

# { B } Menus

## Menu 1 – \$29.95 per person

### 1ST COURSE (CHOOSE TWO)

#### Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

#### Caesar Salad

romaine, croutons, parmesan, white anchovies on request

#### House Salad

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

#### Soup of the Day

seasonal selection

### 2ND COURSE (CHOOSE TWO)

#### Farmer's Market Orecchiette

pan-seared chicken, alfredo sauce, peas, cremini mushrooms, peppers, orecchiette  
(can be made vegetarian)

#### Mediterranean

#### Chicken Risotto

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

#### Salmon\*

pan-seared gulf of maine salmon, lemon butter sauce, seasonal vegetable, herbed jasmine rice

#### Asian Ahi

seared tuna, noodles, julienne vegetables, pickled onions, sesame ginger vinaigrette, crispy wontons

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.



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# { B } Menu

## Menu 2 - \$39.95 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, mustard vinaigrette

#### Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

#### Soup of the Day

seasonal selection

### 2ND COURSE (CHOOSE THREE)

#### Farmer's Market Orecchiette

pan-seared chicken, alfredo sauce, peas, cremini mushrooms, peppers, orecchiette (can be made vegetarian)

#### Crab Cakes

dill & country mustard aioli, fresh cut french fries, cole slaw

#### Mediterranean Chicken Risotto

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

#### Salmon\*

pan seared gulf of maine salmon, lemon butter sauce, seasonal vegetable, herbed jasmine rice

#### Roasted Half Chicken

dry rub, mashed potato, corn relish, black pepper & thyme au jus

### DESSERT

#### chefs seasonal choices

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# { B } Menu

## Menu 3 – \$49.95 per person

### 1ST COURSE (CHOOSE ONE)

#### Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar, corn tortilla chips

#### Stuffed Grilled Zucchini

herbed cheese, zesty tomato sauce, parmesan

### 2ND 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, mustard vinaigrette

#### Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

#### Soup of the Day

seasonal selection

### 3RD COURSE (CHOOSE THREE)

#### Crab Crusted Haddock

icelandic haddock, super lump crab stuffing, herbed jasmine rice, seasonal vegetable, lemon butter sauce

#### Mediterranean Chicken Risotto

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

#### Filet Mignon\*

6 oz allen brothers center-cut aged beef, [BG] steakhouse butter, dry rub, mashed potatoes

#### Salmon \*

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

#### Roasted Half Chicken

dry rub, mashed potato, corn relish, black pepper & thyme au jus

### DESSERT

#### Chefs Seasonal Choices

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## Menu 4 – \$64.95 per person

### 1ST COURSE (CHOOSE TWO)

#### Sauteed Shrimp

feta, spinach, tomatoes, ciabatta

#### Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar, corn tortilla chips

#### Philly Spring Rolls

tender sirloin, sautéed peppers and onions, pepperjack cheese, american cheese, crispy onion strings, spicy ketchup

#### Stuffed Grilled Zucchini

herbed cheese, zesty tomato sauce, parmesan

### 2ND 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, mustard vinaigrette

#### Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

#### Soup of the Day

seasonal selection

### 3RD COURSE (CHOOSE THREE)

#### Crab Crusted Haddock

icelandic haddock, super lump crab stuffing, herbed jasmine rice, seasonal vegetable, lemon butter sauce

#### NY Strip\*

12 oz allen brothers angus aged beef, (BG) steakhouse butter, dry rub, mashed potatoes

#### Salmon

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

#### Mediterranean Chicken Risotto

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

#### Roasted Half Chicken

dry rub, mashed potato, corn relish, black pepper & thyme au jus

### DESSERT

#### Chefs Seasonal Choices

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