

House selection by the glass/bottle

Sparkling

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

White Varietals/Rose

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

Red

GUENOC, Pinot Noir, CA
 J VINEYARDS, Pinot Noir, Sonoma County, CA
 HACIENDA LOPEZ DE HARO, Rioja, Gran Reserva 2008
 MAGNOLIA GROVE, Cabernet Sauvignon, CA
 LOUIS MARTINI, Cabernet Sauvignon, CA
 JUSTIN, Cabernet Sauvignon, Paso Robles, CA
 JUSTIN ISOSCELES, Paso Robles, CA 2012
 HAVENSCOURT, Merlot, CA
 LOS AILOS, Syrah, Malbec Blend, San Juan, Argentina 2015
 SUR DE LOS ANDES, Malbec, Mendoza, Argentina 2014
 TERRA Di BO, Chianti Toscana, Italy, '12
 ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy
 ROSSO UMBRIA, Villa Barbi, Italy

Wine by the Bottle

Champagne & Sparkling

10 40 MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.) 110
 KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.) 295
 10 40 LOUIS ROEDERER Cristal Brut, Champagne, France 750ML 395 1.5L 850
 10 40 VEUVE CLICQUOT Yellow Label, Champagne, France 750ML 105 1.5L 245
 VEUVE CLICQUOT Rose, Champagne, France 145
 PERRIER JOUET "Belle Epoque" Brut Champagne France 2006 275

Chardonnay

9 36 FERRARI CARANO "Tre Terre" Russian River, CA 2011 49
 CHATEAU MONTELENA, Chardonnay, Napa, CA 2013 92
 12 48 CAKEBREAD, Napa Valley, California 2015 95
 BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015 52
 COEUR de CHARMES, Macon-Lugny, Bourgogne, France 2013 60
 9 36 JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012 130
 ORIN SWIFT, MANNEQUIN, CA, 2014 65

Other White Varietals/Rose

12 48 SANTA MARGHERITA, Pinot Grigio, Trentino, Italy 2014 60
 MARCO FELLUGA, Pinot Grigio, Collio, Italy 2015 44
 14 56 DOMAINE GIRARD, La Garenne, Sancerre, France 2016 56
 16 64 NOBILO 'ICON', Sauvignon Blanc, Marlborough, New Zealand 2014 53
 MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA 2016 40
 9 36 CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA 54
 9 36 A TO Z, Riesling, Oregon 48

Pinot Noir

9 36 ROSEROCK, Drouhin Oregon, Eola-Amity Hills '14 70
 WILLAMETTE VALLEY "Whole Cluster" Oregon 2016 60
 HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa '16 80
 9 36 LA CREMA, Russian River, California 2013 81
 12 48 DAVID BRUCE, Sonoma, California 2013 75
 CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2014 112
 11 44 CAKEBREAD CELLARS, Napa Valley 2015 78

Merlot

9 36 SHAFER, Napa Valley, California 2013 95
 12 48 DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2015 56
 17 68 STAGS LEAP WINERY, Napa, California 2012 99

Zinfandel

25 119 Ridge "three valleys", Sonoma, California 2011 66
 9 36 BERAN, ZINFANDEL, CA 2012 45
 BUEHLER, ZINFANDEL, Napa Valley, CA 2013 56

Other Red

9 36 MCWILLIAM'S HANWOOD ESTATE, Shiraz, 2013 48
 MARIETTA CELLARS, Christo Lot Number 3 75
 9 36 DONATI PAICINES Claret, Central Coast, CA, 2012 48
 12 48 CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010 54
 CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011 68
 11 44 VILLA BARBI, Umbria Rosso, Italy 2013 48
 PHILIPPINE DE ST.-CYRILLE, Chateaneuf-Du-Pape, France '14 62
 ORIN SWIFT, ABSTRACT, CA 2015 90

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2011 90
 MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2011 52
 ZENI Amarone Della Valpolicella Clasico, Italy 2014 72
 GAJA "Promis" Ca marcanda, Tuscany, Italy 2014 117
 SEGHESSIO, Barolo, Peidmont, Italy 2011 75
 IL FAUNO, Toscana, Italy 2010 75
 BRUSCO, Toscana, Italy 2013 48

Cabernet Sauvignon

CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2013 53
 CHATEAU MONTELENA, Napa Valley, California 2013 102
 SILVERADO ESTATE, Napa Valley, California 2012 85
 FAUST, Napa, California 2014 108
 GROTH, Napa, California 2012 132
 DUCKHORN, Napa, California 2013 150
 CAKEBREAD, Napa, California 2013 162
 LA VILLETTE Vin De France, France 2014 48
 KENDAL-JACKSON, Alexander Valley, Ca 2012 60
 CAYMUS "42", Napa, CA 2014(1 Liter Bottle) 165
 JORDAN, Alexander Valley, CA 2012 125

Draught Beer

Blue Moon, CO
 Stella Artois, Belgium
 Sam Adams Seasonal, MA
 Allagash White, Allagash Brewery, ME
 Coors Light, CO
 Lil' Heaven, IPA, Two Roads Brewery, CT
 Work Horse Pilsner, Counterweight Brew, CT
 Down East Cider, MA
 Sea Hag IPA, NEBCO, CT
 Guinness
 Golden Road Wolf Pup Session, IPA, CA
 Long Trail, VT
 Heart Beat DIPA, Hanging Hills, CT
 Boondoggle, Departure, Pale Ale, CT
 Maine Lunch IPA, Maine Brewing, MA
 Secret Agent X9 Belgian, Stubborn Beauty, CT

Bottle Beer

Budweiser
 Bud Light
 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

Craft Beer Flights 10

(choice of 4 draught beers)

***Subject to change upon availability**

Vintages on wines are subject to change*

GRANTS

RESTAURANT and BAR

Instagram



@grantsrestaurant



michelle@billygrant.com

ARTISANAL CHEESE BOARD

MELVILLE Mystic Cheese Company, Lebanon, CT
DARWIN Mystic Cheese Company, Lebanon, CT
NEHANTIC ABBEY Broad Brook Farm, Lyme, CT
CONNECTICUT BLUE Arethusa Farm, Bantam, CT
fresh honey, candied nuts & grilled country bread 16

SALUMI & CHEESE BOARD

Chef Selection
marinated vegetables,
candied nuts & artisan crackers 16

SMALL PLATES

OUR ONION SOUP GRATINEE melted havarti, parmesan crostini 8

NEW ENGLAND CLAM CHOWDER 8

KANI SALAD 12

jumbo lump crab, English cucumber, green mango,
enoki mushrooms, panko crunch

ROASTED BABY BEETS 9

goat cheese fondue, winter citrus, pistachio crumble, arugula

THAI STYLE MAINE WHITE WATER MUSSELS 10

coconut - curry, onion, garlic, ginger, Thai basil cilantro & chili *gf*

CRISPY FISH TACOS 15

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

RHODE ISLAND FRIED CALAMARI sriracha aioli 12

GRILLED PORTUGUESE OCTOPUS 12

olive oil potato, salsa verde, blistered shishito peppers *gf*

BUFFALO SHRIMP 10

lime marinated cabbage, ranch dressing

TRUFFLE FRIES parmigiano 6

BLISTERED SHISHITO PEPPERS 8

piquillo peppers, whipped chickpea hummus

SWEET CHILI LIME GLAZED CHICKEN WINGS 10

shishito & sweet chili peppers, sesame, cilantro

STEAMED PORK BUNS 10

quick pickles, green onion, gochujang mayo

KOREAN BBQ BABY BACK RIBS 10

purple cabbage slaw, beech mushrooms, black sesame

**Raw
BAR**

OYSTERS ON THE HALF SHELL 2.75 each
Quonset Point (Rhode Island)
Malpeque (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

THURSDAY

Jumbo Baked Stuffed Shrimp

FRIDAY

Pistachio Crusted Idaho Trout

SATURDAY

Rack of Lamb

SUNDAY ½ off wine bottles (\$30-\$100)

ENTRÉES

KOREAN BBQ GLAZED ORGANIC BLACK PEARL SALMON 27
black forbidden rice, miso buttered asparagus, toasted sesame

JUMBO BAKED STUFFED SHRIMP 28
sautéed spinach with garlic & shallots, Meyer lemon beurre blanc

DAY BOAT SEA SCALLOPS 28
Stonington red shrimp, Florida corn & green onion risotto, corn nage

OUR BAKED MAC'N CHEESE 17
country ham, smoked Gouda, Parmesan & bread crumbs

LEMON RICOTTA GNOCCHI 18
ragu of braised lamb and tomato, Parmigiano & crumbled goat cheese

SPICY RIGATONI VODKA 17
San Marzano tomatoes, cream & Parmigiano
add hot Italian sausage 5

MISO GLAZED TOFU 16
red quinoa, spice roasted carrots, candied shiitake mushrooms & sesame vinaigrette *gf*

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN 23
prosciutto wrapped asparagus bundle, tri-color roasted baby potatoes, truffle jus

THE STEAKS

OUR SIGNATURE FILET MIGNON 35
Arethusa bleu cheese, potato puree & broccoli rabe with red wine sauce *gf*

12 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP 33
potato puree & broccoli rabe with red wine sauce *gf*
gf - gluten free upon request

Billy Grant • Chef/Owner | Jay Groten • Executive Chef
Our kitchen will gladly accommodate dietary restrictions

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*

BURGERS & SANDWICHES

served with fries or sweet potato fries

NORTH AMERICA BISON BURGER 16
Lagavulin onion marmalade, BBQ aioli & smoked gouda

BACON DOUBLE ¼ LB. CHEESEBURGER 13
aged cheddar, romaine, tomato jam & 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 jam

*Gluten free rolls available

DESSERT

CARROT CAKE pineapple mango sauce 9
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 preserves
& mascarpone whipped cream 9

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

SIMPLE ☆ FRESH ☆ DELICIOUS