

🍷 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
 PINK FLAMINGO, Rose, Vranken Estates, 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
 295 KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)
 10 40 VEUVE CLICQUOT Yellow Label, Champagne, France 750ML 105 1.5L 245
 145 VEUVE CLICQUOT Rose, Champagne, France
 10 40 PERRIER JOUET "Belle Epoque" Brut Champagne France 2006 275

Chardonnay

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

Other White Varietals/Rose

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

Pinot Noir

9 36 ROSE ROCK, Drouhin Oregon, Eola-Amity Hills '14 70
 9 36 HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa '16 80
 LA CREMA, Russian River, California 2013 81
 DAVID BRUCE, Sonoma, California 2013 75
 9 36 CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2014 112
 CAKEBREAD CELLARS, Napa Valley 2015 78

Merlot

12 48 SHAFER, Napa Valley, California 2013 95
 11 44 DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2015 56
 9 36 STAGS LEAP WINERY, Napa, California 2012 99

Zinfandel

12 48 Ridge "three valleys", Sonoma, California 2011 66
 17 68 BERAN, ZINFANDEL, CA 2012 45
 BUEHLER, ZINFANDEL, Napa Valley, CA 2013 56

Other Red

9 36 MARIETTA CELLARS, Christo Lot Number 3 75
 DONATI PAICINES Claret, Central Coast, CA, 2012 48
 9 36 CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010 54
 9 36 CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011 68
 PHILIPPINE DE ST.-CYRILLE, Chateaufeuf-Du-Pape, France '14 62
 9 36 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
 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
 Boondoggle, Departure Pale Ale, CT
 Long Trail, VT
 Blood Orange Wheat, Jacks Abby, MA
 Space Cake DIPA, Clown Shoes, MA
 Sip of Sunshine DIPA, Lawson's Finest, VT
 A Beautiful Something, Maine Brewing Co.

🍷 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

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
THAI STYLE MAINE WHITE WATER MUSSELS 10
coconut - curry, onion, garlic, ginger, Thai basil cilantro & chili *gf*
CRISPY FISH TACOS 14
fresh pollock, mango salsa, crème fraiche, lime marinates 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
black sesame, purple cabbage & pickled beech mushroom slaw

Raw BAR

OYSTERS ON THE HALF SHELL 2.75 each
Irish Points (PEI, Canada)
Connecticut Blue (Westport)
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 28
FRIDAY Soft Shell Crabs
SATURDAY Prime Rib
SUNDAY 1/2 off wine bottles (\$30 to \$100)

ENTRÉES

KOREAN BBQ GLAZED ORGANIC BLACK PEARL SALMON 27
black forbidden rice, miso buttered asparagus, toasted sesame *gf*
PISTACHIO CRUSTED IDAHO RAINBOW TROUT 22
lentil vinaigrette, spring onion, radish and frisee salad *gf*
DAY BOAT SEA SCALLOPS 28
Florida corn succotash, edamame, bell peppers, Benton's bacon & pea shoots *gf*
PAN ROASTED WILD CAUGHT HALIBUT 33
potato & ramp puree, jumbo asparagus, ruby red grapefruit salsa *gf*
OUR BAKED MAC'N CHEESE 17
country ham, smoked Gouda, Parmesan & bread crumbs
LEMON RICOTTA GNOCCHI 18
Seacoast Farm shitake mushrooms, English peas, spring ramps, kale & mint pesto, ricotta salata
SPICY RIGATONI VODKA 17
San Marzano tomatoes, cream & Parmigiano
add hot Italian sausage 5
MISO GLAZED TOFU 16
red quinoa, spice roasted carrots, ginger/soy shitake mushrooms & sesame vinaigrette *gf*
SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN 23
prosciutto wrapped asparagus bundle, tri-color roasted baby potatoes, truffle jus *gf*
BRAISED LAMB SHANK 24
smoked tomato chickpea ragu, toasted Israeli couscous, roasted pearl onions, parsley spring onion salad

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

SALADS

SWEET GEM WEDGE SALAD 9
radish, celery, bacon, hard cooked egg, Jasper Hill Farm clothbound cheddar, buttermilk ranch dressing *gf*
ANDERSON FARMS CONNECTICUT SPINACH 10
baby beets, citrus, goat cheese, almonds, white balsamic 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

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, shredded greens, tomato jam & spicy aioli
ALL NATURAL SIRLOIN BURGER 15
sweet pepper relish, shredded greens, peppercorn ranch & porter cheddar
LOBSTER BURGER 18
green chili citrus aioli, havarti cheese, shredded greens & tomato jam

DESSERT

CHOCOLATE SOUFFLE *chocolate ice cream, chocolate sauce*, 8
STRAWBERRY RHUBARB CRISP *vanilla ice cream* 8
WARM CHOCOLATE PUDDING CAKE *chocolate ice cream* 9
VANILLA CRÈME BRULEE *biscotti* 8
WHITE CHOCOLATE CHEESECAKE *blueberry preserves & mascarpone whipped cream* 9
CARROT CAKE *Hawaiian pineapple sauce* 8
HOT FUDGE SUNDAE *vanilla ice cream hot fudge & lots of fresh whipped cream* 8

SIMPLE ☆ FRESH ☆ DELICIOUS

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