

# GRANTS

## RESTAURANT and BAR

### APPETIZERS

CARMELIZED ONION SOUP <i>toasted bread, comte cheese</i>	7.95
NEW ENGLAND CLAM CHOWDER <i>smokey bacon, toasted cornbread croutons</i>	6.95
RHODE ISLAND FRIED CALAMARI <i>tarragon aioli</i>	9.95
WILD MAINE MUSSELS <i>saffron, Dijon broth, garlic toast</i>	9.95
LUMP CRAB CAKE <i>tartar sauce, tomato emulsion</i>	10.95
GRATINEE BLUE POINT OYSTERS <i>garlic butter, capers, herbs and crumbs</i>	11.95
HOUSE BEET CURED SALMON <i>cara cara orange, horseradish crema, pistachio dust</i>	11.95
SPICE GLAZED CRISPY PORK BELLY <i>green apple, arugula, cider dressing</i>	9.95
TUNA TARTARE <i>avocado, ginger dressing, radish salad</i>	10.95
ARTISANAL NORTHEAST CHEESES <i>(for two)</i> <i>candied almonds, house jam, crusty bread</i>	14.95
CHARCUTERIE PLATE <i>(to share)</i> <i>truffled chicken liver pate, American prosciutto, salami picante and crusty bread</i>	12.95
HAND CUT TRUFFLE FRIES <i>ricotta salata and aioli (to share)</i>	6.95

### SALADS

CLASSIC CAESAR <i>warm chick pea croutons, shaved grana padano</i>	7.95
SIMPLE CHOPPED <i>feta, cucumber, olives, chick peas with balsamic vinaigrette</i>	8.95
ICEBERG, BLUE AND BACON <i>radishes, buttermilk dressing</i>	8.95
ORGANIC FIELD GREENS <i>warm Connecticut goat cheese, candied almonds, dates, winter citrus, pomegranate vinaigrette</i>	8.95

## ENTRÉES

HEAD ON SHRIMP & ANSON MILLS CHEESY GRITS <i>chorizo, braised greens, smoked paprika oil</i>	20.95
DAY BOAT SEA SCALLOPS <i>cauliflower, marcona almonds, raisins, caper, charred Brussels sprouts</i>	24.95
PISTACHIO CRUSTED TROUT <i>frisee salad, fingerling potatoes, lentils</i>	19.95
CORIANDER AND PEPPER CRUSTED TUNA <i>citrus braised endive, blood orange vinaigrette, green olive relish</i>	26.95
SPICED ORGANIC SALMON <i>aromatic black beans, avocado and truffle jus</i>	25.95
RUSSETT POTATO GNOCCHI <i>ragout of lamb Bolognese style, mint, peas and CT goat cheese</i>	17.95
"JERK" ROASTED FREE RANGE CHICKEN <i>heirloom yellow grits, honey cumin carrots</i>	20.95
DUROC HEIRLOOM PORK CHOP <i>brined and spice glazed, turnip mostarda, tender spinach</i>	24.95
RED WINE BRAISED SHORT RIBS <i>celery root puree, carrots, brussel sprout leaves, horseradish gremolata</i>	32.95

### BURGERS & SANDWICHES

*served with hand cut fries and rosemary sea salt*

ALL NATURAL STEAKHOUSE BURGER <i>maytag blue, onion jam, horseradish cream</i>	15.95
BENTON'S BACON BURGER <i>VT cheddar, house barbecue sauce, field greens</i>	15.95
LOBSTER BURGER <i>green chile, aioli, havarti cheese, arugula</i>	16.95

EAST AND WEST COAST OYSTERS 2.95 ea  
½ dozen 14.95 dozen 27.95

LITTLE NECK CLAMS ½ dozen 8.95 dozen 16.95

JUMBO SHRIMP COCKTAIL *bloody mary cocktail sauce*  
2.95 ea 5 for 12.95

LOBSTER COCKTAIL *scallops avocado, winter citrus* 12.95

RAW BAR PLATTER *assortment of oysters, clams, jumbo shrimp, and scallop and lobster cocktail*  
32.95 for 2 58.95 for 4 or 6

**Raw  
BAR**

## the STEAKS

STEAK FRITES 12 oz Certified Angus Sirloin Steak, hand cut fries, sauce bernaise 29.95

SIGNATURE 8 OZ FILET MIGNON *melted blue cheese, potato puree, creamed spinach, glazed cipolini onions* 32.95

12 OZ CENTER CUT FILET MIGNON 34.95

24 OZ SPICE RUBBED BONE IN RIBEYE 43.95

14 OZ USDA PRIME NY STRIP  
*house steak sauce* 37.95

### steak temperatures

rare: cool red center

medium rare: warm red center

medium: pink hot center

medium well: dull pink center

well done: no pink

### DAILY SPECIALS - GOOD EATS

*Limited availability*

MONDAY <i>my mom's meatloaf</i>	16.95
TUESDAY <i>chicken pot pie truffle honey biscuit</i>	17.95
WEDNESDAY <i>braised American lamb shank</i>	19.95
THURSDAY <i>BBQ pork ribs (Don't miss them)</i>	17.95
FRIDAY <i>lazy man Maine Lobster</i>	market price
SATURDAY <i>veal rib chop</i>	37.95
SUNDAY <i>fried chicken dinner</i>	15.95

### SIDE DISHES

GOLDEN POTATO PUREE	5.95
ANSON MILLS CHEESY GRITS	5.95
ROASTED BABY BEETS <i>truffle honey, ricotta salata, arugula, hazelnuts</i>	6.95
ROASTED SHIITAKES <i>garlic butter and herbs</i>	7.95
GLAZED YOUNG CARROTS <i>cumin, citrus honey</i>	5.95
MAC & CHEESE <i>gruyere, parmesan herb crumbs</i>	6.95
TWICE COOKED FRENCH FRIES <i>rosemary sea salt</i>	5.95
CHARRED BRUSSELS SPROUTS <i>golden raisin vinaigrette, crispy bacon</i>	7.95

Winter 2012 Billy Grant • Chef/Owner Eric Sass • Executive Chef Jonathon Hudak • Sous Chef

An 18% gratuity will be added to parties of six or more. Our kitchen will gladly accommodate dietary restrictions.

Children's offerings are available. Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness

All Menus Are Subject To Change and Market Availability