

🍷 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

ESPERTO 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
MEIOMI, Chardonnay, California, '16	12	48
SONOMA CUTRER, Russian River, California '15	14	56
ALBARINO, Martin Codax, Spain	9	36
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEOMI, Rose, Sonoma County, CA 2017	11	44
CALASOLE, Vermentino, Rocca Di Montemassi, 2017	10	40

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
BRICCOTONDO, Piemonte, Barbera '15	11	44
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZONIN, Valpolicella Ripasso, Italy, 2014	12	48
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy 2014	12	48
SASYR Blend, Toscana, Italy 2014	10	

🍷 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
VEUVE CLICQUOT Rose, Champagne, France	1.5L 245
PERRIER JOUET "Belle Epoque" Brut Champagne France 2006	145
	275

Chardonnay

FERRARI CARANO "Tre Terre" Russian River, CA 2011	49
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92
CAKEBREAD, Napa Valley, California 2015	95
BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015	52
SHAFER, Red Shoulder Ranch, Napa Valley, 2013	150
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012	130
ORIN SWIFT, MANNEQUIN, CA, 2014	65
LANDMARK, Chardonnay, Sonoma Valley, CA	64

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy '14	60
MARCO FELLUGA, Pinot Grigio, Collio, Italy '15	44
PACIFIC PINOT, Pinot Gris, willamette valley '15	36
NOBILO 'ICON', Sauvignon Blanc, Marlborough, New Zealand '14	53
MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA '16	40
CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA	54
A TO Z, Riesling, Oregon	48

Pinot Noir

ROSE ROCK, Drouhin Oregon, Eola-Amity Hills '14	70
HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa '16	80
LA CREMA, Russian River, California 2014	81
DAVID BRUCE, Sonoma, California 2015	75
CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2016	112
CAKEBREAD CELLARS, Napa Valley 2016	78
MEIOMI, Pinot Noir, Sonoma County CA 2016	54

Merlot

SHAFER, Napa Valley, California 2013	95
DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2015	56
STAGS LEAP WINERY, Napa, California 2014	99

Zinfandel

Ridge "three valleys", Sonoma, California 2015	66
RAVENSWOOD, Old Wine Zinfandel, Lodi, California, 2015	42
BUEHLER, ZINFANDEL, Napa Valley, CA 2013	56

Other Red

MARIETTA CELLARS, Christo Lot Number 3	75
DONATI PAICINES Claret, Central Coast, CA, 2012	48
CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011	68

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2013	90
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2014	52
GAJA "Promis" Ca marcanda, Tuscany, Italy 2015	117
SEGHESSIO, Barolo, Peidmont, Italy 2012	75
IL FAUNO, Toscana, Italy 2010	75
BRUSCO, Toscana, Italy 2013	48

Cabernet Sauvignon

CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2014	53
SELECTED, Carmel Winery, Shomron, Israel 2014	36
SHAFER, "One Point Five", Napa Valley, CA 2013	240
QUILT, Napa Valley, California 2016	57
CHATEAU MONTELENA, Napa Valley, California 2015	102
FAUST, Napa, California 2015	108
GROTH, Napa, California 2013	132
CAKEBREAD, Napa, California 2014	162
LA VILLETTE Vin De France, France 2014	48
CAYMUS "43" Napa, California, 2016(1 Liter Bottle)	165
JORDAN, Alexander Valley, CA 2015	125

🍷 Draught Beer 🍷

Blue Moon, CO
Stella Artois, Belgium
Sam Adams Seasonal, MA
Allagash White, Allagash Brewery, ME
Coors Light, CO
Harpoon, IPA, MA
Fresh Cut Pilsner, Peak Organic Brewery, ME
G-Bot DIPA, NEBCO, CT
Centrifuge Pale Ale, Relic Brewing, CT
Down East Cider, MA
Guinness
Baywolf Honey IPA, Boondoggle Brewing, CT
Long Trail, VT
Summer IPA, Bronx Brew NY
Lunch Money, Ale, Collective Arts, CT
Lil' Heaven, American IPA, Two Roads, 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**

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
 RHODE ISLAND LITTLE NECKS 10
Arethusa Gardens Tuscan kale, linguica sausage & garlic crostini *gf*
 KANI SALAD 12
*jumbo lump crab, English cucumber, green mango,
 enoki mushrooms, panko crunch* *gf*
 THAI STYLE MAINE WHITE WATER MUSSELS 10
coconut - curry, onion, garlic, ginger, Thai basil cilantro & chili *gf*
 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
 STEAMED PORK BUNS 10
quick pickles, green onion, gochujang mayo
 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
 KOREAN BBQ BABY BACK RIBS 10
black sesame, Napa cabbage slaw & kimchi vinaigrette

**Raw
 BAR**

OYSTERS ON THE HALF SHELL 2.75 each
*Shiny Sea (Canada)
 Paramour (Nova Scotia)*
 JUMBO WHITE COCKTAIL 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 *Baked Stuffed Shrimp* 28
FRIDAY *Lobster Roll*
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, 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
Arethusa Gardens Tuscan kale, English peas, garlic, extra virgin olive oil & ricotta salata
 MISO GLAZED TOFU 16
*red quinoa, spice roasted carrots & Seacoast 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*

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

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*
 ANDERSON FARMS CONNECTICUT SPINACH 10
*baby beets, citrus, goat cheese, roasted walnuts,
 white balsamic dressing* *gf*
 ARETHUSA GARDENS SALAD 10
*black mission figs, burrata cheese, shaved prosciutto, toasted
 pistachio, fig vincotto*
 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, truffle fries or sweet potato fries
 SMOKED PULLED PORK 14
Mystic Cheese Company Melville cheese, cole slaw, BBQ sauce
 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

PEACH BLUEBERRY CRISP *vanilla ice cream* 8
 CHOCOLATE SOUFFLE CAKE *chocolate ice cream* 9
 VANILLA CRÈME BRULEE *biscotti* 8
 WARM CHOCOLATE PUDDING CAKE *chocolate ice cream* 9
 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