



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

MEDITERRANEAN CHICKEN RISOTTO | GF

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

PAPPARDELLE BOLOGNESE | GFV

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

ROASTED VEGETABLE BOWL | GF

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

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

GENERAL TSO BOWL | GF

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

ROASTED VEGETABLE BOWL | GF

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

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 red 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, grape tomatoes, spinach, feta, lemon butter sauce, pesto

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 red 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, grape tomatoes, spinach, feta, lemon butter sauce, pesto

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

TRUFFLE & GOAT CHEESE FRITTATA | GF

spinach, mushrooms, fresh herbs, 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

THAI STEAK SALAD* | GF

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