

{B}
BURTONS
GRILL & BAR

{ GROUP & PRIVATE DINING MENUS }

VISIT BURTONSGRILL.COM/PRIVATE-DINING
TO CONTACT US ABOUT YOUR EVENT.

WE LOOK FORWARD TO SERVING YOU!

{ GROUP & PRIVATE DINING }

MENU ONE | \$40 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 BLUE CHEESE | 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

CHICKEN MILANESE ALFREDO | GF

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

PAPPARDELLE BOLOGNESE | GFV

fresh pasta, traditional meat sauce,
parmesan, italian parsley,
garlic ciabatta toast

HARVEST BOWL | GF

roasted butternut squash, 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 AVAILABLE

PLEASE INQUIRE ABOUT VEGETARIAN OPTIONS

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 | \$55 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 BLUE CHEESE | 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

CHICKEN MILANESE ALFREDO | GF

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

GENERAL TSO BOWL | GF

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

HARVEST BOWL | GF

roasted butternut squash, 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

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{ GROUP & PRIVATE DINING }

MENU THREE | \$65 PER PERSON

STARTERS

CHOOSE ONE

SIGNATURE WINGS | GF

blue cheese sauce
choose memphis dry rub, maple sriracha,
or burtons buffalo

GENERAL TSO CAULIFLOWER | GF

general tso sauce, scallions, cilantro,
sesame seeds, ginger aioli

FIRECRACKER SHRIMP | GF

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

SPINACH & ARTICHOKE DIP | GF

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

MAINS

CHOOSE TWO

CHICKEN MILANESE ALFREDO | GF

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

STEAK FRITES* | GF

chargrilled prime flat iron,
béarnaise sauce, parmesan truffle fries

SIMPLY PREPARED SALMON* | GF

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

MARKET CATCH RISOTTO* | GF

bronzed catch, corn & asparagus 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 | \$70 PER PERSON

STARTERS

CHOOSE ONE

CRISPY CALAMARI | GF

cherry peppers, italian parsley, tartar sauce

GENERAL TSO CAULIFLOWER | GF

general tso sauce, scallions, cilantro, sesame seeds, ginger aioli

FIRECRACKER SHRIMP | GF

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

SPINACH & ARTICHOKE DIP | GF

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

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

CHICKEN MILANESE ALFREDO | GF

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

FILET MIGNON* | GF | +10

8oz allen brothers center cut filet, bone marrow butter, seasonal vegetable, garlic mashed potatoes

RIBEYE* | GF

14oz 28-day aged allen brothers ribeye, 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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{ GROUP & PRIVATE DINING }

BRUNCH | \$30 PER PERSON
SERVED SATURDAY & SUNDAY UNTIL 3:00PM

STARTERS

BAG OF DONUTS | GF

house-made baker's dozen, cinnamon,
powdered sugar, cream cheese dipping sauce

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MAINS

..... CHOOSE FOUR

AVOCADO BLT | GFV

candied bacon, avocado, mixed field greens,
tomato, garlic aioli, challah, french fries

SPINACH & CHEDDAR FRITTATA | GF

caramelized onions, mixed field greens

SHORT RIB HASH* | GF

poached eggs, braised short ribs, crispy potatoes,
red & yellow peppers, hollandaise sauce

CHICKEN & WAFFLES

crispy chicken, belgian waffles,
pearl sugar, sausage gravy, honey butter,
maple syrup, hash browns

CAST IRON FRENCH TOAST | GFV

rustic challah, fresh berries,
powdered sugar, maple syrup

CALIFORNIA CHICKEN SANDWICH | GFV

bronzed chicken, black forest ham, guacamole,
pepper jack, chipotle aioli, ciabatta roll, french fries

STEAKHOUSE SALAD* | GF

marinated steak, spinach, mixed field greens,
fingerling potatoes, pickled asparagus,
roasted red peppers, grape tomatoes, cheddar,
chipotle aioli, caramelized onion vinaigrette