



At Burton's 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 Burton's 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 8.95

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

Sesame Crusted Tuna* 11.95

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

Spicy Chicken Dip 10.95

all natural grilled chicken blended with blue cheese and ranch dressing, topped with cheddar cheese then baked until golden brown, served with crispy corn tortillas

Firecracker Shrimp 9.95

rock shrimp dredged in corn flour and fried, tossed in a spicy aioli sauce topped with blue cheese crumbles

Crispy Oysters 10.95

virginia oysters lightly fried, served alongside a creamy polenta cake and a frisee salad tossed in a sherry vinaigrette, topped with capers and applewood smoked bacon

{ SALADS }

House Salad 6.95

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

Chopped Blue Cheese Salad 8.95

chopped iceberg lettuce tossed with grape tomatoes, red onions and buttermilk blue cheese dressing, topped with applewood smoked bacon, blue cheese crumbles and balsamic reduction

Caesar Salad 6.95

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

Steakhouse Salad 15.95

fresh spinach, iceberg, frisee and romaine tossed with blue cheese, pickled onions, grape tomatoes, applewood smoked bacon and our mustard vinaigrette dressing, topped with grilled and marinated flat iron steak

Marinated Mediterranean Salad 8.95

cucumbers, tomatoes, peppers, red onions, imported feta cheese and mixed olives, tossed with oregano vinaigrette

Cobb Salad 11.95

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

add: chicken 5. shrimp 7. salmon 8.

{ SANDWICHES & BURGERS }

served on a gluten free bun

Classic Cheese Burger* 10.95

hand formed fresh, 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

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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 11.95

a seasonal selection, please see your server for details

Salmon Picatta 13.95

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

Fish and Chips 11.95

all white fish dredged in corn flour and fried, served with hand cut french fries, house made tartar sauce and cole slaw

{ 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: Before placing your order, please inform your server if a person in your party has a food allergy.

At Burtons Grill, we follow strict and rigid procedures when preparing food in order to accommodate allergies, however, please be advised that products containing gluten are used in this establishment.

**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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{ FRESH SEAFOOD }

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

	{ 8 oz }		
Salmon	19.95	Shrimp	21.95
Flounder	20.95	Sea Scallops	22.95

{ 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* 30.95

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}

Land and Sea* 30.95

5 oz. aged angus filet mignon, add your choice of bronzed or grilled shrimp, 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 cremini mushrooms in a sherry cream sauce over gluten free pasta

Lobster and Shrimp Pasta 25.95

jumbo shrimp and lobster sautéed with sugar-snap peas, seasonings and reggiano parmesan, with a tomato cream sauce 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

Fresh Catch with Shrimp & Crab Risotto 26.95

bronzed fish over creamy risotto with fresh corn, snap peas, shrimp and crabmeat, topped with a delicate lemon butter sauce

Shrimp & Grits 21.95

creamy stone ground virginia grit cake with andouille sausage, sweet corn and a yellow pepper sauce

{ DESSERTS }

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Warmed Chocolate Torte 5.95

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