



BURTONS GRILL GLUTEN-FREE LUNCH MENU

Many of Burtons menu items are naturally gluten-free. The selection in this menu is a combination of those items, and items that have been modified to meet the gluten-free criteria. Modified items are indicated in teal. Please let your server know that you are gluten-intolerant so that our chefs take extra care in preparing your meal.

{ APPETIZERS }

Grilled Stuffed Zucchini 7.95

thinly sliced grilled zucchini stuffed and rolled with herb cheese, baked together with zesty tomato sauce and reggiano parmesan

Calamari 10.95

point Judith Rhode island calamari dredged in corn flour and fried, served with burtons tartar sauce

Tuna Poke* 10.95

diced yellowfin tuna tossed with a cilantro cucumber salad and ginger soy dressing, served with lettuce cups, siracha, pickled ginger and wasabi

{ SALADS }

House Salad 7.95

romaine, iceberg, cucumbers, tomatoes, red peppers, bacon and blue cheese tossed with mustard vinaigrette

Wedge Salad 8.95

iceberg lettuce and red ripe tomatoes topped with buttermilk blue cheese dressing, red onions, applewood bacon and blue cheese

Caesar Salad 8.95

crisp hearts of romaine and caesar dressing, topped with reggiano parmesan, anchovies on request

Mediterranean Salad 8.95

cucumbers, tomatoes, peppers, red onions, vermont feta cheese & olives tossed with oregano vinaigrette

Barbeque Chicken Salad 11.95

all-natural chicken with black beans, red onions, tomatoes, roasted corn, cheddar cheese, bacon, and tortilla strips tossed with iceberg and romaine lettuce in burtons barbeque ranch dressing

Cobb Salad 12.95

romaine hearts gently tossed with buttermilk ranch dressing, topped with grilled chicken, grape tomatoes, bleu cheese, red onions, croutons, applewood smoked bacon and chopped egg

add: chicken 4. shrimp 7. salmon 8.

{ SANDWICHES & BURGERS }

served on a gluten free bun

Classic Cheese Burger* 11.95

hand formed fresh, certified angus ground chuck, topped with your choice of cheese, served with a pickle and hand cut french fries

Burtons Burger* 12.95

classic cheese burger with applewood smoked bacon, sautéed mushrooms, onions and your choice of cheese, served with a pickle and hand cut french fries

Haddock Sandwich 12.95

haddock dredged in corn flour and fried, served with tartar sauce and cole slaw

1363 Boylston Street, Boston, MA

The Shops at Trilogy • 2 Blocks from Fenway Park

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www.BurtonsGrill.com



{ CHEF SPECIALS }

Risotto of the Day 13.95

a seasonal selection, please ask your server for details

Salmon Picatta 12.95

pan seared salmon served over spaghetti with a delicate caper lemon butter sauce

{ SIDES }

sides can be ordered a la carte for an additional \$3.95

seasonal vegetable | hand cut french fries | cole slaw

{ DESSERTS }

Sorbet 5.95 | **Vanilla Bean Creme Brulee** 6.95 | **Warmed Chocolate Torte** 5.95 | **Vanilla Ice Cream** 2.95/4.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: If you have specific dietary requirements, allergies or preferences, please ask your server for details.

In Partnership with the Gluten-Free Restaurant Awareness Program® a Program of the Gluten intolerance Group®. For more information visit www.glutenfreerestaurants.org

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BURTONS GRILL GLUTEN-FREE DINNER MENU

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diced yellowfin tuna tossed with a cilantro cucumber salad and ginger soy dressing, served with lettuce cups, siracha, pickled ginger and wasabi

{ SALADS }

House Salad 7.95

romaine, iceberg, cucumbers, tomatoes, red peppers, bacon and blue cheese tossed with mustard vinaigrette

Wedge Salad 8.95

iceberg lettuce and red ripe tomatoes topped with roquefort dressing, red onions, applewood bacon and blue cheese

Caesar Salad 8.95

crisp hearts of romaine and caesar dressing, topped with reggiano parmesan, anchovies on request

Mediterranean Salad 8.95

cucumbers, tomatoes, peppers, red onions, vermont feta cheese & olives tossed with oregano vinaigrette

add: chicken 4. shrimp 7. salmon 8.

{ FRESH SEAFOOD }

Salmon 19.95

fresh, bay of fundy salmon grilled with lemon-thyme butter OR bronzed with a moderate blend of cajun seasonings, served with seasonal vegetables and choice of potato or herbed rice

Scallops 23.95

native, fresh diver scallops grilled with lemon-thyme butter OR bronzed with a moderate blend of cajun seasonings, served with seasonal vegetables and choice of potato or herbed rice

{ ENTREES & STEAKS }

Tuscan Brick Chicken 19.95

all natural chicken breast seasoned and seared under brick, served over creamy risotto with baby carrots, snap peas and natural au jus

Ribeye* 26.95

14 oz. aged angus beef, seasoned and grilled, served with caramelized onion sage butter, served with seasonal vegetables and choice of potato or herbed rice

Filet Mignon* 34.95

9 oz. aged angus beef, seasoned and grilled, served with worcestershire herb butter, served with seasonal vegetables and choice of potato or herbed rice {medium well & well done filets are served as two medallions}

Chicken & Mushroom Pasta** 17.95

medallions of all-natural chicken, pan-seared with asparagus and crimini mushrooms in a sherry cream sauce over penne

Bolognese 16.95

house made meat bolognese sauce tossed with gluten free pasta

**these items are prepared with fresh gluten free pasta, please allow additional time for preparation

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