

## Burton's Grill thrills

By Mat Schaffer | Friday, September 14, 2007 | <http://www.bostonherald.com/> | [Dining Reviews](#)

### *BURTON'S GRILL*

*1363 Boylston St. (the Fenway); 617-236-2236; [www.burtonsgrill.com](http://www.burtonsgrill.com)*

*Grade: B*

It's that time of year again. Pennant fever has the faithful flocking to [Fenway Park](#) [\[map\]](#). Hungry fans should stop by Burton's Grill at the new Trilogy Complex, a few minutes' walk from the ballpark. Not only will you enjoy a fine meal but, if you're lucky, you'll catch a glimpse of some of the [Red Sox](#) [\[team stats\]](#) players who live in the condominiums upstairs and pop down, on occasion, for a bite.

Boston is the newest location for the fast-growing chain, which also has outlets in Hingham, North Andover and South Windsor, Conn. Executive chef Denise Baron was executive chef at a Houston's in California before she moved into restaurant research and development.

The concept is "upscale-casual dining contemporary American cuisine and atmosphere." That translates into mahogany and olive-colored living room decor with 200-plus seats and a modified steakhouse menu with an emphasis on fish, half a dozen sandwiches and a smattering of international pastas and poultry. With the exception of the \$32 filet mignon, nothing costs more than \$28.

Burton's Grill delivers on its promises. The food is delicious, with touches of creativity and caring you might not expect in an operation of this scope.

Touches such as the spicy-sweet ketchup and excellent fried onion rings that accompany Philly spring rolls (\$10), fried wonton-wrapped rolls of sirloin, onions and cheese that may be hazardously addictive. Or the fresh marinara sauce that comes with risotto fritters (\$8), sausage and provolone-filled rice balls that Italophiles will recognize as arancini. Buon appetito!

Plump pan-seared scallops (\$11) are marvelous on a bed of creamed corn, dappled with smoky bacon, red peppers and a hint of jalapeno. Sesame-crusted tuna (\$13) is served sashimi-rare with soy-scented Asian cucumber salad, pickled ginger and wasabi. A marinated Mediterranean salad (\$8) of cherry tomatoes, cucumbers, roasted peppers, onions, olives and Vermont feta cheese, tossed in oregano vinaigrette, couldn't be better.

We ordered the salad to share and the kitchen was considerate enough to send it out on separate plates. At Burton's Grill such niceties are commonplace. The staff replenishes bread (and whipped herbed butter) without being asked. Water glasses never fall below half full.

You're welcomed when you enter the restaurant and bade farewell when you leave. And everyone who works here - from the managers to the busers - makes eye contact and smiles. Our waiters couldn't have

been friendlier or more knowledgeable.

The "local day boat" haddock imperial (\$20) was perfectly cooked - flaky and delectable under crabmeat stuffing and lemon-thyme butter. Crab cakes (\$22) are entirely lump crabmeat, red pepper and onion - minimally handled so the crabmeat retains its shape. They're great dunked into remoulade.

Baron knows how to grill a steak - the 9-ounce filet mignon is precisely medium rare as requested. The Burton's burger (\$12.50) is equally accomplished. A patty of Angus ground chuck, smothered with bacon, sauteed mushrooms and onions and your choice of cheese, on a buttered and grilled roll, is everything you'd ever want in a burger. Even the sides (\$4) are solid (you receive two gratis with entrees). Blanched haricots verts are crunchy and drizzled with butter.

Dill cucumber salad is refreshingly vinegary. Chunky red bliss mashed potatoes are creamy; lemony broccoli florets, fork-tender. Ask for an order of the tempura-light onion rings - they're not on the menu but they should be.

Memo to Burton's management: Ix-nay the too-loud soft-rock background music and stop adjusting the lights after dark.

The comprehensive nonvintage wine list boasts 100 bottles for every pocketbook. With the haddock and crab cakes, we enjoyed a melony 2006 Montinore Pinot Gris (\$29). With the burger and steak, you'll be happy with a beety 2006 Hess Cabernet (\$35).

Save room for dessert. Custardy vanilla bean creme brulee (\$7) is spot-on. Everyone will love Kahula s'mores (\$7) - coffee liqueur, chocolate and marshmallow ice cream with a graham cracker crust, hot fudge and torched marshmallows. Key lime pie (\$8) disappoints. The filling has so much lime zest, it's bitter.

We Bostonians have traditionally disdained chain dining - unless it's a steakhouse, or Legal Sea Foods. If you check such gastronomic snobbism at the door, you'll be pleasantly surprised at just how good Burton's Grill really is.

Price: \$20-\$40

Hours: Mon.-Thu. 11:30 a.m.- 11 p.m.; Fri.-Sat. 11:30 a.m.-midnight; Sun. 11:30 a.m.-10 p.m.

Bar: Full

Credit: All

Accessibility: Accessible

Parking: On street

Article URL: [http://www.bostonherald.com/entertainment/food\\_dining/reviews/view.bg?articleid=1031319](http://www.bostonherald.com/entertainment/food_dining/reviews/view.bg?articleid=1031319)

Related Articles:

Turnabout is fair play for charity

</news/regional/general/view.bg?articleid=1032052>

Celebs' Green Monster ball

[/track/inside\\_track/view.bg?articleid=1032015](/track/inside_track/view.bg?articleid=1032015)

Lowell sees NY as fit

[/sports/baseball/red\\_sox/view.bg?articleid=1031666](/sports/baseball/red_sox/view.bg?articleid=1031666)

[Contact us](#) | [Print advertising](#) | [Online advertising](#) | [Herald history](#) | [News tips](#) | [Electronic edition](#) | [Browser upgrade](#) | [Home delivery](#) | [Herald wireless](#)

© Copyright by the Boston Herald and Herald Media.

No portion of BostonHerald.com or its content may be reproduced without the owner's written permission.