



# CORNERSTONE



## SUMMER MENU

### STARTERS

FLATBREAD PIZZA grilled; fresh toppings chosen daily 9

☞ FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9\*

MEDITERRANEAN PLATTER roasted red pepper hummus, baba ghanouj, marinated olives, tomatoes & feta, grilled pita 13

HOUSE CUT CHIPS caramelized onion dip 8\*

AVOCADO TOAST grilled bread, arugula pesto, fresh avocado, smokey tomato aioli 13

MUSSELS roasted garlic, bacon lardons & roasted garlic cream or spicy coconut curry or basil pesto, fennel & leeks 14 gf add french fries & cornerstone salad 19

CHICKEN CHILI OR SOUP OF THE DAY cup 5/ bowl 7/ quart 12

### PLATES

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

☞ 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\* truffled parmesan fingerlings, asparagus, lemon tarragon vinaigrette 23\*

CAMPANELLE roasted cauliflower, mushrooms, oven dried tomatoes, arugula, aged pecorino, pistachios 17

BRAISED LAMB SHANK sweet pea risotto, baby carrots, natural jus 28 gf

FILET MEDALLIONS\* pommes puree, asparagus, tomato, red wine shallot reduction 26 gf

SESAME SEARED TUNA\* black forbidden rice, baby carrots & edamame, ponzu sauce 25\*

GRILLED SWORDFISH artichokes, asparagus, fingerling potatoes, citrus carrot puree, nutty arugula pesto 24 gf

CHICKEN MARSALA parmesan risotto, french green beans 20 gf

CRAB CAKES edamame, fresh corn, tomato succotash, bacon lardons, lemon aioli 14/26 gf

### TACOS

All tacos served with black bean rice

SMOKED CHICKEN seven pepper vinaigrette, charred corn, slaw, cheddar 15

BRISKET slaw, cheddar, crispy onions, aji crema 15

BLACKENED SWORDFISH slaw, avocado salsa, chipotle aioli 15

### HANDHELDS

All served with choice of potato salad, 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 balsamic marinated tomatoes, fresh mozzarella, pesto, arugula, herb focaccia 13

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



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## SUMMER MENU

CORNERSTONE CLASSICS

### ENTRÉE SALADS

Add Chicken or Portobella 4   Shrimp 6   Salmon 7   Seared 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

CLASSIC WEDGE iceberg lettuce, grape tomatoes, bacon lardons, crumbled bleu cheese, crispy onions, buttermilk bleu cheese dressing 6/11\*

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

TUNA NICOISE\* seared tuna, baby greens, roasted fingerlings, French beans, hard boiled egg, tomatoes, kalamata vinaigrette 16 gf

SUMMER CHOP SALAD chilled shrimp, romaine, tomatoes, English cucumber, edamame, fresh corn, bacon, pickled onions, avocado, feta cheese, champagne vinaigrette 16 gf

### HOUSE MADE DRESSINGS

balsamic vinaigrette, champagne vinaigrette, kalamata 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

### 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, ginger beer, peach ginger beer 3.50/each

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