

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-crusted 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-crusted 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

