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 @chef_billy_grantiii

GRANTS



RESTAURANT and BAR

APPETIZERS

TOMATO BISQUE <i>garlic croutons</i>	8*
TRUFFLE FRIES <i>truffle oil, parmesan cheese</i>	6
SWEET CHILI LIME GLAZED CHICKEN WINGS <i>mixed peppers, sesame, cilantro</i>	10
FRIED CALAMARI <i>sriracha aioli, spicy marinara</i>	12
CRISPY HOISIN RIBS <i>Asian slaw, sesame</i>	11
MARINATED CRAB & AVOCADO TOAST <i>grilled toast, pickled red onion</i>	12*
WHITE WATER MAINE MUSSELS <i>thai style, red coconut curry</i>	10
MOROCCAN HUMMUS <i>pickled vegetables, curried chips</i>	8*
HOUSEMADE TRUFFLE RICOTTA <i>everything crackers, honey</i>	8*
BUFFALO SHRIMP <i>frisé salad, ranch dressing</i>	8
STEAK TARTARE <i>black garlic vinaigrette, cured egg yolk, herb aioli, grilled bread</i>	12*
TUNA TARTARE <i>wonton crisps, sesame dressing, gochujang aioli</i>	13*
COCKTAIL SHRIMP <i>three jumbo cocktail shrimp, house made cocktail sauce</i>	12*
STRIPED BASS CEVICHE <i>scallop, shrimp, red coconut curry</i>	13*

SALADS

BABY LETTUCES <i>radish, soft herbs, white wine vinaigrette</i>	8
APPLE SALAD <i>baby greens, goat cheese fritter, candied nuts, cider vinaigrette</i>	9
SIMPLE CHOPPED <i>feta, cucumber, radishes, olives, red onion, chick peas, balsamic vinaigrette</i>	10
KALE "CAESAR" SALAD <i>red onion, pumpkin seeds, cranberries, polenta croutons, goat cheese caesar dressing</i>	9
THAI CHICKEN BOWL <i>romaine, cashews, pickled cucumbers, ginger dressing</i>	13

Grilled Chicken 6 Grilled Shrimp 9 Mustard Glazed Salmon 9
 Grilled Buffalo Chicken 6 Strip Steak 12

ENTRÉES

PISTACHIO CRUSTED IDAHO TROUT <i>frisé & radish salad, green lentils</i>	22 *
MAPLE GLAZED BLACK PEARL SALMON <i>butternut squash puree, shaved brussels sprouts, red quinoa, pickled apples</i>	27 *
PAN SEARED DAY BOAT SEA SCALLOPS <i>caramelized sunchoke puree, piperade, romesco sauce olive oil migas</i>	28*
CRAB STUFFED SHRIMP SCAMPI & PAPPARDELLE <i>caramelized tomato jam, garlic bread crumbs</i>	23
OUR BAKED MAC 'N CHEESE <i>gruyere, sharp cheddar, toasted bread crumbs</i>	17
SPICY RIGATONI <i>creamy San Marzano tomato sauce & Parmesan add hot Italian sausage +5</i>	17
ROASTED FREE RANGE CHICKEN <i>potato puree, sweet peppers, piquillo sauce</i>	23 *
PORK CHOP PARMESAN <i>Aunt Josies sauce, mozzarella, house made gnocchi</i>	29
TURKISH LAMB RAGU <i>spiced crème fraiche, paprika ghee, polenta, haricot verts</i>	23 *

GLUTEN FREE UPON REQUEST - *

ARTISANAL CHEESE BOARD

NANCY'S CAMEMBERT <i>Hudson Valley, New York</i>	
GRAFTON CHEDDAR <i>Brattleboro, Vermont</i>	12
MOODY BLUE <i>Monroe, Wisconsin</i>	
<i>fresh honey, candied nuts</i>	
Add Chef's Selection of cured meats	+4

THE BURGERS

Served with french fries, truffle fries or sweet potato fries

BACON DOUBLE CHEESEBURGER <i>cheddar, tomato jam, lettuce, spicy aioli</i>	13
STEAKHOUSE <i>blue cheese, onion jam, horseradish cream</i>	15
LOBSTER BURGER <i>havarti, tomato jam, lettuce, green chili citrus aioli</i>	18
SOUTHWESTERN <i>cheddar, guacamole, tomato jam, lettuce, chipotle aioli</i>	16
MUSHROOM & TRUFFLE <i>black truffle pecorino, sautéed mushroom, arugula, truffle aioli</i>	16

the STEAKS

All of our grilled steaks are served with cipollini onions and two sides.
 choice of: red wine sauce or Au Poivre

6OZ CENTER CUT FILET MIGNON	32
12OZ CERTIFIED ANGUS PRIME NY STRIP	34
8OZ CENTER CUT FILET MIGNON	37
16OZ CERTIFIED ANGUS PRIME NY STRIP	45
14OZ CERTIFIED ANGUS RIBEYE	37

*ADD CRABMEAT STUFFED JUMBO SHRIMP 10 each

OUR SIGNATURE 8OZ FILET MIGNON *melted blue cheese, potato puree* 39
creamed spinach, cipollini onions & red wine sauce

STEAK TEMPERATURES

rare: cool red center **medium:** pink hot center
medium rare: warm red center **medium well:** dull pink center
well done: no pink

SIDE DISHES

ROASTED POTATOES	5 *
GOLDEN POTATO PUREE <i>butter, sea salt</i>	5 *
MAC & CHEESE <i>gouda parmesan bread crumbs</i>	8
SWEET POTATO FRIES <i>apple cider crème fraiche</i>	6
SAUTEED MUSHROOMS <i>herb butter</i>	6 *
CREAMED SPINACH <i>lightly creamed</i>	6
CHARRED BRUSSEL SPROUTS	6
BLISTERED MINI SWEET PEPPERS	5
PARMESAN GRITS	6
HARICOT VERTS	6 *
SPICE ROASTED CARROTS	5 *

EXECUTIVE CHEF/OWNER Billy Grant

CHEF DE CUISINE: Ashley Flagg

SOUS CHEFS: Carlos Soriano, Jacob Kochol

GENERAL MANAGER: Jason Cass

DIRECTOR OF CATERING: Michelle McMahon

Sparkling

VILLA JOLANDA BRUT, Italy	10	40
CHANDON Rose, Ca	10	40
CHRISTALINO, Brut Cava, Cava, Spain	10	40

White Varietals/Rose

SASSI, Pinot Grigio, Italy	9	36
KRIS, Pinot Grigio, Italy	12	48
DR HANS VAN MULLER, Riesling, Germany	9	36
LITTLE SHEEPS, Sauvignon Blanc, Marlborough, NZ	9	36
EDNA VALLEY, Sauvignon Blanc, Central Coast, CA	12	48
OYSTER BAY, Chardonnay, Marlborough, NZ	9	36
WILLIAM HILL, Chardonnay, Central Coast, CA	12	48
MEIOMI, Chardonnay, California, 2016	12	48
SONOMA CUTRER, Russian River, California '15	14	56
ALBARINO, Martin Codax, Spain	9	36
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEIOMI, Rose, Sonoma County, CA 2017	11	44
SANCERRE, Petite, Henri Bourgeois, Chavignol, France	9	36

Red

J VINEYARDS, Pinot Noir, Sonoma County, CA	11	44
MEIOMI, Pinot Noir, CA	12	48
MAGNOLIA GROVE, Cabernet Sauvignon, CA	9	36
LOUIS MARTINI, Cabernet Sauvignon, CA	12	48
JUSTIN, Cabernet Sauvignon, Paso Robles, CA	17	68
JUSTIN ISOSCELES, Paso Robles, CA 2014	25	119
HAVENSCOURT, Merlot, CA	9	36
BARKAN, Merlot, Israel	16	62
LOS AILOS, Syrah, Malbec Blend, Argentina	9	36
SUR DE LOS ANDES, Malbec, Mendoza, Argentina 2014	9	36
BRICCOTONDO, Piemonte, Barbera 2015	11	44
TERRA Di BO, Chianti Toscana, Italy, 2012	9	36
ZACCAGNINI CANTINA, Montepulciano, Italy 2014	12	48

Draught

Blue Moon, CO
Coors Light, CO
Long Trail Ale, VT
Allagash White, ME
Holiday of Hopiness, Jacks Abbey, MA
Down East Cider, MA
Samuel Adams Seasonal
Guinness, Ireland
Stella Artois, Belgium
Stone IPA, Stone Brewery, CA
Ballast Point, Orange Vanilla Cream, CA
Dry Hopped Sour, Collective Arts, CAN

Connecticut Crafts

Imaginary World, Pilsner, Relic
Winter Bane, Doppelbock lager, Relic
Road to Ruin, DIPA, Two Roads
Sea Hag, New England Brewing Company

Bottle Beer

Budweiser
<i>Bud Light</i>
<i>Corona, Mexico</i>
<i>Heineken, Holland</i>
Stella Artois, Belgium
<i>Amstel, Holland</i>
<i>Michelob Ultra</i>
<i>Coors Light</i>
<i>Miller Light</i>
<i>St. Pauli Girl Non-Alcoholic</i>

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110
DOM PERIGNON, Champagne France	295
KRUG GRAND CUVEE BRUT, Champagne, France (N.V.)	295
SANTA MARGHERITA BRUT, Rose, Trentino, Italy	68
VEUVE CLICQUOT Rose, Champagne, France	145
VEUVE CLICQUOT Yellow Label, Champagne, France	105

Chardonnay

CAKEBREAD, Napa Valley, California 2015	95
FERRARI CARANO "Tre Terre" Russian River, CA 2011	49
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92
SHAFER, Red Shoulder Ranch, Napa Valley, 2013	150
JOSEPH DROUHIN, Puligny- Montrachet, France 2012	130

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy '14	60
PACIFIC PINOT, Pinot Gris, willamette valley '15	36
NOBILO 'ICON', Sauvignon Blanc, , New Zealand '14	53
A TO Z, Riesling, Oregon	48
BLINDFOLD "Prisoner", White Blend, Oakville, CA 2016	

Pinot Noir

CAKEBREAD CELLARS, Napa Valley 20	78
HAMILTON RUSSELL VINEYARDS, South Africa '16	80
La Crema, Russian River, California 2015	81
WILLAMETTE VALLEY "Whole Cluster" Oregon '16	60
CLARK & TELEPHONE "Belle Glos Napa, California '17	112

Merlot

SHAFER, Napa Valley, California 2013	95
OBERON Napa Valley 2016	62
STAGS LEAP WINERY, Napa, California 2014	99
DUCKHORN 'DECOY', Napa, California 2015	56

Zinfandel

RIDGE "THREE VALLEYS", Sonoma, California 2016	66
RAVENSWOOD, Old Vine Zinfandel, Lodi, CA, 2015	42
SALDO "Prisoner", Oakville, CA 2016	72

Other Red

MARIETTA CELLARS, Syrah, Christo Lot Number 3, CA	65
DONATI PAICINES Claret, Central Coast, CA, 2012	48
CHATEAU BOUTISSE, Bordeaux, France 2011	68
CHATEAU COMBEL-LA- SERRE, Cahors, France 2014	54
LES DAUPHINS, Cotes Du Rhone, France 2014	42
GALLINAS Y FOCAS, Mallorca, Spain 2012	62

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2012	90
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2014	52
GAJA "Promis" Ca marcanda, Tuscany, Italy 2016	117
SEGHESIO, Barolo, Piedmont, Italy 2013	75
IL FAUNO, Toscana, Italy 2010	75
PALAZZO MAFFEI Amarone Della Valpolicella 2013	72
VILLA BARBI, Umbria Rosso, Italy 2014	48

Cabernet Sauvignon

INDIAN WELLS, Chateau St. Michelle, WA	53
DOUBLE DIAMOND Oakville Napa Valley 2016	120
SHAFER, "One Point Five", Napa Valley, CA 2013	240
CAKEBREAD CELLARS, Napa Valley, California 2016	162
JORDAN, Napa Valley, California 2014	125
CHATEAU MONTELENA, Napa Valley, California 2015	102
LA VILLETTE Vin De France, France 2014	48
FAUST, Napa, California 20 16	108
SILVERADO Estate, Napa Valley, CA 2014	85
AUROS, Napa Valley, Ca 2015	140
GROTH, Napa Valley, Ca 2014	135

Vintages and selections subject to change