

House selection by the glass/bottle

Sparkling

VILLA JOLANDA BRUT, Italy	10	40
CHANDON Rose, Ca	10	40
MOET “mini” & CHANDON Rose, Epernay France	20	
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
CHIMNEY CREEK, 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
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
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEOMI, Rose, Sonoma County, CA 2017	11	44

Red

GUENOC, Pinot Noir, CA	9	36
J VINEYARDS, Pinot Noir, Sonoma County, 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
LOS AILOS, Syrah, Malbec Blend, San Juan, Argentina 2015	9	36
SUR DE LOS ANDES, Malbec, Mendoza, Argentina 2014	9	36
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy	12	48

Wine by the Bottle

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110
KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)	295
LOUIS ROEDERER Cristal Brut, Champagne, France	750ML 395
SANTA MARGHERITA BRUT, Rose, Trentino, Italy	68
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

FERRARI CARANO“ Tre Terre” Russian River, CA 2011	9	36	49
MEIOMI, California,2016	12	48	48
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013			92
CAKEBREAD, Napa Valley, California 2015	9	36	95
BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015			52
SHAFER, Red Shoulder Ranch, Napa Valley, 2013	9	36	150
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012	12	48	130
ORIN SWIFT, MANNEQUIN, CA, 2014			65

Other White Varietals/Rose

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

Pinot Noir

ROSEROCK, Drouhin Oregon, Eola-Amity Hills '14	9	36	70
HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa '16	11	44	80
LA CREMA, Russian River, California 2014			81
DAVID BRUCE, Sonoma, California 2013			75
CAYMUS BELLE GLOS “Clark & Telephone,” Santa Maria Valley, CA, 2014	9	36	112
CAKEBREAD CELLARS, Napa Valley 2015	12	48	78
MEIOMI, Pinot Noir, Sonoma County CA			54

Merlot

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

Zinfandel

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

Other Red

MARIETTA CELLARS, Christo Lot Number 3	9	36	75
DONATI PAICINES Claret, Central Coast, CA, 2012	9	36	48
CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010	12	48	54
CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011			68
PHILIPPINE DE ST.-CYRILLE, Chateaneuf-Du-Pape, France '14			62

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
SEGHESIO, 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 2014	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
Harpoon, IPA, MA
Busker Pilsner (Czech style), BBC, MA
Sea Hag, NEBCO, CT
Wheelhound Hefeweizen, Hanging Hills, CT
Double Blend, Unfiltered, Down East Cider, MA
Guinness
Mo APA, Maine Brewery, ME
Long Trail, VT
Mass Rising, DIPL, Jacks Abby, MA
Sip of Sunshine, Lawsons Finest, VT
The Lee Shore, Session IPA, Relic, CT

Bottle Beer

Budweiser
Bud Light
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**

Up Next

Craft Beer Flights 10

(choice of 4 draught beers)

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
Savage Blonde (Prince Edward Island, Canada)
Duxbury (Massachusetts)
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 38
THURSDAY Stuffed Shrimp
FRIDAY Catch of the Day
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, house smoked pork belly & pea greens *gf*
OUR BAKED MAC'N CHEESE 17
Jumbo Lump Crab, English peas, smoked Gouda, Parmesan & bread crumbs
SPICY RIGATONI VODKA 17
San Marzano tomatoes, cream & Parmigiano
add hot Italian sausage 5
TAGLIATELLE PASTA 18
Seacoast Farms mushrooms, English peas, garlic, extra virgin olive oil & ricotta salata
MISO GLAZED TOFU 16
red quinoa, spice roasted carrots, ginger/soy shiitake mushrooms, spring onions,
& 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, creamed corn & spinach, red wine sauce *gf*
12 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP 33
Seacoast mushrooms, creamed corn & spinach, 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, roasted walnuts,
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
HOUSE SMOKED KOREAN PORK SHOULDER 14
Napa cabbage slaw, gochujang mayo, kimchi vinaigrette & chili 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 & Guinness porter
LOBSTER BURGER 18
green chili citrus aioli, havarti cheese, shredded greens & tomato jam

*Gluten free rolls available

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

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

SIMPLE ☆ FRESH ☆ DELICIOUS