
to begin

Clams Casino • \$17
Bacon, bell pepper and garlic butter

Panko Crusted Colossal Crab Cake • \$17
Fresh lump crab meat, old bay aioli & herb salad

The Giant Meatball • \$16
Beef, veal and pork baked with our famous pomodoro sauce & basil

Oysters Rockefeller • \$19
with fresh herbs, spinach, gruyere cheese, pernod & panko

Crispy Calamari • \$17
Sriracha aioli and pomodoro sauce. Add gorgonzola and hot cherry peppers \$2 each

Oven Roasted Brussel Sprouts • \$14
Bacon, asiago, black garlic and apple herb salad

salads \$8

The Caesar

Our family recipe caesar dressing, parmesan, garlic croutons & parmesan crisps

The Classic Wedge

Baby Iceberg, pickled red onions, bacon, heirloom tomatoes with our classic Les Shaw's Roquefort dressing

The Whittemore Bistro

Mixed greens with goat cheese, candied walnuts, red cabbage carrots & dried cranberries with our white balsamic vinaigrette

Valentine's Specials

Baked Stuffed Shrimp • \$36
Crabmeat stuffing, served with basmati rice & asparagus



Rack of Lamb • \$48
Roasted Potatoes & Baby Vegetables

Pork Osso Bucco • \$32
Garlic whipped potatoes & broccoli rabe

Fire Roasted Duck • \$38
Half duck served In a cherry sauce, wheatberry pilaf with apricots & pistachios & sauteed vegetables

chef's selection

Linguine and Fire Roasted Clams • \$30
Shallots, white wine, garlic, butter, EVOO with fresh herbs

Oven Roasted & Garlic Encrusted Prime Rib of Beef • \$60
(16 oz) served w/ Les Shaw's popover & au jus

Paella • \$40
Chicken, chorizo sausage, clams, mussels, shrimp, and peas tossed in Spanish rice

Vyne's Chicken Parmigiana • \$29
Panko encrusted, wood fired plum tomato sauce, fresh mozzarella, aged parmigiana, and basil pesto over rigatoni.

Short Ribs of Beef • \$38
With roasted garlic whipped potatoes, root vegetables & merlot- rosemary demi-glaze

Maple Glaze Black Pearl Salmon • \$38
with roasted vegetable couscous and haricot verts

Penne Ala Vodka • \$25
Shallots, cream, San Marzano tomatoes & granda Padano

Lobster Ravioli • \$34
With sauteed shrimp puttanesca sauce

Crab Meat Stuffed Sole • \$38
Served with yellow rice and grilled asparagus

vyne
restaurant & bar