



FALL & WINTER MENU



GLUTEN FREE



STARTERS

- SIGNATURE WINGS | 18.5**
blue cheese sauce
choose memphis dry rub or maple sriracha
- GENERAL TSO CAULIFLOWER | 16**
general tso sauce, scallions, cilantro,
sesame seeds, ginger aioli
- CRISPY CALAMARI | 17.5**
cherry peppers, italian parsley, tartar sauce
- BUFFALO CHICKEN DIP | 15.5**
grilled chicken, blue cheese,
cheddar, tortilla chips
- FIRECRACKER SHRIMP | 18**
crispy colossal shrimp, firecracker sauce,
sesame seeds, cilantro cucumber salad
- SPINACH & ARTICHOKE DIP | 15**
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**
- BROCCOLI OR HARICOTS VERTS | 7.5**
- SEASONAL VEGETABLE | 10**
- CAESAR OR HOUSE SALAD | 8.5**
- GARLIC MASHED POTATOES | 7.5**

SOUP, SALADS & BOWLS

- SHE-CRAB SOUP | 13**
blue crab, crab roe, sherry, cream, old bay, scallions
- HOUSE | 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 | 18.5**
spinach, avocado, quinoa, grape tomatoes, julienned
vegetables, feta, dried cranberries, lemon vinaigrette
- ROASTED BEET TOWER | 16**
marinated beets, goat cheese,
candied walnuts, roasted onions,
mixed field greens, mustard vinaigrette
- SOUTHWEST CHICKEN | 21.5**
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 | 21.5**
bronzed chicken, general tso glaze,
charred broccoli, rice & quinoa blend,
julienned vegetables, toasted almonds,
scallions, cilantro, sesame seeds, ginger aioli
- HARVEST BOWL | 19.5**
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 SHRIMP | 10 SALMON* OR 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* | 19.5**
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 | 24.5**
lettuce, tomato, remoulade, gf bun, french fries
- CALIFORNIA CHICKEN SANDWICH | 18**
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* | 49**
8oz center cut filet, bone marrow butter,
seasonal vegetable, garlic mashed potatoes
 - NY STRIP* | 44**
12oz new york strip, bone marrow butter,
seasonal vegetable, garlic mashed potatoes
 - RIBEYE* | 49**
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 | 21.5 | 27.5**
artichoke hearts, grape tomatoes, spinach,
feta, lemon butter sauce, pesto
- CHICKEN PICCATA | 25.5**
gf rotini, spinach, capers, lemon butter sauce
- CHICKEN & WILD MUSHROOM PASTA | 26**
pan-seared chicken, gf rotini, wild mushrooms,
asparagus, sherry cream sauce
- BRAISED SHORT RIBS | 34**
cabernet au jus, bacon brussels sprouts,
garlic mashed potatoes
- PASTA BOLOGNESE | 25.5**
gf rotini, traditional meat sauce,
parmesan, italian parsley, gf garlic toast

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, aioli
 - AHI TUNA BOWL* | 28**
togarashi-crusted tuna, avocado, carrots,
cilantro cucumber salad, pickled red onions,
sushi rice, sesame seeds, ginger & soy aioli
 - CRAB CAKES | 39.5**
jumbo lump blue crab, whole-grain mustard
beurre blanc, coleslaw, french fries
 - SALMON ROMESCO* | 32**
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

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.