

Vine Street Café

* shelter island *

Winter 2011

SEAFOOD APPETIZERS

- * Iced Oysters on the Half Shell 18
½ dz. montauk pearl oysters, traditional garnishes
- * Ahi Tuna Sashimi 16
seaweed, radish, wasabi, ponzu
- Bay Scallop "Ceviche" 15
thai chili, lemon-lime, ginger, micro cilantro
- Steamed Tiny Clams 12
citrus-herb broth, artichokes, gremolata

SOUP & SALAD

- Butternut Squash Soup 8
peppered pumpkin seed brittle, crème fraiche, chives
- French Lentil Soup 9
scented with bacon, parsley, crumbly croutons
- VSC House Salad 9
cucumber, tomato, red onion, herbaceous vinaigrette
- Pickled Sylvester Manor Beets 13
local & organic, n.f. goat cheese, mache, walnuts, evoo
- Chopped Green & Vegetable Salad 14
gorgonzola, nicoise olives, garlic-wheat croutons
- Crispy Calamari Salad 15
carrot-cucumber dressing, chive batons, frisee

PLATS DU JOUR

- T / All Night Prix Fixe {3 courses + wine values} 35
- F / Free Form Lobster Pot Pie {shrimp & scallop} 36
- S / Crispy Duck Confit {rice, spinach, mango} 33
- S / Berkshire Pork Porterhouse {bbq jus} 29
- M / VSC Bouillabaisse {½ lobster} 36

VSC Market is conveniently located behind the restaurant and is open year around for retail and take out. Our winter Market hours and Restaurant hours are the same ... open at 5pm, closed Tuesday & Wednesday. Call or ask about our special Holiday Roasts menu available for take-out.

631-749-3210 ext. 107

* These items are cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if you have any food related allergies and we will strive to accommodate your needs. We fry in peanut oil.

Many, Many Thanks! ... Lisa, Chef Terry & Staff

vinestreetcafe.com {new site coming soon}

PASTA

- Perciatelli Bolognese 28
classic ragu, special blend of meats, parmigiano-reggiano
- Linguine "Fra Diavolo" 30
variety of fresh shellfish, spicy tomato sauce, zucchini
- Cavatappi w/ Gorgonzola 26
creamy gorgonzola, tiny sausage meatballs, field peas
- Rigatoni w/ Mushrooms 27
mushroom sauce, truffle, artichoke, herbs, ricotta salata

MAIN COURSE

- Amish Game Hen 29
curry scented cauliflower puree, caramelized onion jus
- Grilled Miso Glazed Salmon {organic} 34
stir fried bok-choy & mushrooms, jasmine rice
- Pan Seared Wild Striped Bass {montauk} 32
haricot verts, fingerling potatoes, pimento coulis
- Moules Frites {prince edward island} 26
steamed in a spicy basil-saffron broth, hand cut fries
- Whole Roasted Bronzino 35
grilled vegetables, rosemary-citrus vinaigrette

STEAK FRITES

- * 10 oz. Prime "Rump" Steak {strip end cut} 28
fresh chimichurri sauce
- * 9 oz. Filet Mignon au Poivre 42
Pepper crusted & peppercorn sauced
- * 12 oz. Prime N.Y. Strip Steak 46
classic bordelaise sauce
- * 22 oz. Chateaubriand {filet mignon for two} 78
creamy truffled mushroom sauce

STEAK ADDITIONS

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|---------------------------|----------------------------|
| Gorgonzola Sauce ... 3 | Roasted Garlic Bulbs ... 3 |
| Mushroom Bordelaise ... 5 | Black Truffle Butter ... 6 |
| Au Poivre Sauce ... 4 | Grilled Red Onion ... 3 |
| Chimichurri Sauce ... 3 | Classic Bordelaise ... 3 |

SIDES

6 each ... any three as an entrée 17

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|--------------------------------------|-----------------------|
| Sautéed Lemon Spinach | Frites with Aioli |
| Haricot Verts - Picatta | Spicy Broccoli Raab |
| Bok-Choy & Mushroom | Steamed Rice {\$4} |
| Grilled Vegetables | Mini Meat Balls {\$7} |
| Curry Cauliflower Puree & Vegetables | |

DESSERTS

9 each

- Gateau au Chocolat
- Sticky Toffee Pudding
- Today's Fruit Crisp
- Homemade Ice Creams & Sorbets

20% gratuity is added to parties of 8 or more.