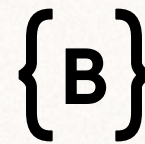


SPRING & SUMMER MENU



SIP. EAT. SAVOR. REPEAT.

STARTERS

CRAB BISQUE | 13
blue crab, crab roe,
sherry, cream, old bay, scallions

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 | 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

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,
croutons, 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,
seasoned pita crisps, 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,
brioche 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, brioche bun, french fries

VEGGIE BURGER | 18.5
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 | 24
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* | 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
angel hair, spinach, capers, lemon butter sauce

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

PAPPARDELLE BOLOGNESE | 26.5
fresh pasta, traditional meat sauce,
parmesan, italian parsley, garlic ciabatta toast

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

FRESH SEAFOOD

FRESH, PREMIUM & SUSTAINABLY SOURCED

LOBSTER ROLL | MKT
brioche 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, 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

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. 10WA-0426 | Scan QR for allergen information

