

STARTERS

- SIGNATURE WINGS | 17.5**  
blue cheese sauce  
choose memphis dry rub or maple sriracha
- TUNA TARTARE\* | 22**  
firecracker sauce, scallion cream cheese,  
pineapple salsa, sesame seeds,  
house-made potato chips
- GENERAL TSO CAULIFLOWER | 15**  
general tso sauce, scallions, cilantro,  
sesame seeds, ginger aioli
- CRISPY CALAMARI | 17.5**  
cherry peppers, italian parsley, tartar sauce
- BUFFALO CHICKEN DIP | 15.5**  
grilled chicken, blue cheese,  
cheddar, tortilla chips
- GRILLED STUFFED ZUCCHINI | 15.5**  
herb & garlic cheese, tomato sauce,  
parmesan, garlic ciabatta toast
- FIRECRACKER SHRIMP | 17.5**  
crispy colossal shrimp, firecracker sauce,  
sesame seeds, cilantro cucumber salad
- BREAD SERVICE | 4.95**  
shareable rustic roll served with pesto,  
herb & garlic butter, olive tapenade

SIDES

- MAC & CHEESE | 10**
- FRENCH FRIES | 7.5**
- PARMESAN TRUFFLE FRIES | 10.5**
- ROASTED BRUSSELS SPROUTS | 8**
- SEASONAL VEGETABLE | 7.5**
- CAESAR OR HOUSE SALAD | 8.5**
- GARLIC MASHED POTATOES | 7.5**

SOUP, SALADS & BOWLS

- SHE-CRAB SOUP | 13**  
super lump blue crab, crab roe,  
sherry, cream, old bay seasoning,  
scallions, oyster crackers
- HOUSE | 13.5**  
romaine, iceberg,  
cucumbers, grape tomatoes,  
red & yellow peppers, blue cheese, bacon  
choose mustard vinaigrette  
or blue cheese dressing
- CAESAR | 13.5**  
romaine, parmesan, croutons, caesar dressing
- SUPERFOOD | 18**  
spinach, avocado,  
quinoa, grape tomatoes,  
julienned vegetables, feta,  
dried cranberries, lemon vinaigrette
- SOUTHWEST CHICKEN | 21**  
bronzed chicken, bbq glaze,  
romaine, black beans,  
grilled corn, grape tomatoes,  
red onions, cheddar, bacon,  
tortilla strips, bbq ranch dressing
- ROASTED BEET TOWER | 16**  
marinated beets, goat cheese,  
candied walnuts, roasted onions,  
mixed field greens, mustard vinaigrette

- GENERAL TSO BOWL | 21**  
bronzed chicken, general tso glaze,  
charred broccoli, rice & quinoa blend,  
julienned vegetables, toasted almonds,  
sesame seeds, scallions,  
cilantro, ginger aioli

- HARVEST BOWL | 18.5**  
roasted butternut squash,  
brussels sprouts, beets & broccoli with  
rice & quinoa blend, julienned vegetables,  
goat cheese, dried cranberries,  
candied walnuts, maple dijonaise

- ..... ADD A PROTEIN .....
- CHICKEN | 8    SALMON\* | 12
  - SHRIMP | 10    STEAK\* | 12

BURGERS & SANDWICHES

- CLASSIC BURGER\* | 18**  
allen brothers angus beef, lettuce, tomato,  
red onions, pickles, choice of cheese,  
brioche bun, french fries
- MAXX BURGER\* | 19.5**  
allen brothers angus beef, lettuce,  
tomato, pickles, onion strings,  
american cheese, special sauce,  
brioche bun, french fries
- VEGGIE BURGER | 17**  
our secret recipe, avocado, spinach,  
tomato, cheddar, lemon aioli,  
brioche bun, french fries
- CALIFORNIA CHICKEN SANDWICH | 17.5**  
bronzed chicken, black forest ham,  
guacamole, pepper jack, chipotle aioli,  
ciabatta roll, french fries
- CRISPY FISH SANDWICH | 19.5**  
fried haddock, pickled red onions, pickles,  
tartar sauce, brioche bun, french fries
- SHORT RIB GRILLED CHEESE | 22**  
wine-braised short ribs,  
pickled red onions, cheddar,  
maple sriracha, challah,  
beef au jus, french fries

STEAKS

- OUR STEAKS ARE PREMIUM ANGUS BEEF FROM ALLEN BROTHERS  
OF CHICAGO, HAND-SELECTED & GRILLED OVER AN OPEN FLAME.
- FILET MIGNON\* | 47**  
8oz center cut filet,  
bone marrow butter, seasonal vegetable,  
garlic mashed potatoes
  - RIBEYE\* | 47**  
14oz 28-day aged ribeye,  
bone marrow butter, seasonal vegetable,  
garlic mashed potatoes
  - STEAK FRITES\* | 33**  
chargrilled prime flat iron,  
chimichurri, parmesan truffle fries

BURTONS CLASSICS

- MEDITERRANEAN  
CHICKEN RISOTTO | 21.5 | 27.5**  
artichoke hearts,  
grape tomatoes, spinach,  
feta, lemon butter sauce, pesto
- CHICKEN PICCATA | 25**  
angel hair, spinach, capers,  
lemon butter sauce
- BRAISED SHORT RIBS | 32**  
cabernet au jus, brussels sprouts,  
garlic mashed potatoes
- PAPPARDELLE BOLOGNESE | 25.5**  
fresh pasta, traditional meat sauce,  
parmesan, italian parsley,  
garlic ciabatta toast

FRESH SEAFOOD

WE ARE PASSIONATE ABOUT FRESH, PREMIUM & SUSTAINABLE  
SEAFOOD, SOURCED LOCALLY WHENEVER POSSIBLE.

- LOBSTER ROLL | 31**  
brioche bun, coleslaw, french fries  
choose warm & buttered or  
chilled with lettuce, seasoned aioli
- AHI TUNA BOWL\* | 27**  
togarashi-cruste tuna, avocado,  
carrots, cilantro cucumber salad,  
pickled red onions, sushi rice,  
sesame seeds, spicy ginger aioli
- CRAB CAKES | 39.5**  
jumbo lump blue crab,  
whole-grain mustard beurre blanc,  
coleslaw, french fries
- SALMON ROMESCO\* | 30**  
bronzed salmon, fennel slaw,  
romesco sauce, haricots verts,  
roasted fingerling potatoes
- CRAB-CRUSTED HADDOCK | 37**  
crab cake, lemon butter sauce,  
seasonal vegetable,  
herbed jasmine rice

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

\*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.