



# 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 }

MENU ONE | \$35 PER PERSON

## SALADS

..... CHOOSE TWO .....

### HOUSE | GF

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

### CAESAR | GFV

romaine, parmesan,  
croutons, caesar dressing

### CHOPPED | GF

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

### SUPERFOOD | GF

spinach, avocado, quinoa,  
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,  
parmesan, italian parsley, garlic ciabatta toast

### HARVEST BOWL | GF

roasted butternut squash,  
brussels sprouts, beets & broccoli with  
rice & quinoa blend, julienned vegetables,  
goat cheese, dried cranberries,  
candied walnuts, maple dijonaise

### SIMPLY PREPARED SALMON\* | GF

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

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

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!

\*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.

# { GROUP & PRIVATE DINING }

MENU TWO | \$45 PER PERSON

## SOUP & SALADS

..... CHOOSE TWO .....

**SOUP DU JOUR | GFV**

**HOUSE | GF**

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

**CAESAR | GFV**

romaine, parmesan,  
croutons, caesar dressing

**CHOPPED | GF**

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

**SUPERFOOD | GF**

spinach, avocado, quinoa,  
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, rice & quinoa blend,  
julienned vegetables, toasted almonds,  
sesame seeds, scallions, cilantro, ginger aioli

**HARVEST BOWL | GF**

roasted butternut squash,  
brussels sprouts, beets & broccoli with  
rice & quinoa blend, julienned vegetables,  
goat cheese, dried cranberries,  
candied walnuts, maple dijonaise

**SIMPLY PREPARED SALMON\* | GF**

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

## DESSERT

**CHEF'S SEASONAL SELECTION | GFV**

**GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION**

**VEGETARIAN OPTIONS AVAILABLE**

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# { GROUP & PRIVATE DINING }

MENU THREE | \$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 seeds, ginger aioli

### CHEESESTEAK SPRING ROLLS | GF

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

### GRILLED STUFFED ZUCCHINI | GFV

herb & garlic cheese, tomato sauce, parmesan, garlic ciabatta toast

## MAINS

..... CHOOSE TWO .....

### MEDITERRANEAN CHICKEN RISOTTO | GF

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

### STEAK FRITES\* | GF

chargrilled prime flat iron, chimichurri, parmesan truffle fries

### SIMPLY PREPARED SALMON\* | GF

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

### MARKET CATCH RISOTTO\* | GF

bronzed catch, mushroom & english pea risotto, lemon butter sauce

## SOUP & SALADS

..... CHOOSE TWO .....

### SOUP DU JOUR | GFV

#### HOUSE | GF

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

#### CAESAR | GFV

romaine, parmesan, croutons, caesar dressing

#### SUPERFOOD | GF

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

## DESSERT

CHEF'S SEASONAL SELECTION | GFV

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# { GROUP & PRIVATE DINING }

MENU FOUR | \$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 seeds, ginger aioli

### CHEESESTEAK SPRING ROLLS | GF

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

### GRILLED STUFFED ZUCCHINI | GFV

herb & garlic cheese,  
tomato sauce, parmesan,  
garlic ciabatta toast

## SOUP & SALADS

..... CHOOSE TWO .....

### SOUP DU JOUR | GFV

#### HOUSE | GF

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

#### CAESAR | GFV

romaine, parmesan,  
croutons, caesar dressing

#### SUPERFOOD | GF

spinach, avocado, quinoa,  
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

### FILET MIGNON\* | GF | +10

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

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

### CRAB-CRUSTED HADDOCK | GF

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

## DESSERT

CHEF'S SEASONAL SELECTION | GFV

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**VEGETARIAN OPTIONS AVAILABLE**

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