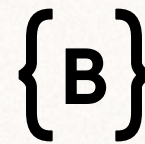


SPRING & SUMMER MENU



SIP. EAT. SAVOR. REPEAT.

STARTERS

- SHE-CRAB SOUP | 13**  
blue crab, crab roe,  
sherry, cream, old bay, scallions
- 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
- BUFFALO CHICKEN DIP | 16**  
grilled chicken, blue cheese,  
cheddar, tortilla chips
- 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 | 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**
- BROCCOLI OR HARICOTS VERTS | 7.5**
- ROASTED ASPARAGUS | 10**
- 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,  
croutons, caesar dressing
- SUPERFOOD | 18.5**  
spinach, avocado, quinoa,  
grape tomatoes,  
julienned vegetables, feta,  
dried cranberries, lemon vinaigrette
- SOUTHWEST CHICKEN | 23**  
bronzed chicken, bbq glaze,  
romaine, black beans, grilled corn,  
grape tomatoes, red onions,  
cheddar, bacon, tortilla strips,  
bbq ranch 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

- ROASTED VEGETABLE BOWL | 19.5**  
roasted asparagus, mushrooms,  
broccoli, corn & peppers  
with rice & quinoa blend,  
feta, toasted almonds, scallions,  
green goddess dressing

ADD A PROTEIN

- CHICKEN | 8
- SHRIMP | 10
- SALMON\* | 12
- STEAK\* | 13
- CRAB CAKE | 15

BURGERS & SANDWICHES

- CLASSIC BURGER\* | 18**  
allen brothers angus beef, lettuce, tomato, red onions,  
pickles, choice of cheese, brioche bun, french fries
- MAKE IT A MAXX BURGER\* | 19**  
add onion strings, special sauce
- THE PRIME BURGER\* | 20**  
allen brothers angus beef, bacon,  
caramelized red onions, pickles, truffled cheese,  
béarnaise aioli, brioche bun, french fries
- VEGGIE BURGER | 17.5**  
our secret recipe, avocado, spinach, tomato,  
cheddar, lemon aioli, 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

- PREMIUM ANGUS BEEF FROM ALLEN BROTHERS OF CHICAGO**
- STEAK FRITES\* | 34.5**  
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**     **BÉARNAISE SAUCE | 5**
- SHRIMP | 10**     **CRAB OSCAR | 19**
- PORT-GLAZED MUSHROOMS & ONIONS | 6**

BURTONS FAVORITES

- 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
- BRAISED SHORT RIBS | 35**  
cabernet au jus,  
english pea risotto, herb gremolata
- PAPPARDELLE BOLOGNESE | 25.5**  
fresh pasta, traditional meat sauce,  
parmesan, italian parsley,  
garlic ciabatta toast

FRESH SEAFOOD

- FRESH, PREMIUM & SUSTAINABLY SOURCED**
- AHI TUNA BOWL\* | 28**  
togarashi-crusting tuna,  
avocado, carrots,  
cilantro cucumber salad,  
pickled red onions, sushi rice,  
sesame seeds, ginger & soy aioli
- CRAB CAKES | 24 | 39.5**  
jumbo lump blue crab,  
roasted corn & asparagus succotash,  
old bay fingerling potatoes,  
whole-grain mustard beurre blanc
- 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. 6BL-0426 | Scan QR for allergen information

