

Instagram



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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
LITTLE SHEEPS OF NEW ZEALAND, 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
MEIOMI, Rose, Sonoma County, CA 2017	11	44
SANCERRE, Petite, Henri Bourgeois, Chavignol, France '15	9	36
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	275	

Chardonnay

FERRARI CARANO "Tre Terre" Russian River, CA 2011	49	
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92	
CAKEBREAD, Napa Valley, California 2015	95	
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	
CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA	54	
A TO Z, Riesling, Oregon	48	

Pinot Noir

ROSEROCK, 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	
DUCKHORN, Napa, California 2014	150	
LA VILLETTE Vin De France, France 2014	48	
CAYMUS "43" Napa, California, 2016(1 Liter Bottle)	165	
JORDAN, Alexander Valley, CA 2015	125	
SILVERADO Estate, Napa Valley, CA 2014	85	

Draught Beer

Blue Moon, CO
Stella Artois, Belgium
Sam Adams Seasonal, MA
Yuzu Jammer, Gose, Six Point Brewery, NY
Coors Light, CO
Stone, IPA, CA
Allagash White, ME
Happy Treez IPA, Stubborn Beauty, CT
Sip Of Sunshine, DIPA, CT
Down East Cider, MA
Guinness
Lunch IPA, Maine Brewing Co., ME
Long Trail, VT
Harpy's Hex IPA, Relic Brewing, CT
Pepperell Pilsner, Banded Brewing, ME
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**

Craft Beer Flights 10

(choice of 4 draught beers)

Vintages on wines are subject to change*

Instagram



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GRANTS

RESTAURANT and BAR

**Raw
BAR**

OYSTERS ON THE HALF SHELL 2.75 each

Paramour (Nova Scotia, Canada)
Umami (Narraganset, Rhode Island)

JUMBO WHITE COCKTAIL SHRIMP 3.95 each

Served with cocktail sauce & cucumber mignonette

SMALL PLATES

TOMATO BISQUE *crème fraiche* 8

NEW ENGLAND CLAM CHOWDER 8

CRISPY FISH TACOS 15

fresh Pollock, mango salsa, crème fraiche, lime marinated cabbage

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

RHODE ISLAND FRIED CALAMARI *sriracha aioli* 12

GRILLED PORTUGUESE OCTOPUS 12

linguica sausage, gigante beans, Starlight Gardens tomato, sweet pepper puree, kalamata vinaigrette, English cucumber salsa 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

KOREAN BBQ BABY BACK RIBS 10

toasted sesame, Napa cabbage slaw & kimchi vinaigrette

ARTISANAL CHEESE BOARD

MELVILLE *Mystic Cheese Company, Lebanon, CT*

CRY BABY *Arethusa Farm, Bantam, 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 of cured meats & cheese marinated vegetables,

candied nuts & artisan crackers 16



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

DAILY SPECIALS

TUESDAY- ½ off wine (\$30-\$100) & \$1 oysters all day

WEDNESDAY

Filet Mignon & Crab

THURSDAY

Baked Stuffed Shrimp

FRIDAY

Catch of the day

SATURDAY

Prime Rib

SUNDAY ½ off wine (\$30-\$100)

ENTRÉES

MUSTARD GLAZED ORGANIC BLACK PEARL SALMON 27

roasted Arethusa Gardens squash, marble potatoes, beet- pine nut relish gf

PISTACHIO CRUSTED IDAHO RAINBOW TROUT 22

lentil vinaigrette, radish and frisee salad gf

LONG ISLAND DUCK 28

toasted Israeli couscous with duck confit, Seacoast Farm mushrooms,

Anderson Farms spinach, native peach jam gf

DAY BOAT SEA SCALLOPS 28

Florida corn succotash, edamame, bell peppers & house smoked pork belly gf

OUR BAKED MAC'N CHEESE 17

duck confit, 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, garlic, Starlight Garden Juliet tomatoes, olive oil,

parmigiano, ricotta salata

VEGGIE RICE NOODLE BOWL 16

tofu, Colgan Farm red torpedo onions, pickled Japanese eggplant,

Starlight Gardens carrots, summer squash, crushed tomato with ginger & garlic vegan

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN 23

roasted tri-colored potatoes, sautéed spinach & garlic, Colgan Farm red torpedo onions, chimichurri sauce gf

THE STEAKS

OUR SIGNATURE FILET MIGNON 35

Arethusa bleu cheese, potato puree, sautéed CT farm greens, shallots, garlic & rosemary, red wine sauce gf

12 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP 33

Seacoast mushrooms, tri-color roasted potatoes, Laphroaig onions, marsala wine sauce gf

*gf – gluten free upon request**

SALADS

SWEET GEM GREENS 9

Grafton cheddar cheese, black cherry tomatoes, avocado, roasted pine nuts, crispy tortilla strips, creamy garlic dressing gf

ARETHUSA GARDENS SALAD 10

mixed baby kale, 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 Strip Steak 9

BURGERS & SANDWICHES

served with fries, truffle fries or sweet potato tots

VEGGIE BURGER 12

lettuce, heirloom tomatoes, piquillo pepper aioli, cotija cheese

SMOKED PULLED PORK 14

Mystic Cheese Company Melville cheese, coleslaw, BBQ aioli

BACON DOUBLE ¼ LB. CHEESEBURGER 13

aged cheddar, shredded greens, heirloom tomatoes, spicy aioli

ALL NATURAL SIRLOIN BURGER 15

sweet pepper relish, shredded greens, peppercorn ranch,

Guinness porter cheddar cheese

LOBSTER BURGER 18

green chili citrus aioli, havarti cheese, shredded greens,

heirloom tomatoes

**Gluten free rolls available*

DESSERT

WARM CHOCOLATE SOUFFLE CAKE *chocolate ice cream* 9

VANILLA CREAM TART *fresh bananas & whipped cream* 8

PEACH BLUEBERRY CRISP *vanilla ice cream* 8

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