



CORNERSTONE



SUMMER MENU

STARTERS

- ☒ HOUSE CUT CHIPS caramelized onion dip 8 gf*
- FLATBREAD PIZZA grilled; fresh toppings chosen daily 12
- FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9 gf*
- ARANCINI mozzarella & basil risotto balls, panko, marinara & pesto for dipping 11
- PATE duck liver mousse, sauterne gel, grilled bread, cornichons 12
- OYSTERS ON HALF SHELL daily selection, roasted chili garlic mignonette, bourbon cocktail sauce 18 gf
- AVOCADO TOAST grilled bread, arugula pesto, fresh avocado, smokey tomato aioli 13
- DUCK TOSTADA crispy corn tortilla, duck confit, corn, roasted poblano peppers, manchego, aji crema 13 gf*
- SMOKED SALMON TARTARE cold smoked salmon, capers, cornichons, shallot vinaigrette, rye toast 14
- MUSSELS roasted garlic with bacon lardons, or spicy coconut curry or basil pesto, fennel & leeks 14 gf add french fries & cornerstone salad 20 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
- BEEF TOURNEDO filet medallions, pesto risotto, asparagus, oven dried tomatoes, red wine veal reduction 32 gf
- NEW YORK STRIP santa carota angus beef, caramelized onion potato gratin, haricot vert, green peppercorn mushroom demi glace 34 gf
- STEAK FRITTES santa carota angus coulotte sirloin, truffle parmesan fingerlings, watercress, golden raisin emulsion, house cabernet steak sauce 27 gf*
- ☒ 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* carrot puree, pea trio, beet jus 24 gf
- SHORT RIB OF BEEF WELLINGTON braised short rib, prosciutto, mushrooms, puff pastry, mashed potatoes, carrots, pearl onions, red wine reduction 32
- LONG ISLAND DUCK BREAST* roasted garlic grits, swiss chard, bourbon cherry glaze 27 gf*
- CHILEAN SEA BASS miso marinated, udon noodle, carrot, asparagus, pea jus 30
- BABY BACK RIBS house bbq, vinegar slaw, jason's baked beans 24 gf
- SESAME SEARED TUNA black forbidden rice, baby carrot, edamame, ponzu 26 gf*
- CRAB CAKES gluten free lump crab cakes, edamame, tomato & corn succotash, lardons, aioli 28 gf
- MUSHROOM PAPPARDELLE fresh pasta, celery root, mushrooms, creamy Madeira sauce, pepato 19

HANDHELDS

- All served with choice of vinegar coleslaw, french fries, or sweet potato fries
- Substitute a cornerstone salad or cup of soup \$3
- Substitute a gluten free bun \$1.50
- ☒ STONE BURGER* gruyère cheese, oven dried tomatoes, bacon onion jam, brioche roll 15 gf*
- DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 16 gf*
- ☒ LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 15 gf*
- GRILLED CHICKEN SANDWICH applewood smoked bacon, caramelized onions, white cheddar, garlic aioli, ciabatta roll 14 gf*

gf gluten free

gf* (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



SUMMER MENU

TACOS

All tacos served with papas bravas

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

BLACKENED SALMON salsa boraccha, vinegar slaw, avocado 15

ENTRÉE SALADS

Add Chicken or Portobella 4 Shrimp or Salmon 7 Santa Carota Sirloin, 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 gf*

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

CHOP SALAD romaine, shrimp, applewood smoked bacon, corn, edamame, tomatoes, pickled onions, english cucumber, avocado, feta cheese, champagne vinaigrette 16 gf

STEAK HOUSE SALAD* baby greens, santa carota coulotte sirloin, balsamic grilled onions, roasted fingerlings, grape tomatoes, buttermilk bleu cheese 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. SANTA CAROTA COULOTTE SIRLOIN 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

gf* (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