

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

Lunch Entrées

Bacon Meatloaf Sliders

with zesty aioli and BBQ onion straws

Gyros

ground lamb and beef, seasoned and griddled, served in a pita pocket with tatziki sauce and Greek salsa. Served with hand cut French fries

Turkey Rachel

Griddled rye bread, turkey, coleslaw, Russian dressing and Swiss cheese. Served with hand cut French fries.

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