



**{B}**  
**BURTONS**  
GRILL & BAR

**{ GROUP & PRIVATE DINING MENUS }**

VISIT [BURTONSGRILL.COM/PRIVATE-DINING](https://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

### MEDITERRANEAN CHICKEN RISOTTO | GF

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

### 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 dijonnaise

### 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

**MEDITERRANEAN CHICKEN RISOTTO | GF**

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

**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

### BUFFALO CHICKEN DIP | GF

grilled chicken, blue cheese, cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER | GF

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

### CHEESESTEAK SPRING ROLLS | GF

tenderloin, caramelized onions, red peppers, pepper jack, american cheese, onion strings, spicy ketchup

### SPINACH & ARTICHOKE DIP | GF

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

## MAINS

CHOOSE TWO

### MEDITERRANEAN CHICKEN RISOTTO | GF

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

### 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

### BUFFALO CHICKEN DIP | GF

grilled chicken, blue cheese, cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER | GF

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

### CHEESESTEAK SPRING ROLLS | GF

tenderloin, caramelized onions, red peppers, pepper jack, american cheese, onion strings, spicy ketchup

### 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

### MEDITERRANEAN CHICKEN RISOTTO | GF

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

### FILET MIGNON\* | GF | +10

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

### NY STRIP\* | GF

12oz allen brothers new york strip, 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