



At Burtons Grill, we pride ourselves on using premium ingredients for all our menu items. This menu represents our current selections. In addition we offer seasonal features and daily specials. Our standards for freshness will at times limit availability and we update our menus regularly, so please call for the most up-to-date selections.

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

Risotto Fritters 8.95

mild italian sausage & imported provolone cheese surrounded by risotto and deep fried, served with a zesty tomato sauce

Sesame Crusted Tuna* 10.95

chilled and served rare with spicy cucumber salad, wasabi and ginger

{ SALADS }

House Salad 6.95

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 6.95

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

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 11.95

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 5. shrimp 7. salmon 8.

{ SANDWICHES & BURGERS }

served on a gluten free bun

Classic Cheese Burger* 9.95

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

Burtons Burger* 10.95

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

Fresh Tuna Burger 11.95

fresh ground tuna blended with red onions, seasoned and seared medium rare, with sliced cucumber, pickled red onions and wasabi mayonnaise, served with cucumber salad



{ CHEF SPECIALS }

Chef's Risotto 10.95

a seasonal selection, please see your server for details

Salmon Picatta 12.95

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

{ DESSERTS }

Vanilla Bean Creme Brulee 6.95

Warmed Chocolate Torte 5.95

Vanilla Ice Cream 2.95/4.95

Sorbet 5.95

*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**



GLUTEN-FREE DINNER MENU

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{ 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

Risotto Fritters 8.95

mild italian sausage & imported provolone cheese surrounded by risotto and deep fried, served with a zesty tomato sauce

Sesame Crusted Tuna* 10.95

chilled and served rare with spicy cucumber salad, wasabi and ginger

{ SALADS }

House Salad 6.95

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

Caesar Salad 6.95

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

Wedge Salad 8.95

iceberg lettuce and red ripe tomatoes topped with buttermilk blue cheese dressing, red onions, applewood bacon and blue cheese
add: chicken 5. shrimp 7. salmon 8.

{ SANDWICHES & BURGERS }

served on a gluten free bun

Burtons Burger* 10.95

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

Fresh Tuna Burger 11.95

fresh ground tuna blended with red onions, seasoned and seared medium rare, with sliced cucumber, pickled red onions and wasabi mayonnaise, served with cucumber salad

{ FRESH SEAFOOD }

prepared grilled with our lemon thyme butter or bronzed, a moderate blend of cajun-style seasonings

	{ 8 oz }		{ Half }	{ Full }
Salmon	18.95	Shrimp	16.95	22.95
Flounder	18.95	Sea Scallops	17.95	23.95

{ STEAKS & ENTREES }

Ribeye* 28.95

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

Filet Mignon* 29.95

8 oz. center-cut aged angus beef, seasoned, grilled and topped with worcestershire-herb butter, served with seasonal vegetables and choice of potato or herbed rice

{medium well & well filets will be served as two medallions}

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Land and Sea* 27.95

5 oz. aged angus filet mignon, add your choice of bronzed or grilled shrimp or scallops served with seasonal vegetables and choice of potato or herbed rice

Chicken & Mushroom Pasta 18.95

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

Lobster and Shrimp Pasta 24.95

jumbo shrimp and lobster sautéed with sugar-snap peas, fresh tomatoes, seasonings and reggiano parmesan, with a touch of light cream over gluten free pasta

Tuscan Brick Chicken 17.95

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

{ DESSERTS }

Vanilla Bean Creme Brulee 6.95

Warmed Chocolate Torte 5.95

Vanilla Ice Cream 2.95/4.95

Sorbet 5.95

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