodoro sauce

vyne
restaurant & bar

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