



CORNERSTONE



VALENTINE'S DAY MENU

FOR THE TABLE

FLATBREAD PIZZA pesto, prosciutto, figs, bleu cheese, arugula, balsamic 10

BAKED GOAT CHEESE pistachio cranberry goat cheese, local honey, grilled naan 12

ARANCINI fontina stuffed herb risotto balls, marinara 10

FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9

HOUSE CUT CHIPS caramelized onion dip 8

PATE duck liver, sauterne gel, grilled baguette 11

PRIX FIXE MENU

PAN SEARED SCALLOP corn cream, pickled shallots, braised lardons

BEEF WELLINGTON pommes robuchon, glazed root vegetables, red wine demi

FLOURLESS CHOCOLATE RASPBERRY TORTE

55

PLATES

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

FILET* 8oz. filet of beef, pommes robuchon, root vegetables, red wine demi 32 gf

AMISH CHICKEN pan roasted breast, confit leg & thigh, carrot potato mash, creamed kale, grain mustard jus 22 gf

PAN ROASTED HALIBUT onion soubise, herb fingerlings, mustard jus gf

CAVATELLI wild mushrooms, celery root, lemon, truffle butter, pepato cheese 19

BRAISED LAMB SHANK creamy roasted garlic polenta, pomegranate glazed brussels sprouts, red wine jus 28 gf

VEAL CHOP* 14oz. rib chop, pommes tartiflette, asparagus, red wine veal reduction 34 gf

LOBSTER & SHRIMP SCAMPI shrimp, lobster, calabrian chili, white wine, garlic, herbs, fresh tagliolini 30

SEARED SCALLOPS sweet corn cream, parmesan herb risotto, chive oil 29 gf

STONE BURGER* gruyère cheese, oven dried tomatoes, bacon onion jam, brioche roll, choice of side 14

LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll, choice of side 15

VEGGIE BURGER quinoa, tri colored beans, roasted corn, roasted chilis, basil pesto, parmesan crisp, whole wheat brioche roll, choice of side 12

SOUP & SALAD

TRUFFLE MUSHROOM & ASPARAGUS BISQUE OR CHICKEN CHILI cup 5 bowl 7

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

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

NOT YOUR AVERAGE STEAK SALAD* flat iron steak, mixed greens, grape tomatoes, fingerling potatoes, grilled red onion, buttermilk bleu cheese dressing 17 gf

ROASTED BEET SALAD roasted beets, baby greens, caramelized fennel, apple, pistachios, fried goat cheese, burnt orange vinaigrette 13

WINTER CHOP SALAD grilled chicken, romaine, tomatoes, olives, artichoke hearts, pepitas, garbanzo beans, feta cheese, lemon oregano vinaigrette 15 gf

*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