



BURTONS GRILL GLUTEN SENSITIVE DINNER 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 }

SESAME CRUSTED TUNA* 14.50

seared and chilled, served rare with cucumber salad, wasabi, pickled ginger and citrus soy sauce

BUFFALO CHICKEN DIP 12.50

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

SPICY CALAMARI 13.50

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

RISOTTO FRITTERS 10.50

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

BAKED STUFFED ZUCCHINI 10.50

thinly sliced zucchini stuffed and rolled with herb cheese, served with zesty tomato sauce, parmesan cheese and gluten-free garlic toast

{ SALADS }

CHOPPED BLUE CHEESE SALAD 10.95

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

BEET SALAD 10.95

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

MEDITERRANEAN SALAD 9.95

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

CAESAR SALAD 8.95

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

HOUSE SALAD 9.95

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

add: chicken 5. shrimp 8. salmon 8.

**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.*

We Also Offer Vegetarian and Children's Menus Upon Request.

{ ENTREES }

MEDITERRANEAN CHICKEN RISOTTO 19.95

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

PAN ROASTED CHICKEN 19.95

murray's all natural statler chicken breast served over crispy polenta, sauteed spinach and beurre blanc

RIGATONI BOLOGNESE 17.95

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

SALMON ROMESCO* 24.95

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

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

SHRIMP FETA PASTA 21.95

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

FILET MIGNON* 35.95

8 oz. center-cut aged beef, seasoned, grilled and topped with worcestershire-herb butter, served over mashed potatoes and seasonal vegetable
{medium well & well filets will be served as two medallions}

STEAK FRITES* 21.95

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

NEW YORK STRIP* 29.95

aged certified angus beef sirloin, blackened and served over roasted potatoes and seasonal vegetable, topped with blue cheese sauce and peppered onions

RIBEYE* 30.95

certified angus beef, 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 bun, served with hand cut french fries

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.



BURTONS GRILL GLUTEN SENSITIVE LUNCH MENU



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{ APPETIZERS }

SESAME CRUSTED TUNA* 14.50

seared and chilled, served rare with cucumber salad, wasabi, pickled ginger and citrus soy sauce

BUFFALO CHICKEN DIP 12.50

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

SPICY CALAMARI 13.50

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

RISOTTO FRITTERS 10.50

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

BAKED STUFFED ZUCCHINI 10.50

thinly sliced zucchini stuffed and rolled with herb cheese, served with zesty tomato sauce, parmesan cheese and gluten-free garlic toast

{ SALADS }

CHOPPED BLUE CHEESE SALAD 10.95

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

BEET SALAD 10.95

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

MEDITERRANEAN SALAD 9.95

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

CAESAR SALAD 8.95

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

HOUSE SALAD 9.95

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

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{ ENTREES }

all sandwiches served on a gluten-free bun

CLASSIC CHEESE BURGER* 12.95

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

BLACK AND BLUE BURGER* 13.95

certified angus beef, ground chuck, topped with buttermilk blue cheese, arugula, balsamic mayo and peppered onions on a toasted bun, 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

FISH SANDWICH* 13.95

lightly breaded and fried cod with cole slaw on a toasted bun with tartar sauce, hand cut french fries

*fish can be pan seared or bronzed on request

STEAK SANDWICH* 15.95

seasoned and grilled tenderloin topped with roasted onions and provolone cheese on a griddled bun with barbeque ranch dressing, served with 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 bun with lemon aioli, roasted tomatoes and arugula, served with cole slaw

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

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

{ PIZZAS }

SHRIMP AND CHORIZO 13.95

bronzed shrimp, chorizo, tomato sauce and a blend of italian cheeses, topped with diced zucchini and a squeeze of lime

BUFFALO BBQ CHICKEN 11.95

crispy buffalo chicken, topped with crumbled blue cheese, cheddar cheese and burtons buffalo sauce, drizzled with ranch dressing

LOADED POTATO 10.95

mashed potatoes, cheddar cheese, arugula, applewood smoked bacon and scallions

CAPRESE 9.95

fresh mozzarella, roasted tomatoes, extra virgin olive oil and basil, garnished with balsamic reduction

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