

{ B } Menu

Menu 1 – \$24.95 per person

1ST COURSE (CHOOSE TWO)

Superfood Salad

quinoa, baby spinach, dried cranberries, feta, grape tomatoes, avocado, julienne vegetables, grilled lemon, lemon vinaigrette

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

Mediterranean Salad

cucumbers, grape tomatoes, peppers, red onions, feta, mixed olives, oregano vinaigrette

Cup of Soup

chef's seasonal selection

2ND COURSE (CHOOSE TWO)

Farmer's Market Fettuccine

pan-seared chicken, tomato cream sauce, snap peas, cremini mushrooms, peppers, fettuccine (can be made vegetarian)

Mediterranean

Chicken Risotto

pan seared chicken, artichoke hearts, roasted tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

Salmon*

pan-seared gulf of maine salmon, lemon butter sauce, julienne vegetables, herbed jasmine rice

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in a food-borne illness, especially if you have certain medical conditions.



like us on facebook



follow us on instagram

BURTONSGRILL.COM

{ B } Menu

Menu 2 - \$35.95 per person

1ST COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, blue cheese dressing or mustard vinaigrette

Mediterranean Salad

cucumbers, grape tomatoes, peppers, red onions, feta, mixed olives, oregano vinaigrette

Cup of Soup

chef's seasonal selection

2ND COURSE (CHOOSE THREE)

Farmer's Market Fettuccine

pan-seared chicken, tomato cream sauce, snap peas, cremini mushrooms, peppers, fettuccine
(can be made vegetarian)

Crab Crusted Haddock

icelandic haddock, super lump blue crab stuffing, herbed jasmine rice, julienne vegetables, lemon butter sauce

Mediterranean Chicken Risotto

pan seared chicken, artichoke hearts, roasted tomatoes, spinach, basil, feta, lemon butter sauce, pesto
(can be made vegetarian)

NY Strip*

10 oz ny strip, {BG} steakhouse butter, dry rub, mashed potatoes, broccoli

Salmon Romesco*

bronzed gulf of maine salmon, romesco sauce, herbed jasmine rice, julienne vegetables, citrus fennel slaw

DESSERT

Assorted Mason Jar Desserts

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in a food-borne illness, especially if you have certain medical conditions.



like us on facebook



follow us on instagram

BURTONSGRILL.COM

{ B } Menu

Menu 3 – \$44.95 per person

1ST COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, blue cheese dressing or mustard vinaigrette

Mediterranean Salad

cucumbers, grape tomatoes, peppers, red onions, feta, mixed olives, oregano vinaigrette

Cup of Soup

chef's seasonal selection

Cup of Bisque

2ND COURSE (CHOOSE THREE)

Lobster & Shrimp Pasta

fresh tomatoes, snap peas, parmesan, fettuccine, tomato cream sauce

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts, roasted tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

NY Strip*

10 oz ny strip, {BG} steakhouse butter, dry rub, mashed potatoes, broccoli

Salmon Romesco*

bronzed gulf of maine salmon, romesco sauce, herbed jasmine rice, julienne vegetables, citrus fennel slaw

Grilled Chicken

12 oz grilled chicken breast, roasted cremini mushrooms, caramelized red onions, roasted tomatoes, broccoli

DESSERT

Assorted Mason Jar Desserts

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in a food-borne illness, especially if you have certain medical conditions.

{ B } Menu

Menu 4 – \$54.95 per person

APPETIZERS (CHOOSE TWO)

Point Judith Calamari

cherry peppers, tartar sauce

Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar, corn tortilla chips

Philly Spring Rolls

tender sirloin, onions, provolone, american cheese, crispy onion strings, spicy ketchup

General Tso's Cauliflower

thai chili sauce, ginger aioli

Stuffed Grilled Zucchini

herbed cheese, zesty tomato sauce, parmesan

1ST COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, blue cheese dressing or mustard vinaigrette

Mediterranean Salad

cucumbers, grape tomatoes, peppers, red onions, feta, mixed olives, oregano vinaigrette

Cup of Soup

chef's seasonal selection

Cup of Bisque

2ND COURSE (CHOOSE THREE)

Crab Cakes

super lump crab meat, vegetable cole slaw, hand cut french fries, mustard sauce

Filet Mignon*

6 oz center-cut aged beef, {BG} steakhouse butter, dry rub, mashed potatoes, broccoli

Market Risotto

bronzed seasonal fresh catch, snap peas, roasted carrots, lemon butter sauce

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts, roasted tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

Grilled Chicken

12 oz grilled chicken breast, roasted cremini mushrooms, caramelized red onions, roasted tomatoes, broccoli

DESSERT

Assorted Mason Jar Desserts

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in a food-borne illness, especially if you have certain medical conditions.