



FALL & WINTER MENU



SIP. EAT. SAVOR. REPEAT.



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

CHEESESTEAK SPRING ROLLS | 17.5

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 | 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 | 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

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, croutons, 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

GREEK | 16

mixed field greens, cucumbers,
grape tomatoes, red onions, olives, feta,
seasoned pita crisps, greek dressing

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 dijonnaise

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,
brioche bun, french fries

MAXX BURGER* | 19.5

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

VEGGIE BURGER | 17.5

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

CRAB CAKE SANDWICH | 24.5

lettuce, tomato, remoulade,
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 | 23.5

wine-braised short ribs, pickled red onions, cheddar,
maple sriracha, challah, beef au jus, 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

angel hair, spinach, capers, lemon butter sauce

CHICKEN & WILD MUSHROOM RAVIOLI | 26

pan-seared chicken, wild mushrooms,
asparagus, sherry cream sauce

BRAISED SHORT RIBS | 34

cabernet au jus, bacon brussels sprouts,
garlic mashed potatoes

PAPPARDELLE BOLOGNESE | 25.5

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, shaved parmesan

FRESH SEAFOOD

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

LOBSTER ROLL | 31

brioche 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

CAJUN SHRIMP PASTA | 26

pan-seared shrimp, bacon, rotini, artichoke hearts,
english peas, cayenne parmesan cream sauce

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.