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 @chef_billy_grantiii

GRANTS

RESTAURANT and BAR



SHAREABLE PLATES

RED SNAPPER CEVICHE <i>avocado fresca, micro mint, dehydrated orange zest</i>	10
RHODE ISLAND STYLE CALAMARI <i>preserved meyer lemon aioli, spicy marinara, cherry peppers</i>	12
PRINCE EDWARD ISLAND MUSSELS <i>red coconut curry</i>	10
TUNA TARTARE <i>wonton chips, ginger dressing, sriracha aioli</i>	13*
COCKTAIL SHRIMP <i>three jumbo cocktail shrimp, house made cocktail sauce</i>	12*
BUFFALO SHRIMP <i>crispy buffalo shrimp, ranch dressing</i>	12
KING CRAB <i>green papaya slaw, cashews, fried shallots</i>	12*
CRISPY CAULIFLOWER <i>tzatziki, pine nuts, dates, feta, buffalo harissa</i>	10
MOROCCAN HUMMUS <i>pickled vegetables, curried chips</i>	8*
SMOKED BARBEQUE WINGS <i>fried shallots</i>	10
PEANUT NOODLES <i>scallions, spicy thai chicken, peanut sauce, thin egg noodles</i>	11
DUCK EMPANADAS <i>spiced duck confit, mole poblano, crema</i>	12
CRISPY ST. LOUIS STYLE HOISIN RIBS <i>cabbage slaw, sesame</i>	11
BUFFALO CHICKEN EMPANADAS <i>blue cheese dressing</i>	12

SOUP & SALADS

TUSCAN CHICKEN SOUP <i>orzo, pancetta</i>	8
THAI CHICKEN BOWL <i>romaine, cashews, pickled cucumbers, ginger dressing</i>	12
BABY LETTUCES <i>radish, soft herbs, white wine vinaigrette</i>	8
QUINOA TABBOULEH <i>feta, cucumber, radishes, olives, grape tomato, red onion, chopped herbs, white balsamic vinaigrette</i>	10
KALE "CAESAR" SALAD <i>red onion, pumpkin seeds, cranberries, polenta croutons, goat cheese caesar dressing</i>	9
GRANTS WEDGE SALAD <i>baby iceberg, bacon, tomato jam, balsamic glaze blue cheese, ranch dressing</i>	10

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

ENTRÉES

CRAB STUFFED JUMBO SHRIMP <i>sautéed broccolini, preserved Meyer lemon beurre blanc</i>	32
PISTACHIO CRUSTED IDAHO TROUT <i>friséé & radish salad, green lentils</i>	22*
MAPLE GLAZED BLACK PEARL SALMON <i>butternut squash puree, shaved brussels sprouts, red quinoa, spiced pumpkin seeds</i>	27*
PAN SEARED SCALLOPS <i>orzo, puttanesca sauce, dehydrated olives, shaved fennel, olive oil migas</i>	27*
OUR BAKED MAC 'N CHEESE <i>gruyere, sharp cheddar, scallions, toasted bread crumbs</i>	17
SPICY RIGATONI <i>creamy San Marzano tomato sauce & Parmesan add hot Italian sausage +5</i>	17
BELL & EVANS ROASTED HALF CHICKEN <i>risotto, seacoast farms mushrooms, parmesan cream & sautéed kale</i>	23*
VEAL CHEEK & GNOCCHI <i>veal cheek ragu, preserved meyer lemon gremolata, garlic crumbs</i>	24

****PLEASE INFORM YOUR SERVER OF ANY ALLERGIES****
GLUTEN FREE UPON REQUEST - *

ARTISANAL CHEESE BOARD

GRAFTON CHEDDAR <i>Brattleboro, Vermont</i>	
TRUFFLE RICOTTA <i>house made</i>	12
MOODY BLUE <i>Monroe, Wisconsin</i>	
<i>fresh honey, candied nuts</i>	
Add Chef's Selection of cured meats and house made pates	+4

THE BURGERS

Served with french fries, truffle fries or sweet potato fries

LOBSTER BURGER <i>havarti, tomato jam, lettuce, green chili citrus aioli</i>	18
BACON DOUBLE CHEESEBURGER <i>cheddar, tomato jam, lettuce, spicy aioli</i>	13
STEAKHOUSE <i>blue cheese, onion jam, horseradish cream</i>	14
SOUTHWESTERN <i>cheddar, guacamole, tomato jam, lettuce, chipotle aioli</i>	16
TRUFFLE BURGER <i>black truffle cheese, sautéed mushroom, arugula, Dijon aioli</i>	16
BBQ BURGER <i>ghost pepper jack cheese, fried onions, romaine, housemade bbq sauce</i>	16

the STEAKS

All of our grilled steaks are served with cipollini onions and two sides.
 choice of: red wine sauce, Cognac sauce, horseradish crème, salsa verde
 add bleu cheese crust +2

6OZ CENTER CUT FILET MIGNON	32
8OZ SKIRT STEAK	26
12OZ CERTIFIED ANGUS NY STRIP	34
8OZ CENTER CUT FILET MIGNON	37
14OZ CERTIFIED ANGUS RIBEYE	37
18OZ BONE IN RIBEYE	42
AUSTRALIAN RACK OF LAMB	36

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

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

GOLDEN POTATO PUREE <i>butter, sea salt</i>	5*
MAC & CHEESE <i>gruyere, cheddar, parmesan</i>	8
SWEET POTATO FRIES <i>apple cider crème fraiche</i>	6
TRUFFLE FRIES <i>parmesan</i>	6
SAUTEED SEACOAST FARM MUSHROOMS	6*
CHARRED BRUSSEL SPROUTS <i>raisin vinaigrette</i>	6
BLISTERED SHISHITO PEPPERS	5
BROCOLLI RABE <i>garlic, shallots, evoo</i>	6*
SPICE ROASTED CARROTS <i>honey glaze</i>	6*
SAUTEED SPINACH	6*

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
LITTLE SHEEPS, Sauvignon Blanc, Marlborough, NZ	9	36
EDNA VALLEY, Sauvignon Blanc, Central Coast, CA	12	48
DR HANS VAN MULLER, Riesling, Germany	9	36
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

Red

GUENOC, Pinot Noir, Guenoc Valley, CA	9	36
J VINEYARDS, Pinot Noir, Sonoma County, CA	11	44
MAGNOLIA GROVE, Cabernet Sauvignon, CA	9	36
LOUIS MARTINI, Cabernet Sauvignon, CA	12	48
JUSTIN, Cabernet Sauvignon, Paso Robles, CA	17	68
PREDATOR, Old Vine Zinfandel, Lodi, CA	9	36
LOS AILOS, Syrah, Malbec Blend, Argentina	9	36
SUR DE LOS ANDES, Malbec, Mendoza, Argentina	9	36
TERRA Di BO, Chianti Toscana, Italy	9	36
CASTELLO DI ALBOLA, Radda Chianti, Italy 2014	11	44
ZACCAGNINI CANTINA, Montepulciano, Italy 2014	12	48

Draught

Blue Moon, CO
Long Trail Ale, VT
Down East Cider, MA
Guinness, Ireland
Juice Bomb, IPA. Sloop Brewing, NY
First Cut, IPA, Tröegs, PA
Galactica, IPA, Clown Shoes, VT
Save The Robots, IPA, Radiant Pig, NY

Connecticut Crafts

Headway, IPA, Counterweight
7 th Anniversary, TIPA, Relic
Sea Hag, IPA, N.E Brewing Co.

Maine Beer Company - Tap Take Over

Lunch, IPA
A Tiny Beautiful Something, Pale Ale
Zoe, Amber Ale
Mo, Pale Ale
Woods & Waters, IPA

Bottle Beer

Budweiser
Bud Light
Blue Moon
Corona, Mexico
Heineken, Holland
Stella Artois, Belgium
Amstel, Holland
Michelob Ultra
Coors Light

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
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	60

Pinot Noir

KEN WRIGHT CELLARS, Willamette Valley, Oregon '15	75
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
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
SEGHESSIO, 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 2016	53
DOUBLE DIAMOND Oakville Napa Valley 2016	120
SHAFER, "One Point Five", Napa Valley, CA 2013	240
CAKEBREAD CELLARS, Napa Valley, California 2016	162
LA VILLETTE Vin De France, France 2014	48
FAUST, Napa, California 2016	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