



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 }

Baked Stuffed Zucchini 8.95

roasted zucchini filled with goat cheese and herbs, topped with zesty tomato sauce and manchego cheese

Buffalo Chicken Dip 11.95

grilled chicken blended with blue cheese and ranch dressing, topped with cheddar cheese, baked and served with corn tortilla chips

Spicy Calamari 12.50

lightly breaded and fried, tossed with pickled jalapenos and piquante peppers, served with roasted pepper aioli

Spinach and Artichoke Dip 9.95

three cheeses blended with chopped spinach and artichoke hearts, served with tomato jalapeno relish and corn tortilla chips

{ SALADS }

Chopped Blue Cheese Salad 8.95

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

Caesar Salad 8.95

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

House Salad 7.95

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

Marinated Mediterranean Salad 8.95

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

add: chicken 5. shrimp 8. salmon 8.

Harvest Salad 9.95

mixed greens, roasted butternut squash, sliced apples, dried cranberries, pickled onions, almonds and goat cheese, tossed with maple vinaigrette

Barbeque Chicken Salad 12.95

grilled chicken with black beans, red onions, grape tomatoes, corn, cheddar cheese and applewood smoked bacon tossed with romaine and iceberg and barbeque ranch dressing, topped with tomato jalapeno relish and tortilla strips

Steakhouse Salad 15.95

fresh spinach, romaine and iceberg tossed with blue cheese crumbles, pickled onions, grape tomatoes, applewood smoked bacon and mustard vinaigrette, topped with grilled marinated sirloin

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

{ SANDWICHES & BURGERS }

** served on a gluten-free bun

Classic Cheese Burger* 12.50

certified angus, fresh ground chuck, topped with choice of cheese, hand cut french fries

{B} Maxx Burger* 13.95

certified angus, fresh ground chuck, topped with american cheese, shredded lettuce, tomato, pickles, burtons special sauce and crispy onion straws, hand cut french fries

Pacific Coast Burger* 12.95

certified angus, fresh ground chuck, served with avocado, tomato jalapeno relish, shredded lettuce and pepper jack cheese, hand cut french fries

Haddock Sandwich 13.95

lightly breaded, fried haddock and napa cabbage cole slaw with burtons tartar sauce, hand cut french fries

Steak Sandwich* 15.95

seasoned, grilled sirloin served with a pesto cheese spread, roasted red peppers, arugula and manchego cheese, drizzled with balsamic reduction, hand cut french fries

{ CHEF SPECIALS }

Mediterranean Chicken 11.95

pan seared chicken breast topped with sun-dried tomatoes, goat cheese and provolone, served over spinach risotto, finished with a delicate lemon butter sauce

Salmon Piccata 12.95

fresh, bay of fundy salmon pan seared and served gluten-free pasta with a delicate caper lemon butter sauce

Risotto of the Day 12.95

a seasonal selection, please ask your server for details

Short Rib Shepherd's Pie 13.95

slow braised short ribs with carrots and peas, topped with mashed potatoes and cheddar cheese

Salmon 13.95

fresh, bay of fundy salmon grilled with our lemon thyme butter or bronzed with a moderate blend of cajun style seasonings, served with your choice of two sides

{ DESSERTS }

Vanilla Bean Creme Brulee 6.95

Warmed Chocolate Torte 5.95

Vanilla Ice Cream 2.95/4.95

Sorbet 5.95

{ COCKTAILS }

Distilled Spirits

Wine

Redbridge Beer

*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.



BURTONS GRILL GLUTEN-FREE DINNER 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. Please ask your server for additional preparations that may be available.

{ APPETIZERS }

Baked Stuffed Zucchini 8.95

roasted zucchini filled with goat cheese and herbs, topped with zesty tomato sauce and manchego cheese

Buffalo Chicken Dip 11.95

grilled chicken blended with blue cheese and ranch dressing, topped with cheddar cheese, baked and served with corn tortilla chips

Spicy Calamari 12.50

lightly breaded and fried, tossed with pickled jalapenos and piquante peppers, served with roasted pepper aioli

Spinach and Artichoke Dip 9.95

three cheeses blended with chopped spinach and artichoke hearts, served with tomato jalapeno relish and corn tortilla chips

{ SALADS }

Chopped Blue Cheese Salad 8.95

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

Caesar Salad 8.95

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

House Salad 7.95

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

Marinated Mediterranean Salad 8.95

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

Beet Salad 9.95

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

add: chicken 5. shrimp 8. salmon 8.

{ SANDWICHES & BURGERS }

** served on a gluten-free bun

Classic Cheese Burger* 12.50

certified angus, fresh ground chuck, topped with choice of cheese, hand cut french fries

{B} Maxx Burger* 13.95

certified angus, fresh ground chuck, topped with american cheese, shredded lettuce, tomato, pickles, burtons special sauce and crispy onion straws, hand cut french fries

Pacific Coast Burger* 12.95

certified angus, fresh ground chuck, served with avocado, tomato jalapeno relish, shredded lettuce and pepper jack cheese, hand cut french fries

Haddock Sandwich 13.95

lightly breaded, fried haddock and napa cabbage cole slaw with burtons tartar sauce, hand cut french fries

Steak Sandwich* 15.95

seasoned, grilled sirloin served with a pesto cheese spread, roasted red peppers, arugula and manchego cheese, drizzled with balsamic reduction, hand cut french fries

{ STEAKS & SEAFOOD }

seasonal vegetables your choice of potato or herbed rice
all seafood can be prepared grilled, bronzed or fried

Ribeye* 30.95

Shrimp 23.95

New York Strip* 29.95

Haddock 21.95

Filet Mignon* 32.95

Daily Catch Mkt

Salmon 20.95

{ BURTONS CLASSICS }

Shrimp Scampi 21.95

wild caught large shrimp, simmered in a light garlic and white wine sauce, served over gluten-free pasta

Lobster and Shrimp Pasta 26.95

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

Scallop Risotto 27.95

sea scallops pan seared with a moderate blend of cajun style seasonings, served over a creamy risotto with fresh shrimp, corn, snap peas and a delicate lemon butter sauce

Salmon Piccata 19.95

fresh, bay of fundy salmon pan seared and served over gluten-free pasta with a delicate caper lemon butter sauce

Land & Sea* 30.95

5 oz. aged angus filet mignon over a sweet onion potato croquette, pan seared sea scallops, served with chive bearnaise sauce and honey glazed carrots

Braised Short Ribs 23.95

slow cooked, served over a sweet onion potato croquette with carrots and natural au jus, topped with horseradish cream and chives

Chicken & Wild Mushroom Pasta 17.95

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

Chicken Duo 19.95

two 5 oz. pan seared chicken breasts, one topped with prosciutto and manchego cheese, one topped with sun-dried tomatoes, goat cheese and provolone, both over spinach risotto with a delicate 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

{ COCKTAILS }

Distilled Spirits

Wine

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