

STARTERS

NEW ENGLAND CLAM CHOWDER | 11
fresh clams, potatoes, cream, bacon

SIGNATURE WINGS | 19
blue cheese sauce
choose memphis dry rub or maple sriracha

GENERAL TSO CAULIFLOWER | 16
general tso sauce, scallions, cilantro,
sesame seeds, ginger aioli

CHEESESTEAK SPRING ROLLS | 17.5
tenderloin, caramelized red onions,
red peppers, pepper jack, american cheese,
onion strings, spicy ketchup

CRISPY CALAMARI | 18
cherry peppers, italian parsley, tartar sauce

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
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

SWEET POTATO FRIES | 8.5

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,
caesar dressing

SUPERFOOD | 18.5
spinach, avocado, quinoa,
grape tomatoes, julienned vegetables,
feta, dried cranberries, lemon vinaigrette

GREEK | 16
mixed field greens,
cucumbers, grape tomatoes,
red onions, olives, feta, greek dressing

SOUTHWEST CHICKEN | 23
bronzed chicken, bbq glaze, romaine,
black beans, grilled corn, grape tomatoes,
red onions, cheddar, bacon,
tortilla strips, bbq ranch dressing

THAI STEAK* | 26.5
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

GENERAL TSO BOWL | 22.5
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* | 18.5
allen brothers angus beef, lettuce, tomato,
red onions, pickles, choice of cheese,
gf bun, french fries

MAKE IT A MAXX BURGER* | 19.5
add onion strings, special sauce

THE PRIME BURGER* | 20.5
allen brothers angus beef, bacon,
caramelized red 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 | 20
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

12OZ NY STRIP* | 44

14OZ 28-DAY AGED RIBEYE* | 49

EXTRAS

AGED BLUE CHEESE SAUCE 5	BÉARNAISE SAUCE 5
CABERNET BUTTER SAUCE 5	BOURBON SHRIMP 10
BOURBON CREAM SAUCE 5	LOBSTER OSCAR 19
PORT-GLAZED MUSHROOMS & ONIONS 6	

BURTONS FAVORITES

MEDITERRANEAN CHICKEN RISOTTO | 22 | 28
artichoke hearts, grape tomatoes,
spinach, feta, lemon butter sauce, pesto

CHICKEN PICCATA | 25.5
gf rotini, spinach, capers, lemon butter sauce

BRAISED SHORT RIBS | 35
cabernet au jus,
english pea risotto, herb gremolata

PASTA BOLOGNESE | 26.5
gf rotini, traditional meat sauce,
parmesan, italian parsley, gf garlic toast

CHICKEN MILANESE ALFREDO | 26.5
panko-crust chicken, gf rotini, english peas,
parmesan cream sauce, arugula, grated parmesan

FRESH SEAFOOD

FRESH, PREMIUM & SUSTAINABLY SOURCED

LOBSTER ROLL | MKT
gf bun, french fries
choose warm with seasoned butter
or chilled with lettuce, aioli

AHI TUNA BOWL* | 28
togarashi-crust tuna, avocado, carrots,
cilantro cucumber salad, pickled red onions,
sushi rice, sesame seeds, ginger & soy aioli

CAJUN SHRIMP PASTA | 26
bronzed shrimp, andouille sausage, gf rotini,
red peppers, spinach, parmesan,
bourbon cream sauce

CRAB CAKES | 24 | 39.5
jumbo lump blue crab,
roasted corn & asparagus succotash,
old bay fingerling potatoes,
whole-grain mustard beurre blanc

SALMON ROMESCO* | 33
bronzed salmon, fennel slaw, romesco sauce,
haricots verts, roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | 39
crab cake, lemon butter sauce,
seasonal vegetable, herbed jasmine rice

