



# BURTONS GRILL GLUTEN-FREE 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

fried in a cornflour-buttermilk batter and served with burtons tartar sauce

### Sesame Crusted Tuna\* 13.95

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

### Sautéed Shrimp 10.95

shrimp sautéed in butter, garlic, white wine and seasonings, then blended with feta, fresh tomatoes and spinach.

### Pan Seared Scallops 12.95

over fresh creamed corn with applewood smoked bacon, red peppers and a touch of jalapeno

## { SALADS }

### Wedge Salad 9.95

iceberg and ripe red tomatoes topped with roquefort dressing, red onions, applewood smoked bacon and great hill bleu cheese

### Caesar Salad 8.95

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

### House Salad 7.95

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

### Beet Salad 8.95

chopped red beets tossed in a mustard vinaigrette layered with goat cheese, borretane onions, micro greens and candied walnuts

### Marinated Mediterranean Salad 8.95

cucumbers, tomatoes, roasted peppers, red onions, vermont feta cheese and kalamata olives, tossed with oregano vinaigrette

### Cobb Salad 13.95

romaine, grilled chicken, grape tomatoes, great hill bleu cheese, and red onions, tossed with buttermilk ranch dressing, applewood smoked bacon, and chopped egg

add: chicken 4. shrimp 7. scallops 7.

## { BURGERS & SANDWICHES }

\*\* served without the bun and with hand cut french fries

### Classic Cheese Burger\* 11.95

fresh, certified angus ground chuck. hand formed, served with pickle and your choice of cheese

### Burtons Burger\* 12.95

classic cheese burger with applewood smoked bacon, sautéed mushrooms and onions, with your choice of cheese

### Mediterranean Chicken 10.95

grilled chicken breast, manchego cheese, roasted peppers, red leaf lettuce, red onions and tapenade aioli

### Fried Haddock Sandwich 13.95

breaded in a cornflour-buttermilk batter, fried and served with tartar sauce

\*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.

18% gratuity will be added to all parties of eight or more

## { FRESH SEAFOOD }

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

### **Swordfish** 27.95

fresh swordfish served with seasonal vegetables and choice of potato

### **Salmon** 19.95

fresh, north atlantic, farm-raised salmon. served with seasonal vegetables and choice of potato

### **Shrimp** 21.95

louisiana gulf shrimp. served with seasonal vegetables and choice of potato

### **Scallops** 23.95

native, fresh diver scallops. served with seasonal vegetables and choice of potato

### **Tilapia** 17.95

costa rican farm raised filet. served with seasonal vegetables and choice of potato

### **Tuna\*** 24.95

sushi grade yellowfin tuna. served with seasonal vegetables and choice of potato

## { STEAKS & ENTREES }

### **Ribeye\*** 26.95

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

### **New York Strip\*** 30.95

14 oz. aged angus beef, seasoned and grilled, served with seasonal vegetables and choice of potato

### **Filet Mignon\*** 32.95

9 oz. center-cut aged angus beef, seasoned, grilled and topped with worcestershire-herb butter. served with seasonal vegetables and choice of potato  
{medium well & well filets will be served as two medallions}

add sauteed crimini mushrooms, caramelized onions and great hill blue cheese to any steak 3.95 / 1.95 each

### **Land & Sea\*** 30.95

10 oz. aged angus new york strip, add your choice of bronzed or grilled shrimp or scallops. served with seasonal vegetables and choice of potato

### **Burtons Cordon Bleu** 19.95

two all-natural, seasoned chicken breasts stuffed with cure 81 ham and manchego cheese. served with asparagus risotto

### **Tuscan Brick Chicken** 19.95

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

### **Niman Ranch Boneless Pork Chops\*** 22.95

two center-cut house-cured chops topped with caramelized onion-sage butter, roasted peppers and manchego cheese gratin. served with seasonal vegetables and choice of potato

## BURTONS GRILL { DESSERTS }

**Vanilla Bean Creme Brulee** 6.95 | **Warmed Chocolate Torte** 5.95 | **Hot Fudge Sundae** 6.95

In Partnership with the **Gluten-Free Restaurant Awareness Program®** a Program of the **Gluten Intolerance Group®**

For more information visit [www.glutenfreerestaurants.org](http://www.glutenfreerestaurants.org)



### BURTONS COMMITMENT TO QUALITY

Thank you for joining us at Burtons Grill, where we pride ourselves on using only the freshest, most premium ingredients, coveting strong relationships with local suppliers, never compromising our commitment to quality. For special dietary needs, allergies and preferences we are able to adjust most recipes as needed, while gluten-free and vegetarian options are also available. We will do our absolute best to accommodate any special request. Should you have any concerns or questions about Burtons ingredients or cooking methods please ask. Our professional service and culinary staffs strive to be knowledgeable, sincere, accommodating and attentive.

Employing passionate, driven people, we work together to uphold our values of integrity, initiative, quality, and balance to deliver a consistent and exceptional dining experience. Should you want to see things for yourself, our guests are always welcome to tour our kitchens or speak with our managers and chefs. We have great respect and consideration for our guests and their comments, so please do share.

Please visit [www.burtonsgill.com](http://www.burtonsgill.com) to tell us about your experience.

**Thank you again and please enjoy!**