

Wine by the Bottle

House selection by the glass/bottle

Sparkling

VILLA JOLANDA BRUT, Italy	10	40
CHANDON Rose, Ca	10	40
CHRISTALINO, Brut Cava, Cava, Spain	10	40
SEGURA VIUDAS, Brut Cava, Spain	187ML	10

White Varietals/Rose

SASSI, Pinot Grigio, Italy	9	36
KRIS, Pinot Grigio, Italy	12	48
DR HANS VAN MULLER, Riesling, Germany	9	36
SOLE BEECH, Sauvignon Blanc, Marlborough, NZ	9	36
OYSTER BAY, Chardonnay, Marlborough, NZ	9	36
WILLIAM HILL, Chardonnay, Central Coast, CA	12	48
SONOMA CUTRER, Russian River, California '15	14	56
LANDMARK, Chardonnay, Sonoma Valley, CA	16	64
SANCERRE, Petite, Henri Bourgeois, Chavignol, France'15	9	36
ALBARINO, Martin Codax, Spain	9	36
MANON, Rose, Cotes De Provence, France	9	36

Red

ANGELINE, Pinot Noir, CA	9	36
BRIDLEWOOD, Pinot Noir, CA	12	48
HACIENDA LOPEZ DE HARO, Rioja, Gran Reserva 2008	11	44
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 2012	25	119
HAVENSCOURT, Merlot, CA	9	36
GOUGUENHEIM, Malbec, Argentina	9	36
LOS AILOS, Syrah - Malbec Blend, San Juan, Argentina 2015	9	36
OUT KASTE, Red Blend, Lake County, CA 2011	9	36
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy	12	48

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)				
KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)				
DOM PERIGNON, Champagne France				
LOUIS ROEDERER Cristal Brut, Champagne, France	750ML	395	1.5L	
VEUVE CLICQUOT Yellow Label, Champagne, France	750ML	105	1.5L	
VEUVE CLICQUOT Rose, Champagne, France				
PERRIER JOUET "Belle Epoque" Brut Champagne France 2006				

Chardonnay

FERRARI CARANO "Tre Terre" Russian River, CA 2011				
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013				
CAKEBREAD, Napa Valley, California 2015				
BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015				
COEUR de CHARMES, Macon-Lugny, Bourgogne, France 2013				
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012				
ORIN SWIFT, MANNEQUIN, CA, 2014				

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy 2014				
MARCO FELLUGA, Pinot Grigio, Collio, Italy 2015				
DOMAINE GIRARD, La Garenne, Sancerre, France 2016				
NOBILO 'ICON', Sauvignon Blanc, Marlborough, New Zealand 2014				
MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA 2016				
GIRARD, Sauvignon Blanc, Napa Valley, California 2015				
CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA				
A TO Z, Riesling, Oregon				

Pinot Noir

ROSE ROCK, Drouhin Oregon, Eola-Amity Hills '14				
ERATH, Oregon 2015				
STEELE, Sangiacomo Vineyards, Carneros Ca 2013				
LA CREMA, Russian River, California 2013				
DAVID BRUCE, Sonoma, California 2013				
CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2014				
CAKEBREAD CELLARS, Napa Valley 2015				

Merlot

SHAFER, Napa Valley, California 2013				
DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2012				
STAGS LEAP WINERY, Napa, California 2012				
DUCKHORN, Napa, California 2012				

Zinfandel

Ridge "three valleys", Sonoma, California 2011				
BERAN, ZINFANDEL, CA 2012				
KLINKER BRICK, ZINFANDEL, Lodi, CA 2013				
BUEHLER, ZINFANDEL, Napa Valley, CA 2013				

Other Red

MCWILLIAM'S HANWOOD ESTATE, Shiraz, 2013				
MARIETTA CELLARS, Christo Lot Number 3				
DONATI PAICINES Claret, Central Coast, CA, 2012				
CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010				
CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011				
VILLA BARBI, Umbria Rosso, Italy 2013				

Vintages Are Subject To Change

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2011	110	90
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2011	295	52
RECCHIA, Ca Bertoldi Amarone della Valpolicella, Italy 2010	295	80
GAJA "Promis" Ca marcanda, Tuscany, Italy 2014	850	117
SEGHESSIO, Barolo, Peidmont, Italy 2011	245	75
CANTINA DEL NEBBIOLO, Barolo, Italy 2011	145	64
TENUTA DI NOZZOLE, Chianti Classico, Italy 2013	275	55
IL FAUNO, Toscana, Italy 2010		75
BRUSCO, Toscana, Italy 2013		48

Cabernet Sauvignon

CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2013	95	53
ORIN SWIFT, PALERMO, CA 2015	52	95
JORDAN, Alexander Valley, CA 2012	60	125
CHATEAU MONTELENA, Napa Valley, California 2013	130	102
SILVERADO ESTATE, Napa Valley, California 2012	65	85
FAUST, Napa, California 2014		108
GROTH, Napa, California 2012	60	132
DUCKHORN, Napa, California 2013	44	150
CAKEBREAD, Napa, California 2013	56	162
LA VILLETTE Vin De France, France 2014	53	48
KENDAL-JACKSON, Alexander Valley, Ca 2012	40	70
SEQUOIA GROVE, Napa Valley, Ca 2013	48	75
CAYMUS "42", Napa, CA 2014(1 Liter Bottle)	54	165
QUILT, Napa Valley, CA 2014	48	56

Draught Beer

Peach Wheat, Half Full Brew, CT		
Blue Moon, CO		
Stella Artois, Belgium		
Sam Adams Seasonal, MA		
Allagash White, ME		
Coors Light, CO		
Long Trail Ale, VT		
Lil' Heaven, IPA, 2 Roads, CT		
Down East Cider (special edition), MA		
Sea Hag IPA, NEBCO, CT		
Guinness		
Beer'd Frank & Berry IPA, CT		
Excess IPL, Jack's Abby, MA		
Brown Ale, Berkshire Brewery, MA		
Mosaic IPA, Nebraska Brewing Co., NE		
Crimson Pistil Hibiscus, IPA, Troegs, PA		

Craft Beer Flights 10
(choice of 4 draught beers)

70
44
60
81
75
112
78
104
56
99
120
66
45
58
56
48
75
48
54
68
48

Bottle Beer

Bud Light
Budweiser
Chimay Red/Blonde, Belgium
Corona, Mexico
Heineken, Holland
Amstel, Holland
Michelob Ultra
Coor's Light
Miller Light
Sofie Farmhouse Ale
St. Pauli Girl Non-Alcoholic

***Subject to change upon availability**

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ARTISANAL CHEESE BOARD

MELINDA MAE *Mystic Cheese Company, Lebanon, CT*
THE TWAIN *Mystic Cheese Company, Lebanon, CT*
NEHANTIC ABBEY, *Broad Brook Farm, Lyme, CT*
CONNECTICUT BLUE *Arethusa Farm, Bantam, CT*
fresh honey, quince paste & grilled country bread 16

SALUMI & CHEESE BOARD

Chef Selection
marinated olives, pickled shallots,
candied nuts & grilled country bread 16

**Raw
BAR**

OYSTERS ON THE HALF SHELL 2.75 each

Shiny Sea (Prince Edward Island, Canada)

Canada Cup (Prince Edward Island, Canada)

JUMBO WHITE SHRIMP 3.95 each

Served with cocktail sauce & cucumber mignonette

DAILY SPECIALS

TUESDAY - ½ off wine (\$30-\$100)
\$1 oysters all day

WEDNESDAY

Filet Mignon & Crab 39

FRIDAY

Pistachio Crusted Rainbow Trout 22

THURSDAY

Chicken Milanese 20

SATURDAY

House Smoked Prime Rib 35

ENTRÉES

MUSTARD BBQ GLAZED ORGANIC BLACK PEARL SALMON 27

Autumn vegetable hash & soy butter sauce gf

DAY BOAT SCALLOPS 26

pancetta, white corn risotto, truffle, & crispy prosciutto gf

OUR BAKED MAC'N CHEESE 17

pulled pork, smoked Gouda, Fontina, Parmesan & bread crumbs

LEMON RICOTTA GNOCCHI 18

ragu of braised lamb and tomato, Parmigiano & horseradish gremolata

SPICY RIGATONI VODKA 17

San Marzano tomatoes, cream & Parmigiano

add chicken 4 / add shrimp 5

MISO GLAZED TOFU 17

quinoa, roasted broccoli, spiced carrots & sesame vinaigrette gf

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN 23

roasted sweet potatoes, garlic broccoli rabe & roasted chicken jus gf

ROASTED LONG ISLAND DUCK 28

lemon spätzle, roasted mushrooms, shaved brussel sprouts & huckleberry sauce

THE STEAKS

OUR SIGNATURE BLEU CHEESE FILET MIGNON 35

COFFEE RUBBED 12 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP 33

both served with

potato puree, roasted farm onion, charred brussel sprouts & red wine sauce gf

gf - gluten free upon request

SIMPLE ☆ FRESH ☆ DELICIOUS

SALADS

SWEET GEM WEDGE SALAD 9

radish, celery, bacon, hard cooked egg, Jasper Hill Farm clothbound cheddar, buttermilk ranch dressing gf

BABY LETTUCES 8

radish, white wine vinaigrette gf

KALE "CAESAR" 9

red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing & warm chickpea polenta croutons gf

SIMPLE CHOPPED 10

cucumber, radish, carrot, chick pea, tomato, olives, red onion, feta cheese, white balsamic dressing gf

Grilled Chicken 6 gf Grilled Shrimp 9 gf Mustard BBQ Salmon 10 gf

Buffalo Chicken 6 Buffalo Shrimp 9

BURGERS & SANDWICHES

BACON DOUBLE ¼ LB. CHEESEBURGER 13

aged cheddar, romaine, tomato & spicy aioli

ALL NATURAL SIRLOIN BURGER 15

sweet pepper relish, romaine, peppercorn ranch & porter cheddar

LOBSTER BURGER 18

green chili citrus aioli, havarti cheese, lettuce & tomato

CRISPY FISH TACOS 15

Atlantic pollock, mango salsa, crème fraiche, lime marinated cabbage

DESSERT

APPLE CRISP vanilla ice cream 8

WARM CHOCOLATE PUDDING CAKE chocolate ice cream 9

VANILLA CRÈME BRULEE orange cocoa nib cookie 8

WHITE CHOCOLATE CHEESECAKE blueberry preserve
& mascarpone whipped cream 9

HOT FUDGE SUNDAE vanilla ice cream hot fudge
& lots of fresh whipped cream 8

