

To Begin

Our Famous French Onion Soup • 9
*sautéed onions in a beef stock with a homemade
crostini topped with gruyere cheese*

Lobster Bisque • 11
chunks of lobster, lobster stock & sherry cream

Coconut Shrimp • 17
with a Thai chili sauce

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

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

***Grilled Lamb Lollipops • 20**
pesto, baby arugula, feta & kalamata olives

Crispy Calamari • 17
*with sriracha aioli & pomodoro sauce
add gorgonzola or cherry peppers for \$2 each*

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

Clams Casino • 17
*bacon, bell pepper, toasted bread crumbs & garlic
butter*

Oven Roasted Brussels Sprouts • 15
bacon, asiago, black garlic & apple herb salad

Lunch Menu

12pm-3:30pm

**Rosemary Lemon Pepper
Roast Turkey • 16**
*house roasted turkey breast with
cranberry mayo, cheddar & fried
sage on toasted multigrain bread*

**Middlebury Chicken Salad
Croissant • 18**
*diced chicken, dried
cranberries, granny smith
apples, grapes, celery, parsley,
sour cream, mayo & lettuce*

BBQ Beef Brisket • 17
*with coleslaw and pickles on a kaiser roll & sweet
potato fries*

The Vyne Burger • 20
*prime beef with dolce
gorgonzola, caramelized onions,
wild mushrooms, applewood
smoked bacon, lettuce, vyne
ripened tomatoes & truffle aioli*

Southwest Chicken Caesar • 21
*spiced chicken breast over romaine
tossed in our creamy avocado
chipotle caesar dressing topped with
black bean, corn, & roasted red
peppers with tortilla strips and
cheddar*

Salads

Ask your server about adding a protein to your salad. chicken \$12, shrimp \$17 or salmon \$17

The Classic Wedge • 14
*baby iceberg, pickled red onions,
bacon, heirloom tomatoes with
our classic Les Shaw's roquefort
dressing*

The Chopped Salad • 16
*romaine, haricot verts, olives,
gorgonzola, vyne ripened
tomatoes, carrots, cucumbers &
red onion with our classic Les
Shaw's garlic dressing*

The Whittemore Bistro • 16
*mixed greens with goat cheese, candied
walnuts, red cabbage, carrots, granny
smith apples, tomatoes, cucumbers &
dried cranberries with our white
balsamic vinaigrette*

The Caesar • 14
*our family recipe Caesar
dressing, freshly shaved
parmesan cheese, garlic
croutons, & anchovies*

Pasta

Cavatelli with La Molisana Sausage • 26
*Broccoli rabe, butter beans & grape tomatoes
in a garlic oil sauce*

Baked Rigatoni • 26
*La Molisana sausage, mozzarella, pomodoro,
cream & mushrooms*

Penne ala Vodka • 26
*Shallots, cream, san marzano tomatoes, vodka &
granda padano*

Linguini & Clams • 28
*Shallots, white wine, garlic, butter, extra virgin olive
with fresh herbs*

Shrimp Fra Diavolo • 30
*Fresh shrimp over perfectly prepared linguini in
a spicy fra diavolo sauce*

Lobster Ravioli • 32
*With a sautéed puttanesca sauce, onions, capers,
olives & 3 large shrimp*

Chef's Selections

Vyne's Chicken Parmigiana • 28
*panko encrusted, house made tomato sauce, fresh
mozzarella, aged parmigiano reggiano & basil
pesto over rigatoni*

***Steak Frites • 40**
*sliced tenderloin steak served with parmesan
truffle fries, with grilled asparagus & a red wine
reduction*

Braised Short Ribs of Beef • 38
*with roasted garlic whipped potatoes, root
vegetables & merlot-rosemary demi glace*

Chicken Piccata • 28
*garlic broccoli rabe, roasted garlic whipped
potatoes with lemon caper white wine butter sauce*

***14 oz Prime Center Cut NY Strip • 44**
*served with roasted garlic mashed potatoes, grilled
asparagus & one sauce*

***8 oz Center Cut Filet Mignon • 44**
*served with roasted vegetables, wild mushroom risotto
& one sauce*

***Steak & Lobster • 75**
*your choice of NY strip or Filet Mignon served with a
7 oz lobster tail, garlic mashed potatoes, grilled
asparagus & one sauce*

**SAUCES: Truffle butter • Merlot-rosemary
reduction • Truffle peppercorn demi-glacé
extra sauce \$2.50**

Eggplant Parmigiana • 27
*Freshly battered eggplant, house made tomato
sauce, fresh mozzarella, aged parmigiano
reggiano & basil pesto over linguini*

***Orange Miso Chilean Sea Bass • 44**
*julienne vegetables & asian noodles tossed in a
sesame ginger sauce*

***Honey Maple Black Pearl Salmon • 36**
served with roasted vegetable couscous

***Seared Dry Scallops • 40**
*served over lemon arugula ravioli with grilled
asparagus & lemon butter sauce*

Side Orders

Substitution of side orders may result in an additional charge of \$2.50. Split Entrees are a \$5 charge.

The Vyne Salad • 8
*Greens, shredded red cabbage, carrots, onion,
cucumber, tomato & white balsamic vinaigrette*

The Caesar • 8

Garlic Broccoli Rabe • 8

Parmesan Truffle Fries • 10
with truffle aioli

Sea Salt & Pepper Fries • 8

Grilled Asparagus • 9

Whipped Potatoes • 8

Roasted Brussel Sprouts • 9

Parmesan Mushroom Risotto • 9

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** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*