



# Burton's

ON THE BAY



## DINNER

### Starters

- ANCHO CHILE COCONUT MUSSELS** 14  
P.E.I. mussels, ancho-chile coconut sauce, cilantro, dipping bread
- GRILLED CHEESE & BISQUE** 12  
Three cheese grilled cheese and a cup of tomato bisque for dipping
- BLUE CHEESE CHIPS** 12  
House made chips, blue cheese crema, bell peppers, blue cheese crumbs
- STEAK BITES** 16  
Marinated steak, grilled crostini, poached garlic aioli, cowboy butter
- BRUSCHETTA** 12  
Grilled garlic toast, marinated tomatoes, garlic, fresh basil, balsamic reduction
- GOAT CHEESE CURDS** 15  
Hand battered curds, house made Ranch
- TEMPURA SHRIMP** 16  
Lightly battered Tiger shrimp, Yum Yum sauce
- BURRATA TOAST** 14  
Smoked Burrata cheese, grilled garlic crostini, pesto, sun-dried tomato jam, balsamic reduction

### Salads

- CAESAR** 8  
Chopped romaine, shaved parmesan, brioche croutons, tempura anchovies, house made Caesar dressing
- WEDGE** 8  
Crisp iceberg, red onions, heirloom cherry tomatoes, bacon, choice of dressing
- HOUSE SALAD** 7  
Mixed greens, heirloom cherry tomatoes, red onions, carrots, cucumber, brioche croutons, choice of dressing
- GRILLED ROMAINE SALAD** 9  
Grilled romaine lettuce, sauteed red onions, blue cheese, bacon, balsamic reduction
- SEASONAL SALAD** 8  
Ask your server
- Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10**

### Soups

- FRENCH ONION** 7  
Brioche croutons, Swiss cheese
- LOBSTER BISQUE** 10  
Sherry crema, lobster, chive, Tobiko
- SOUP OF THE DAY** 6  
Ask your server

### Personal Pizzas

- (cauliflower crust + \$7)
- MARGHERITA** 16  
Garlic, marinated tomatoes, fresh mozzarella, basil
- MEAT LOVERS** 18  
Sausage, pepperoni, bacon

### Entrees

- RIBEYE** 50  
Hand cut 14 oz. ribeye, sour cream whipped potatoes, seasonal vegetable, red wine demi-glace
- FILET** 55  
Grilled 6 oz. filet, sour cream whipped potatoes, seasonal vegetable, red wine demi-glace
- STUFFED PORK CHOP** 42  
Seasonal stuffing, sour cream whipped potatoes, seasonal vegetable
- SCALLOPS** 44  
Pan roasted sea scallops, goat cheese grits, sweet corn puree, cold smoked bacon
- SEA BASS** 46  
Chilean sea bass, lemon thyme risotto, citrus beurre blanc
- SEAFOOD BUCATINI** 38  
Clams, shrimp, mussels, calamari, leek, olive oil, garlic, tomato, basil, chili flakes
- RACK OF LAMB** 45  
Herb crusted rack of lamb, truffled sour cream mashed potatoes, seasonal vegetable
- PESTO SHRIMP** 36  
Tiger shrimp, potato gnocchi, pesto crème, onion, heirloom cherry tomatoes
- PORK BELLY** 32  
BBQ pork belly lollipops, creamy three cheese macaroni & cheese
- TUSCAN CHICKEN** 31  
Seared chicken breasts, tomato cream, spinach, red onion, creamy rosemary polenta
- WILD MUSHROOM RISOTTO(V)** 25  
Sautéed cremini, shitake, oyster, portabella mushrooms with truffle essence



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.