



FALL & WINTER MENU



GLUTEN FREE



STARTERS

SHE-CRAB SOUP | 13

blue crab, crab roe,
sherry, cream, old bay, scallions

SIGNATURE WINGS | 19

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

GENERAL TSO CAULIFLOWER | 16

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

CRISPY CALAMARI | 18

cherry peppers,
italian parsley, tartar sauce

FIRECRACKER SHRIMP | 18

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

SPINACH & ARTICHOKE DIP | 15.5

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 | 7.5

ROASTED SEASONAL VEGETABLE | 8

CAESAR OR HOUSE SALAD | 8.5

GARLIC MASHED POTATOES | 7.5

SALADS & BOWLS

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 | 17

marinated beets, goat cheese,
candied walnuts, roasted onions,
mixed field greens, mustard vinaigrette

STEAKHOUSE* | 27

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

GENERAL TSO BOWL | 23

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, beets & broccoli
with rice & quinoa blend, julienned vegetables,
goat cheese, dried cranberries,
candied walnuts, maple dijonaise

ADD A PROTEIN

CHICKEN | 8

SHRIMP | 10

SALMON* | 12

STEAK* | 13

CRAB CAKE | 15

BURGERS & SANDWICHES

CLASSIC BURGER* | 19

allen brothers angus beef, lettuce, tomato,
red onions, pickles, choice of cheese,
gf bun, french fries

MAKE IT A MAXX BURGER* | 20

add onion strings, special sauce

THE PRIME BURGER* | 21

allen brothers angus beef, bacon,
caramelized onions, pickles, truffled cheese,
béarnaise aioli, gf bun, french fries

VEGGIE BURGER | 18.5

our secret recipe, avocado, spinach, tomato,
cheddar, lemon aioli, 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 | 21

fried haddock, pickled red onions, pickles,
tartar sauce, gf bun, french fries

STEAKS

PREMIUM ANGUS BEEF FROM ALLEN BROTHERS OF CHICAGO

STEAK FRITES* | 35.5

chargrilled prime flat iron,
béarnaise sauce, parmesan truffle fries

CLASSIC CUTS

served with bone marrow butter,
seasonal vegetable, garlic mashed potatoes

8OZ CENTER CUT FILET MIGNON* | 49

14OZ 28-DAY AGED RIBEYE* | 49

EXTRAS

AGED BLUE CHEESE SAUCE | 5

CABERNET BUTTER SAUCE | 5

BOURBON CREAM SAUCE | 5

BÉARNAISE SAUCE | 5

BOURBON SHRIMP | 10

CRAB OSCAR | 19

PORT-GLAZED MUSHROOMS & ONIONS | 6

BURTONS FAVORITES

CHICKEN PICCATA | 25.5

gf rotini, spinach, capers,
lemon butter sauce

BRAISED SHORT RIBS | 36

cabernet au jus, seasonal vegetable,
garlic mashed potatoes

PASTA BOLOGNESE | 27

gf rotini, traditional meat sauce,
parmesan, italian parsley, gf garlic toast

CHICKEN MILANESE ALFREDO | 27

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

FRESH SEAFOOD

FRESH, PREMIUM & SUSTAINABLY SOURCED

AHI POKE BOWL* | 28

marinated ahi tuna, avocado,
pickled red onions, cilantro cucumber salad,
carrots, sushi rice, sesame seeds,
hoisin bbq sauce, firecracker aioli

CAJUN SHRIMP PASTA | 26

bronzed shrimp, andouille sausage, gf rotini,
red peppers, spinach, parmesan,
bourbon cream sauce

CRAB CAKES | 26 | 41.5

jumbo lump blue crab,
roasted corn, asparagus & bacon succotash,
old bay fingerling potatoes,
whole-grain mustard beurre blanc

SALMON ROMESCO* | 34

bronzed salmon, fennel slaw,
romesco sauce, broccoli,
roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | 39.5

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. 6BL-0926 | Scan QR for allergen information

