

## 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 • 16  
*With fresh herbs, spinach, gruyere & panko*

Shrimp Scampi Toast • 15  
*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 locally sourced cheeses, CT honey, grapes, chutney & crostini*

### raw bar

*The freshest shellfish direct from the ocean to your table*

Blue Point Oysters • 16  
*Half Dozen on the half shell*

Littleneck Clams • 11  
*Half Dozen on the half shell*

Colossal White Shrimp • 16  
*Classic cocktail sauce & caper aioli*

Iced Shellfish Tower • 36  
*Oysters, clams, mussels, shrimp,  
half lobster, colossal crab meat*

### salads

*Ask your server about adding a protein to your salad.  
chicken \$8, shrimp \$14, scallops \$14 & 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 • 34

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 • 26  
*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 • 24  
*Shallots, white wine, garlic, butter, extra virgin olive oil  
with fresh herbs*

### chop house

*Hand Cut • Wood Grilled*

20 oz Bone in Prime Cowboy Ribeye Steak • 50

20 oz Prime Porterhouse Steak • 46

Center Cut Filet Mignon 44 (12oz)

*Friday and Saturday Only*

Oven Roasted & Garlic Encrusted Prime Rib of Beef

38 (14 oz) or 48 (20 oz) served w/ Les Shaw's popover & au jus  
*Accompanied by: Roasted Garlic Mashed Potatoes & Grilled Asparagus*

*and choice of a sauce: Truffle butter • Merlot-rosemary reduction • Truffle peppercorn demi-glacé*

### fish house

*Fresh Caught • Hand Cut • Perfectly Prepared*

Seared Dry Sea Scallops • 34

*From Our Wood Fired Oven*

Pesto Encrusted Black Pearl Salmon • 32

*From Our Wood Fired Grill*

Orange Miso Chilean Sea Bass • 36

Block Island Swordfish • 34

*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 • 32  
*Half duck served in a cherry sauce,  
wheatberry pilaf with apricots and pistachios & sauteed vegetables*

Rack of Lamb • 38  
*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 • 32

*Veal shanks braised in red wine with seasonal vegetables  
& served with saffron risotto.*

Short Ribs of Beef • 32

*Red wine demi glace, caramelized onion  
smoked gouda whipped potatoes  
& sauteed vegetables*

Stuffed Pork Rib Chop • 28

*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 • 17  
*Basil, fontina, grana padana, truffle oil & baby arugula*

Margherita Neapolitan • 17  
*Mozzarella di buffalo, plum tomato, basil, garlic,  
extra virgin olive oil & parmigiana*

La Molisana Sausage & Broccoli Rabe • 18  
*Mozzarella, fontina & pomodoro sauce*

Prosciutto de Parma • 19  
*Mozzarella, fontina, vyne ripened tomato, baby arugula,  
smoked olive oil & shaved parmigiana*

Bacon & Clam • 19  
*It's bacon & clams... what more do you need to know?*

### side orders

Parmesan Truffle Fries • 8

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 • 15

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