

STARTERS

- SHE-CRAB SOUP | 13**  
blue crab, crab roe,  
sherry, cream, old bay, scallions
- SIGNATURE WINGS | 19**  
blue cheese sauce  
choose memphis dry rub or maple sriracha
- GENERAL TSO CAULIFLOWER | 16**  
general tso sauce, scallions, cilantro,  
sesame seeds, ginger aioli
- CHEESESTEAK SPRING ROLLS | 17.5**  
tenderloin, caramelized red onions,  
red peppers, pepper jack, american cheese,  
onion strings, spicy ketchup
- CRISPY CALAMARI | 18**  
cherry peppers, italian parsley, tartar sauce
- BUFFALO CHICKEN DIP | 16**  
grilled chicken, blue cheese, cheddar, tortilla chips
- FIRECRACKER SHRIMP | 18**  
crispy colossal shrimp, firecracker sauce,  
sesame seeds, cilantro cucumber salad
- SPINACH & ARTICHOKE DIP | 15.5**  
spinach, artichoke hearts, parmesan,  
tomato jalapeño relish, tortilla chips
- 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**
- SWEET POTATO FRIES | 8.5**
- BROCCOLI OR HARICOTS VERTS | 7.5**
- ROASTED ASPARAGUS | 10**
- CAESAR OR HOUSE SALAD | 8.5**
- GARLIC MASHED POTATOES | 7.5**

SALADS & BOWLS

- HOUSE | 14**  
romaine, iceberg, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon  
choose mustard vinaigrette  
or blue cheese dressing
  - CAESAR | 14**  
romaine, parmesan,  
croutons, caesar dressing
  - SUPERFOOD | 18.5**  
spinach, avocado, quinoa,  
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 | 23**  
bronzed chicken, bbq glaze, romaine,  
black beans, grilled corn, grape tomatoes,  
red onions, cheddar, bacon,  
tortilla strips, bbq ranch dressing
  - THAI STEAK\* | 26.5**  
grilled steak, asian bbq marinade,  
mixed field greens, mandarin oranges,  
cucumbers, red & yellow peppers,  
julienned vegetables, pickled red onions,  
toasted almonds, fried lotus root,  
scallions, cilantro, sesame seeds,  
ginger & soy dressing
  - GENERAL TSO BOWL | 22.5**  
bronzed chicken, general tso glaze,  
charred broccoli, rice & quinoa blend,  
julienned vegetables, toasted almonds,  
scallions, cilantro, sesame seeds, ginger aioli
  - ROASTED VEGETABLE BOWL | 19.5**  
roasted asparagus, mushrooms, broccoli,  
corn & peppers with rice & quinoa blend,  
feta, toasted almonds, scallions,  
green goddess dressing
- ..... ADD A PROTEIN .....
- |             |                |              |
|-------------|----------------|--------------|
| CHICKEN   8 | SHRIMP   10    | SALMON*   12 |
| STEAK*   13 | CRAB CAKE   15 |              |

BURGERS & SANDWICHES

- CLASSIC BURGER\* | 18.5**  
allen brothers angus beef, lettuce, tomato,  
red onions, pickles, choice of cheese,  
brioche bun, french fries
- MAKE IT A MAXX BURGER\* | 19.5**  
add onion strings, special sauce
- THE PRIME BURGER\* | 20.5**  
allen brothers angus beef, bacon,  
caramelized red onions, pickles, truffled cheese,  
béarnaise aioli, brioche bun, french fries
- VEGGIE BURGER | 18.5**  
our secret recipe, avocado, spinach, tomato,  
cheddar, lemon aioli, brioche bun, french fries
- CALIFORNIA CHICKEN SANDWICH | 18**  
bronzed chicken, black forest ham, guacamole,  
pepper jack, chipotle aioli, ciabatta roll, french fries
- CRISPY FISH SANDWICH | 20**  
fried haddock, pickled red onions, pickles,  
tartar sauce, brioche bun, french fries
- SHORT RIB GRILLED CHEESE | 24**  
wine-braised short ribs, pickled red onions, cheddar,  
maple sriracha, challah, beef au jus, french fries

STEAKS

- PREMIUM ANGUS BEEF FROM ALLEN BROTHERS OF CHICAGO
- STEAK FRITES\* | 35.5**  
chargrilled prime flat iron,  
béarnaise sauce, parmesan truffle fries
  - CLASSIC CUTS**  
served with bone marrow butter,  
seasonal vegetable, garlic mashed potatoes
  - 8OZ CENTER CUT FILET MIGNON\* | 49**
  - 12OZ NY STRIP\* | 44**
  - 14OZ 28-DAY AGED RIBEYE\* | 49**
- ..... EXTRAS .....
- |                                    |                     |
|------------------------------------|---------------------|
| AGED BLUE CHEESE SAUCE   5         | BÉARNAISE SAUCE   5 |
| CABERNET BUTTER SAUCE   5          | BOURBON SHRIMP   10 |
| BOURBON CREAM SAUCE   5            | LOBSTER OSCAR   19  |
| PORT-GLAZED MUSHROOMS & ONIONS   6 |                     |

BURTONS FAVORITES

- MEDITERRANEAN CHICKEN RISOTTO | 22 | 28**  
artichoke hearts, grape tomatoes,  
spinach, feta, lemon butter sauce, pesto
- CHICKEN PICCATA | 25.5**  
angel hair, spinach, capers, lemon butter sauce
- BRAISED SHORT RIBS | 35**  
cabernet au jus,  
english pea risotto, herb gremolata
- PAPPARDELLE BOLOGNESE | 26.5**  
fresh pasta, traditional meat sauce,  
parmesan, italian parsley, garlic ciabatta toast
- CHICKEN MILANESE ALFREDO | 26.5**  
panko-crusted chicken, rotini, english peas,  
parmesan cream sauce, arugula, grated parmesan

FRESH SEAFOOD

- FRESH, PREMIUM & SUSTAINABLY SOURCED
- LOBSTER ROLL | MKT**  
brioche bun, french fries  
choose warm with seasoned butter  
or chilled with lettuce, aioli
  - AHI TUNA BOWL\* | 28**  
togarashi-crusted tuna, avocado, carrots,  
cilantro cucumber salad, pickled red onions,  
sushi rice, sesame seeds, ginger & soy aioli
  - CAJUN SHRIMP PASTA | 26**  
bronzed shrimp, andouille sausage, rotini,  
red peppers, spinach, parmesan,  
bourbon cream sauce
  - CRAB CAKES | 24 | 39.5**  
jumbo lump blue crab,  
roasted corn & asparagus succotash,  
old bay fingerling potatoes,  
whole-grain mustard beurre blanc
  - SALMON ROMESCO\* | 33**  
bronzed salmon, fennel slaw, romesco sauce,  
haricots verts, roasted fingerling potatoes
  - CRAB-CRUSTED HADDOCK | 39**  
crab cake, lemon butter sauce,  
seasonal vegetable, herbed jasmine rice

