

AN INTRODUCTION TO COOKED-TO-ORDER BUTTERBURGERS

ButterBurgers® are a Culver's family specialty, and the menu item that started it all. Since the first restaurant opened in 1984, Culver's has offered fresh, never-frozen beef. For co-founder Craig Culver, fresh beef is essential.

"Frozen beef loses moisture, and as any chef will tell you—when you lose moisture, you lose flavor," says Craig.

Craig says the ButterBurger was his mom Ruth's recipe. Growing up, he remembers his mom buttering the top of the bun and lightly grilling it until it was toasted.

There's an art to a handcrafted, delicious burger. It begins with searing the fresh beef just right to lock in flavors and juices, creating its signature steak taste. A properly seared ButterBurger is savory brown with light crispy edges and topped with the freshest ingredients, like real Wisconsin cheese, crisp lettuce and ripe tomatoes. A pickle slice tops each ButterBurger bun, Culver's intuitive burger inspection stamp of quality.



While ButterBurgers are good enough to eat without any toppings (and many folks do), guests can add an extra layer of deliciousness to a burger with "the works" and savor it with ketchup, yellow mustard, dill pickles and sweet red onions.

Another signature option is the Culver's ButterBurger Deluxe crafted with real Wisconsin cheese, crisp lettuce, ripe tomato, sweet red onion, dill pickles and our signature mayo. Guests have a ButterBurger choice for every day of the week with these additional options: Bacon Deluxe, Mushroom & Swiss ButterBurger, Cheddar ButterBurger, Cheddar ButterBurger with Bacon and the two nostalgia-inspiring melts, the Wisconsin Swiss Melt and the Sourdough Melt.

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WE GENUINELY CARE, SO EVERY GUEST WHO CHOOSES CULVER'S LEAVES HAPPY