



**BURTONS**  
GRILL & BAR

**{ GROUP & PRIVATE DINING MENUS }**

PLEASE CONTACT US FOR MORE INFORMATION  
ABOUT BOOKING YOUR NEXT EVENT.

WE LOOK FORWARD TO SERVING YOU!



# { GROUP & PRIVATE DINING }

BRUNCH | \$25 PER PERSON  
SERVED ON SATURDAY & SUNDAY UNTIL 3:00PM

## STARTERS

(CHOOSE ONE)

### MONKEY BREAD

cinnamon sugar,  
cream cheese frosting

### BAG OF DONUTS GF

house-made baker's dozen,  
cinnamon, powdered sugar,  
cream cheese dipping sauce

## MAINS

(CHOOSE FOUR)

### AVOCADO BLT GFV

candied bacon, avocado, mixed field greens,  
tomato, garlic aioli, griddled brioche, french fries

### MEDITERRANEAN FRITTATA GF

spinach, artichoke, feta,  
tomato jalapeño relish, mixed field greens

### SHORT RIB HASH\* GF

braised short ribs, crispy potatoes,  
red & yellow peppers, poached eggs, hollandaise

### CHICKEN & WAFFLES

crispy chicken, belgian waffles, sausage gravy,  
honey butter, maple syrup, hash browns

### CAST IRON FRENCH TOAST GF

rustic challah, berries, powdered sugar, maple syrup

### BRONZED SALMON BLT\* GFV

applewood smoked bacon, mixed field greens,  
tomato, lemon aioli, griddled brioche, french fries

### CRAB CAKE SALAD\* GF

spinach, grape tomatoes,  
pickled onions, bacon, mustard vinaigrette

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION AVAILABLE

VEGETARIAN OPTIONS AVAILABLE.

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.



# { GROUP & PRIVATE DINING }

MENU 1 | \$35 PER PERSON

## SALADS (CHOOSE TWO)

### HOUSE GF

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

### CAESAR GFV

romaine, croutons, parmesan, caesar dressing

### CHOPPED GF

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

### SUPERFOOD GF

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

## MAINS (CHOOSE TWO)

### MEDITERRANEAN CHICKEN RISOTTO GF

artichoke hearts, grape tomatoes, spinach,  
feta, lemon butter sauce, pesto

### PAPPARDELLE BOLOGNESE GFV

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

### ROASTED VEGETABLE BOWL GF

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

### SIMPLY PREPARED SALMON\* GF

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

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# { GROUP & PRIVATE DINING }

MENU 2 | \$45 PER PERSON

## SOUP & SALADS

(CHOOSE TWO)

SOUP DU JOUR GFV

HOUSE GF

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

CAESAR GFV

romaine, croutons, parmesan, caesar dressing

CHOPPED GF

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

SUPERFOOD GF

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

## MAINS

(CHOOSE TWO)

MEDITERRANEAN CHICKEN RISOTTO GF

artichoke hearts,  
grape tomatoes, spinach, feta,  
lemon butter sauce, pesto

GENERAL TSO BOWL GF

bronzed chicken, general tso glaze,  
charred broccoli, quinoa rice blend,  
julienned vegetables, toasted almonds,

ROASTED VEGETABLE BOWL GF

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

SIMPLY PREPARED SALMON\* GF

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

## DESSERT

CHEF'S SEASONAL SELECTION GFV

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# { GROUP & PRIVATE DINING }

MENU 3 | \$55 PER PERSON

## STARTERS

(CHOOSE ONE)

### BUFFALO CHICKEN DIP GF

grilled chicken, blue cheese, cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER GF

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

### CHEESESTEAK SPRING ROLLS

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

### SPINACH & ARTICHOKE DIP GF

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

## MAINS

(CHOOSE THREE)

### MEDITERRANEAN CHICKEN RISOTTO GF

artichoke hearts, grape tomatoes, spinach, feta, lemon butter sauce, pesto

### STEAK FRITES\* GF

chargrilled flat iron, house chimichurri, parmesan truffle fries

### SIMPLY PREPARED SALMON\* GF

lemon butter sauce, herbed jasmine rice, seasonal vegetable

### MARKET CATCH RISOTTO\* GF

bronzed catch, corn & asparagus risotto, lemon butter sauce

## SOUP & SALADS

(CHOOSE TWO)

### SOUP DU JOUR GFV

#### HOUSE GF

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

#### CAESAR GFV

romaine, croutons, parmesan, caesar dressing

#### SUPERFOOD GF

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

## DESSERT

CHEF'S SEASONAL SELECTION GFV

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# { GROUP & PRIVATE DINING }

MENU 4 | \$65 PER PERSON

## STARTERS

(CHOOSE ONE)

### BUFFALO CHICKEN DIP GF

grilled chicken, blue cheese,  
cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER GF

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

### CHEESESTEAK SPRING ROLLS

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

### SPINACH & ARTICHOKE DIP GF

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

## SOUP & SALADS

(CHOOSE TWO)

### SOUP DU JOUR GFV

#### HOUSE GF

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

#### CAESAR GFV

romaine, croutons, parmesan, caesar dressing

#### SUPERFOOD GF

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

## MAINS

(CHOOSE THREE)

### MEDITERRANEAN CHICKEN RISOTTO GF

artichoke hearts, grape tomatoes, spinach,  
feta, lemon butter sauce, pesto

### FILET MIGNON\* | +10 GF

8oz allen brothers center cut filet,  
bone marrow butter, seasonal vegetable,  
garlic mashed potatoes

### NY STRIP\* GF

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

### SIMPLY PREPARED SALMON\* GF

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

### CRAB CRUSTED HADDOCK GF

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

## DESSERT

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