

Burtons Restaurant Week



Appetizers

Crab Fritters

Seasoned lump crab meat, beer battered and served with an old bay seasoned tartar sauce

Mediterranean Hummus Plate

roasted red pepper hummus, tatziki dip, olives, carrot and cucumber spears and freshly made pita chips

Dinner Entrées

Skillet Scampi

Four jumbo shrimp baked in a cast iron skillet smothered with garlic butter, lemon, and bread crumbs. Served with a side Greek salad tossed in tarragon dressing.

Mushroom Wellington

sautéed crimini, shitake, and button mushrooms, with leeks, and spinach in a puff pastry. Accompanied by an arugula salad.

Chicken Carbonara

our own version of a classic dish, pan seared chicken, crispy prosciutto, mushrooms, green peas and linguini tossed in a cream sauce, topped with reggiano parmesan cheese

Desserts

Baked Coconut Cream Turnovers

Creamy coconut pudding turnovers, drizzled with chocolate and served with fresh whipped cream

Black Forest Tartlets

Mini dark chocolate cups filled with creamy cherry mousse topped with chocolate covered cherries