



STARTERS

BUFFALO CHICKEN DIP | 15.5

grilled chicken, blue cheese, cheddar, tortilla chips

CRAB CAKE | 22

jumbo lump blue crab, spinach, roasted asparagus, tomatoes, corn, bacon, whole-grain mustard beurre blanc

GENERAL TSO CAULIFLOWER | 15

general tso sauce, scallions, cilantro, sesame, ginger aioli

CHEESESTEAK SPRING ROLLS | 17

tenderloin, caramelized red onions, red peppers, pepper jack, american cheese, onion strings, spicy ketchup

CRISPY CALAMARI | 17.5

cherry peppers, italian parsley, tartar sauce

SIGNATURE WINGS | 17

blue cheese sauce
choose memphis dry rub or maple sriracha

SPINACH & ARTICHOKE DIP | 15

spinach, artichoke hearts, cheddar, tomato jalapeño relish, tortilla chips

FIRECRACKER SHRIMP | 17.5

crispy colossal shrimp, firecracker sauce, sesame, cilantro cucumber salad

BREAD SERVICE | 4.5

shareable rustic roll served with pesto, herbed garlic butter & olive tapenade

SIDES

MAC & CHEESE | 10

FRENCH FRIES | 7.5

PARMESAN TRUFFLE FRIES | 10.5

SWEET POTATO FRIES | 8.5

ROASTED ASPARAGUS | 10

SEASONAL VEGETABLE | 7.5

CAESAR SALAD | 8.5

HOUSE SALAD | 8.5

CILANTRO CUCUMBER SALAD | 7

GARLIC MASHED POTATOES | 7.5

SOUP, SALADS & BOWLS

SOUP DU JOUR | MKT

HOUSE | 13.5

iceberg, romaine, cucumbers, grape tomatoes, red & yellow peppers, blue cheese, bacon, mustard vinaigrette

CAESAR | 13.5

romaine, croutons, parmesan, caesar dressing

CHOPPED | 15.5

iceberg, grape tomatoes, red onions, blue cheese, bacon, everything seasoning, blue cheese dressing

SUPERFOOD | 17.5

avocado, quinoa, spinach, grape tomatoes, julienned vegetables, feta, dried cranberries, lemon vinaigrette

GREEK | 16

mixed field greens, cucumbers, grape tomatoes, red onions, olives, feta, seasoned pita crisps, greek dressing

SOUTHWEST CHICKEN | 21

bronzed chicken, bbq glaze, bacon, black beans, grilled corn, romaine, grape tomatoes, red onions, cheddar, tortilla strips, bbq ranch dressing

AHI TUNA BOWL* | 25

togarashi-cruste tuna, avocado, marinated cucumbers, carrots, pickled red onions, jasmine rice, sesame, spicy ginger aioli

GENERAL TSO BOWL | 21

bronzed chicken, general tso glaze, charred broccoli, quinoa rice blend, julienned vegetables, toasted almonds, sesame, scallions, cilantro, ginger aioli

ROASTED VEGETABLE BOWL | 18.5

roasted asparagus, mushrooms, zucchini, corn & peppers with quinoa rice blend, feta, toasted almonds, scallions, green goddess dressing

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

allen brothers angus beef, lettuce, tomato, pickles, onion strings, american cheese, special sauce, brioche bun, french fries

LOBSTER ROLL | 29

griddled brioche bun, french fries, coleslaw
choose warm & buttered
or chilled with seasoned aioli, lettuce

VEGGIE BURGER | 17

our secret recipe, avocado, cheddar, spinach, tomato, lemon aioli, brioche bun, french fries

CALIFORNIA CHICKEN SANDWICH | 17.5

bronzed chicken, black forest ham, guacamole, pepper jack, chipotle aioli, ciabatta, french fries

CRISPY FISH SANDWICH | 19

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

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

PAPPARDELLE BOLOGNESE | 25.5

fresh pasta, traditional meat sauce, grated parmesan, italian parsley, garlic ciabatta toast

CHICKEN MILANESE | 25

panko-cruste chicken, spinach, artichoke hearts, cheddar, tomato jalapeño relish, whole-grain mustard beurre blanc, haricot verts, garlic mashed potatoes

FRESH SEAFOOD

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

MARKET CATCH* | MKT

today's fresh catch seasonally prepared or simply grilled, bronzed, or pan-seared

CRAB CAKES | 39.5

jumbo lump blue crab, whole-grain mustard beurre blanc, french fries, coleslaw

SALMON ROMESCO* | 30

bronzed salmon, fennel slaw, romesco sauce, roasted fingerling potatoes, asparagus

CRAB-CRUSTED HADDOCK | 37

crab cake, lemon butter sauce, herbed jasmine rice, seasonal vegetable

LOBSTER & SHRIMP GNOCCHI | 39

roasted asparagus, corn & grape tomatoes with parmesan, garlic wine sauce, pesto

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

NY STRIP* | 39

12oz new york strip, bone marrow butter, seasonal vegetable, garlic mashed potatoes

RIBEYE* | 46

14oz 28-day aged ribeye, bone marrow butter, seasonal vegetable, garlic mashed potatoes

STEAK FRITES* | 33

chargrilled flat iron, house chimichurri, parmesan truffle fries

ADD-ONS

crab cake | 12
grilled or bronzed shrimp | 10
sautéed mushrooms | 4
caramelized red onions | 4
aged blue cheese sauce | 5
cabernet butter sauce | 5

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 & dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*These menu items 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.