



FALL & WINTER 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, maple sriracha, or burtons buffalo
- GENERAL TSO CAULIFLOWER | 16**
general tso sauce, scallions, cilantro, sesame seeds, ginger aioli
- CHEESESTEAK SPRING ROLLS | 17.5**
tenderloin, caramelized 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 | 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, croutons, 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
- SOUTHWEST CHICKEN | 23**
bronzed chicken, bbq glaze, romaine, black beans, grilled corn, grape tomatoes, red onions, cheddar, bacon, tortilla strips, bbq ranch dressing
- 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 dijonnaise
- **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, brioche 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, 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 | 21**
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, roasted tomatoes, spinach, feta, pesto, lemon butter sauce
- CHICKEN PICCATA | 25.5**
angel hair, spinach, capers, lemon butter sauce
- BRAISED SHORT RIBS | 36**
cabernet au jus, seasonal vegetable, garlic mashed potatoes
- PAPPARDELLE BOLOGNESE | 27**
fresh pasta, traditional meat sauce, parmesan, italian parsley, garlic ciabatta toast
- CHICKEN MILANESE ALFREDO | 27**
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 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, 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. NJPA-0926 | Scan QR for allergen information

