



BURTONS GRILL GLUTEN SENSITIVE LUNCH MENU



Many of Burtons menu items are naturally gluten-sensitive. The selection in this menu is a combination of those items, and items that have been modified to meet the gluten-sensitive criteria. Modified items are indicated in teal. Please let your server know that you are gluten-intolerant so that our chefs take extra care in preparing your meal. Please ask your server for additional preparations that may be available.

{ APPETIZERS }

BAKED STUFFED ZUCCHINI 10.95

thinly sliced zucchini stuffed and rolled with herb cheese, served with zesty tomato sauce and parmesan cheese

BUFFALO CHICKEN DIP 10.95

grilled chicken blended with blue cheese and ranch dressing, topped with cheddar cheese, baked and served with corn tortilla chips

SPICY CALAMARI 12.95

lightly breaded and fried with cherry peppers, served with tartar sauce

RISOTTO FRITTERS 9.95

mild italian sausage and provolone cheese surrounded by risotto and deep fried, served with zesty tomato sauce

FIRECRACKER SHRIMP 10.95

wild shrimp lightly breaded and fried, tossed in a sweet and spicy chili pepper sauce, served with a sriracha aioli slaw

{ SALADS }

CHOPPED BLUE CHEESE SALAD 9.95

chopped iceberg tossed with grape tomatoes, red onions and buttermilk blue cheese dressing, topped with applewood smoked bacon and blue cheese

BEET SALAD 9.95

chopped red beets tossed in mustard vinaigrette with goat cheese, roasted sweet onions and candied walnuts, topped with baby greens

MEDITERRANEAN SALAD 9.95

cucumbers, grape tomatoes, peppers, red onions, feta cheese and mixed olives, tossed with oregano vinaigrette

CAESAR SALAD 7.95

crisp romaine hearts tossed with caesar dressing, topped with parmesan cheese and anchovies on request

HOUSE SALAD 8.95

romaine and iceberg, cucumbers, grape tomatoes, peppers, applewood smoked bacon and blue cheese, tossed with mustard vinaigrette

add: chicken 5. shrimp 8. salmon 8.

COBB SALAD 14.95

romaine, grape tomatoes, blue cheese and red onions tossed with buttermilk ranch dressing, grilled chicken, applewood smoked bacon, chopped egg and avocado

{ ENTREES }

CLASSIC CHEESE BURGER* 12.95

certified angus beef, topped with choice of cheese on a toasted gluten-free bun served with hand cut french fries
add sauteed crimini mushrooms, roasted onions or applewood smoked bacon 1.95 / 0.95 each

{B} MAXX BURGER* 13.95

certified angus beef, topped with american cheese on a toasted gluten-free bun with shredded lettuce, tomato, pickles, burtons special sauce and crispy onion straws, hand cut french fries

MAPLE CHICKEN SANDWICH 12.95

grilled chicken breast with roasted sweet onions, applewood smoked bacon, maple dijonaise, arugula and cranberry chutney on a toasted bun, hand cut french fries

REUBEN SANDWICH 11.95

corned beef, sauerkraut, swiss cheese and russian dressing on a toasted gluten-free bun, hand cut french fries

SHRIMP PO'BOY 13.95

wild shrimp, seasoned and lightly fried, served on a toasted gluten-free bun with lettuce, pickled onions, tomato, fried pickles and sriracha aioli, hand cut french fries

SALMON BURGER 12.95

fresh ground salmon blended with diced onions, lemon and seasonings, pan seared and served on a toasted gluten-free bun with lemon aioli, roasted tomatoes and arugula, served with cole slaw

BLACK BEAN BURGER 10.95

pan seared black bean burger on a toasted gluten-free bun with shredded lettuce, tomato jalapeño relish and avocado, hand cut french fries

MEDITERRANEAN CHICKEN RISOTTO 12.95

pan seared chicken tossed with a creamy risotto of artichoke hearts, roasted tomatoes, spinach, fresh basil, feta cheese and lemon butter sauce, drizzled with pesto

BATTERED FISH & CHIPS 12.95

battered cod served with tartar sauce, cole slaw and hand cut french fries

SALMON* 14.95

fresh, north atlantic salmon grilled with our lemon thyme butter or bronzed with a moderate blend of cajun style seasonings, served with herbed rice and seasonal vegetable

Burtons Grill Proudly Supports and Serves Locally Grown and Wild Caught Product When Available

Before Placing Your Order, Please Inform Your Server
If A Person In Your Party Has A Food Allergy.

Ask about our { B } Loyal Program

*These Menu Items May Be Served Raw or Under Cooked. Consuming Raw Or Under Cooked Meat, Shellfish, Eggs or Poultry May Result In Food-Borne Illness, Especially If You Have Certain Medical Conditions.



BURTONS GRILL GLUTEN SENSITIVE DINNER MENU



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{ APPETIZERS }

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BUFFALO CHICKEN DIP 10.95

grilled chicken blended with blue cheese and ranch dressing, topped with cheddar cheese, baked and served with corn tortilla chips

SPICY CALAMARI 12.95

lightly breaded and fried with cherry peppers, served with tartar sauce

RISOTTO FRITTERS 9.95

mild italian sausage and provolone cheese surrounded by risotto and deep fried, served with zesty tomato sauce

FIRECRACKER SHRIMP 10.95

wild shrimp lightly breaded and fried, tossed in a sweet and spicy chili pepper sauce, served with a sriracha aioli slaw

{ SALADS }

CHOPPED BLUE CHEESE SALAD 9.95

chopped iceberg tossed with grape tomatoes, red onions and buttermilk blue cheese dressing, topped with applewood smoked bacon and blue cheese

BEET SALAD 9.95

chopped red beets tossed in mustard vinaigrette with goat cheese, roasted sweet onions and candied walnuts, topped with baby greens

MEDITERRANEAN SALAD 9.95

cucumbers, grape tomatoes, peppers, red onions, feta cheese and mixed olives, tossed with oregano vinaigrette

CAESAR SALAD 7.95

crisp romaine hearts tossed with caesar dressing, topped with parmesan cheese and anchovies on request

HOUSE SALAD 8.95

romaine and iceberg, cucumbers, grape tomatoes, peppers, applewood smoked bacon and blue cheese, tossed with mustard vinaigrette

add: chicken 5. shrimp 8. salmon 8.

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Locally Grown and Wild Caught Product
When Available

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{ ENTREES }

SALMON PICCATA* 22.95

bronzed salmon served over gluten-free pasta with spinach and a delicate caper lemon butter sauce

CATCH OF THE DAY Mkt

fresh catch seared with a moderate blend of cajun style seasonings, topped with wild caught large shrimp, served over grit cake, red pepper bourbon cream sauce and seasonal vegetable

FRESH CATCH RISOTTO Mkt

pan seared with a moderate blend of cajun style seasonings, served over edamame, diced zucchini and spinach risotto with a delicate lemon butter sauce

BATTERED FISH & CHIPS 18.95

battered cod served with tartar sauce, cole slaw and hand cut french fries

RIGATONI BOLOGNESE 17.95

a meat and tomato ragu over gluten-free pasta, topped with parmesan cheese

SHRIMP FETA PASTA 20.95

shrimp sautéed in butter, garlic, white wine and seasonings, blended with feta cheese, roasted tomatoes and spinach, served over gluten-free pasta

SALMON ROMESCO* 22.95

bronzed salmon served over romesco sauce with seasonal vegetable and herbed rice, topped with a citrus fennel slaw

PAN ROASTED CHICKEN 19.95

statler chicken breast served over local grit cake, sauteed spinach and beurre blanc

MEDITERRANEAN CHICKEN RISOTTO 18.95

pan seared chicken tossed with a creamy risotto of artichoke hearts, roasted tomatoes, spinach, fresh basil, feta cheese and lemon butter sauce, drizzled with pesto

STEAK FRITES* 20.95

seasoned certified angus beef flat iron, served with chimichurri sauce and parmesan herb french fries

FILET MIGNON* 34.95

8 oz. center-cut aged beef, seasoned, grilled and topped with worcestershire-herb butter, served over roasted potatoes and seasonal vegetable

{medium well & well filets will be served as two medallions}

RIBEYE* 29.95

aged certified angus beef ribeye, seasoned, grilled and served over mushroom risotto, topped with arugula, shaved parmesan cheese and aged balsamic

add sauteed crimini mushrooms, roasted onions and buttermilk blue cheese sauce to any steak 3.95 / 1.95 each

BURTONS BURGER* 13.95

certified angus beef, topped with choice of cheese, roasted onions, applewood smoked bacon and sauteed mushrooms on a toasted gluten-free bun, served with hand cut french fries

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