

- STARTERS -

SIGNATURE WINGS I 18.5

blue cheese sauce choose memphis dry rub or maple sriracha

GENERAL TSO CAULIFLOWER | 15.5

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 I 15.5

grilled chicken, blue cheese, cheddar, tortilla chips

FIRECRACKER SHRIMP I 18

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

SPINACH & ARTICHOKE DIP | 14.5

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

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

BROCCOLI OR HARICOTS VERTS | 7.5

SEASONAL VEGETABLE | 8

CAESAR OR HOUSE SALAD | 8.5

GARLIC MASHED POTATOES | 7.5

— SOUP, SALADS & BOWLS —

NEW ENGLAND CLAM CHOWDER I 11

fresh clams, potatoes, cream, bacon

HOUSE I 14

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

CAESAR | 14

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 | 22

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

THAI STEAK | 26

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

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

ROASTED VEGETABLE BOWL | 18.5

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

ADD A PROTEIN ...

CHICKEN | 8 SALMON* | 12

BURGERS & SANDWICHES ——

CLASSIC BURGER* | 18.5

allen brothers angus beef, lettuce, tomato, red onions, pickles, choice of cheese, gf bun, french fries

MAXX BURGER* | 19.5

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

VEGGIE BURGER | 17.5

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

CRAB CAKE SANDWICH | 24

mixed field greens, remoulade, 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 | 20

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* | 42

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

RIBEYE* I 47

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

STEAK FRITES* | 34

chargrilled prime flat iron, chimichurri, parmesan truffle fries

BURTONS CLASSICS —

MEDITERRANEAN CHICKEN RISOTTO | 22 | 28

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

CHICKEN PICCATA I 25

gf rotini, spinach, capers, lemon butter sauce

WILD MUSHROOM PASTA I 22

gf rotini, wild mushrooms, asparagus, sherry cream sauce

PASTA BOLOGNESE | 26.5

gf rotini, traditional meat sauce, parmesan, italian parsley, gf garlic toast

CHICKEN MILANESE ALFREDO | 26

panko-crusted chicken, rotini, english peas, parmesan cream sauce, arugula, shaved parmesan

FRESH SEAFOOD —

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

LOBSTER ROLL | MKT

gf bun, french fries, coleslaw choose warm & buttered or chilled with lettuce, seasoned ajoli

AHI TUNA BOWL* | 27

togarashi-crusted 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* | 31

bronzed salmon, fennel slaw, romesco sauce, haricots verts, roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | 38

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