

to begin

Our Famous French Onion Soup • 9

Mozzarella Fritta • 9

In our homemade marinara sauce

Crispy Calamari • 13

*Hot cherry & bell peppers, sriracha aioli & pomodoro sauce
add gorgonzola for \$2*

Arancini di Riso • 12

Sun dried tomatoes, prosciutto, mozzarella & pomodoro

La Molisana Sausage
& Broccoli Rabe • 12

Butter beans, roasted tomatoes & garlic baguette

Wood Fired Bone Marrow • 12

Pickled red onions, fried capers, herb salad & crostini

Wood Oven Roasted Brussels Sprouts • 13

Bacon, asiago, black garlic & apple herb salad

Beef Carpaccio • 12

Arugula, parmesan, capers, oil cured olives & lemon aioli

Coconut Shrimp • 17

With a thai chili sauce

Burrata & Grilled Peaches • 16

Baby arugula, pesto & balsamic reduction

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

Clams Casino • 14

Bacon, bell pepper & garlic butter

Shrimp Scampi Toast • 17

*Served in a butter & white wine sauce with fresh herbs
& roasted tomatoes on a garlic baguette*

Wood Oven Roasted Clams • 14

Caramelized onions, roasted garlic, white wine, marinara & fresh herbs

Artisanal Board • 24

*Pepperoni, soppressata, peppered salumi,
grilled artichoke, grana padano, dolce gorgonzola,
buffalo mozzarella, pepperonata, olives & mushroom*

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 Chopped Salad • 14

*Romaine, haricot verte, olives, gorgonzola, vyne ripened tomatoes
& white balsamic vinaigrette*

The Classic Wedge • 14

*Baby iceberg, creamy gorgonzola dressing, pickled red onions,
bacon & heirloom tomatoes*

The Mediterranean • 13

*Polenta croutons, butter beans, grana padana, kalamata olives, tomato,
& roasted garlic balsamic vinaigrette*

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

Fettucini & Sea Scallops • 36

*Fresh made fettucini, artichoke hearts, asparagus, roasted tomatoes
lemon butter & garlic*

Penne ala Vodka • 21

Shallots, cream, san marzano tomatoes & grana padano

Lobster Ravioli • 28

With a sauteed shrimp puttanesca sauce

Wood Fired Baked Rigatoni • 21

La Molisana sausage, mozzarella, pomodoro, cream & wild mushrooms

Shrimp Fra Diavolo • 24

Fresh shrimp over perfectly prepared linguini in a spicy fra diavolo sauce

Linguini and

Fire Roasted Clams • 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:

Sesame ginger, charred scallion basmati rice, grilled asparagus & caper aioli

or

Citrus salad, red onion, mixed greens with orange ginger vinaigrette and roasted beets

chef's selections

Vyne's Chicken Parmigiana • 24

*Panko encrusted, wood fired plum tomato sauce, fresh mozzarella
aged parmigiana, basil pesto over rigatoni*

Rack of Lamb • 40

*Goat cheese, mint pesto crust, caramelized onion
smoked gouda whipped potatoes, baby vegetables, fruit
chutney in a rosemary port wine sauce*

Pan Seared Tenderloin Medallions
& Wild Mushroom Risotto • 36

Grilled asparagus & red wine reduction

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

Short Ribs of Beef • 34

*Barbeque glaze, caramelized onion
smoked gouda whipped potatoes
& roasted corn and edamame salad*

Wood Grilled Pork Chop • 32

Polenta fries and an arugula, gorgonzola, applewood bacon, mushroom salad with mustard vinaigrette

side orders

Parmesan Truffle Fries • 9

Wood Grilled Asparagus • 9

The Les Shaw's Popover • 6

Fri & Sat Only

Sea Salt & Pepper Fries • 7

Roasted Brussels Sprouts • 9

Mushroom Risotto • 8

Polenta Fries • 7

Whipped Potatoes • 8

Roasted Garlic

Mixed Wild Mushrooms
with Truffle Butter • 8

Garlic Broccoli Rabe • 8

Caramelized Onion & Smoked Gouda

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

Caramelized 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