

FALL & WINTER MENU



GLUTEN FREE

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
- 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
- BUFFALO CHICKEN DIP | 15.5**
grilled chicken, blue cheese, cheddar, tortilla chips
- GRILLED STUFFED ZUCCHINI | 15.5**
herb & garlic cheese, tomato sauce,
parmesan, gf garlic toast
- FIRECRACKER SHRIMP | 17.5**
crispy colossal shrimp, firecracker sauce,
sesame seeds, cilantro cucumber salad
- BREAD SERVICE**
FOR TWO | 4 FOR FOUR | 6
shareable gf focaccia served with pesto,
herb & garlic butter, olive tapenade

SIDES

- GF MAC & CHEESE | 10**
- FRENCH FRIES | 7.5**
- PARMESAN TRUFFLE FRIES | 10.5**
- SWEET POTATO FRIES | 8.5**
- 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
- 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, caesar dressing
- SUPERFOOD | 18**
spinach, avocado, quinoa,
grape tomatoes, julienned vegetables,
feta, dried cranberries, lemon vinaigrette
- GREEK | 16**
mixed field greens, cucumbers,
grape tomatoes, red onions,
olives, feta, greek dressing
- 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,
gf bun, french fries
- MAXX BURGER* | 19**
allen brothers angus beef, lettuce,
tomato, pickles, onion strings,
american cheese, special sauce,
gf bun, french fries
- LOBSTER ROLL | 31**
gf bun, coleslaw, french fries
choose warm & buttered or
chilled with lettuce, seasoned aioli
- VEGGIE BURGER | 17**
our secret recipe, avocado, spinach,
tomato, cheddar, lemon aioli,
gf bun, french fries
- CALIFORNIA CHICKEN SANDWICH | 17.5**
bronzed chicken, black forest ham,
guacamole, pepper jack, chipotle aioli,
gf bun, french fries
- CRISPY FISH SANDWICH | 19**
fried haddock, pickled red onions,
pickles, tartar sauce, gf bun, french fries

STEAKS

OUR STEAKS ARE PREMIUM ANGUS BEEF FROM ALLEN BROTHERS
OF CHICAGO, HAND-SELECTED & GRILLED OVER AN OPEN FLAME.

- FILET MIGNON* | 48**
8oz center cut filet, bone marrow butter,
seasonal vegetable, garlic mashed potatoes
- NY STRIP* | 40**
12oz new york strip, 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**
gf rotini, spinach, capers, lemon butter sauce
- BRAISED SHORT RIBS | 32**
cabernet au jus, brussels sprouts,
garlic mashed potatoes
- PASTA BOLOGNESE | 25.5**
gf rotini, traditional meat sauce,
parmesan, italian parsley, gf garlic toast
- CHICKEN MILANESE ALFREDO | 25**
panko-crusted chicken, gf rotini, english peas,
parmesan cream sauce, arugula, shaved parmesan

FRESH SEAFOOD

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

- TWIN LOBSTER TAILS | 41**
lemon butter sauce, broccoli,
roasted fingerling potatoes
- AHI TUNA BOWL* | 27**
togarashi-crusting 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
- LOBSTER & SHRIMP PASTA | 39.5**
gf rotini, diced tomatoes, english peas,
parmesan, italian parsley, tomato cream sauce

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.