



CORNERSTONE



SPRING MENU

STARTERS

- HOUSE CUT CHIPS caramelized onion dip 8*
- FLATBREAD PIZZA grilled; fresh toppings chosen daily 9
- FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9*
- ARANCINI mozzarella & basil risotto balls, panko, marinara & pesto for dipping 11
- LAMB MEATBALLS feta stuffed lamb meatball, tzatziki, grilled pita 12*
- TUNA TARTARE ahi tuna, shallot, wasabi dusted fried wonton 14
- POTSTICKER duck confit, fresh ginger, spiced orange sauce, pea tendril carrot salad 12
- FRIED MOZZARELLA fresh mozzarella, prosciutto, heirloom cherry tomatoes, basil, balsamic reduction 12*
- TEMPURA SHRIMP marinated soba noodles, pea shoots, orange ginger sauce 13
- MUSSELS roasted garlic, bacon lardons, or spicy coconut curry or basil pesto, fennel & leeks 14 gf add french fries & cornerstone salad 19 gf
- CHICKEN CHILI OR SOUP OF THE DAY cup 5/ bowl 7/ quart 13

PLATES

Start with a Cup of Soup or Cornerstone Salad 5 Caesar salad 6

STEAK & POTATOES

truffle parmesan fingerlings, asparagus, bordelaise gf*

8 oz. center cut filet mignon 34	10 oz. flat iron 26	14 oz. ribeye 34
-------------------------------------	------------------------	---------------------

- MAC & CHEESE orecchiette, pancetta, leeks, peas, mascarpone 18
- AMISH CHICKEN pan roasted breast, confit leg & thigh, carrot potato mash, creamed kale, grain mustard jus 23 gf
- FAROE ISLAND SALMON* fava bean scafata, ramp and spring onion pesto 23 gf
- SHORT RIB OF BEEF WELLINGTON braised short rib, prosciutto, mushrooms, puff pastry, mashed potatoes, carrots, pearl onions, red wine reduction 28
- LONG ISLAND DUCK BREAST* roasted garlic grits, swiss chard, bourbon cherry glaze 27 gf*
- BRAISED LAMB SHANK english pea risotto, baby carrot, rosemary lamb jus 29 gf
- SESAME SEARED TUNA black forbidden rice, baby carrot, edamame, ponzu 26 gf*
- PAN SEARED STONE BASS fresh Maryland rockfish, roasted fennel risotto, broccolini, pernod broth 27 gf
- CRAB CAKES gluten free lump crab cakes, edamame, tomato & corn succotash, lardons, aioli 28 gf
- LINGUINI fresh pasta, broccolini, tomatoes, basil pesto, fresh mozzarella 18 add chicken 4 add shrimp 6

HANDHELDS

All served with choice of vinegar coleslaw, french fries, or sweet potato fries
Substitute a cornerstone salad or cup of soup \$3

- STONE BURGER* gruyère cheese, oven dried tomatoes, bacon onion jam, brioche roll 15
- DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 16
- LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 15
- PULLED PORK smoked pork, bbq, cheddar, vinegar slaw, brioche roll 13.5
- GRILLED CHICKEN SANDWICH applewood smoked bacon, caramelized onions, white cheddar, garlic aioli, ciabatta roll 13.5

gf gluten free (ask your server for additional items that can be modified*)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please let us know of any food allergies that you may have, our kitchen would be happy to accommodate you.

A 20% gratuity will be added to tables of 6 or more. \$5 SPLIT PLATE CHARGE

CORNERSTONE CLASSICS



CORNERSTONE



SPRING MENU

TACOS

All tacos served with papas bravas

SMOKED PORK vinegar slaw, guajillo pepper sauce, queso fresco, tomatilla salsa 15

BRISKET brussels sprouts, ahi crema, cheddar cheese, crispy onions 15

BLACKENED SALMON vinegar slaw, pico de gallo, avocado aioli 15

ENTRÉE SALADS

Add Chicken or Portobella 4 Shrimp 6 Salmon 7 Flat Iron Steak, Ahi Tuna or Gluten Free Crab Cake 8

CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts, crumbled blue cheese, balsamic vinaigrette 5/10 gf

CAESAR* chopped hearts of romaine, grape tomatoes, fried capers, anchovies, parmesan, croutons, house made caesar dressing 6/11*

WEDGE iceberg, tomatoes, lardons, crispy onions, crumbled bleu cheese, buttermilk blue cheese dressing 7/12*

CHOP SALAD romaine, shrimp, applewood smoked bacon, corn, edamame, tomatoes, pickled onions, english cucumber, avocado, feta cheese, champagne vinaigrette 15 gf

STEAK HOUSE SALAD* baby greens, flat iron steak, balsamic grilled onions, olive oil herb roasted fingerlings, grape tomatoes, buttermilk bleu cheese dressing 18 gf

HOUSE MADE DRESSINGS

balsamic vinaigrette, champagne vinaigrette
roasted garlic ranch, buttermilk bleu cheese, caesar

KIDS UNDER 12

choice of french fries, sweet potato fries, peas, green beans or carrots

CHICKEN FINGERS 8

MAC & CHEESE 8

GRILLED CHICKEN BREAST 11

CHEESE OR CHICKEN QUESADILLA 8

GRILLED SALMON 14

5oz. FLAT IRON STEAK 15

NON-ALCOHOLIC BEVERAGES

COKE, DT COKE, SPRITE, GINGERALE 2.75

FRESH BREWED UNSWEETENED ICED TEA 2.75

FRESH BREWED COFFEE OR HOT TEA 3.00

PERRIER 3.00/each

JUICES: orange, grapefruit, pineapple, cranberry or apple 3.00/each

RED RIBBON BOTTLES: root beer, orange soda, grape soda, ginger beer, peach ginger beer 4.00/each

gf gluten free (ask your server for additional items that can be modified*)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please let us know of any food allergies that you may have, our kitchen would be happy to accommodate you.

A 20% gratuity will be added to tables of 6 or more.

\$5 SPLIT PLATE CHARGE



CORNERSTONE CLASSICS