



CORNERSTONE



FALL MENU

STARTERS

- HOUSE CUT CHIPS caramelized onion dip 8 gf*
- FLATBREAD PIZZA grilled; fresh toppings chosen daily 12
- BAKED GOAT CHEESE pistachio, cranberry, local honey, warm bread 12
- FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9 gf*
- ARANCINI fontina & chive risotto balls, panko, marinara 11
- MEDITERRANEAN PLATE red pepper hummus, baba ghanoush, marinated olives & tomatoes, pita 15 gf*
- SHRIMP SCAMPI colossal shrimp, Calabrian chili pepper, fresh herbs, lemon 16 gf
- 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

STEAKS CHOPS AND BRAISES

STEAK & POTATOES pommes tartiflette, asparagus, bordelaise gf

8 oz. center cut filet mignon
40

10 oz. sirloin
26

- SHORT RIB OF BEEF WELLINGTON braised short rib, prosciutto, mushrooms, puff pastry, mashed potatoes, carrots, pearl onions, red wine reduction 34
- PORK CHOP bone in center cut chop, sweet potato puree, roasted brussels sprouts, cider reduction 27 gf

PASTAS

- MAC & CHEESE orecchiette, pancetta, leeks, peas, mascarpone 18
- MUSHROOM LINGUINI fresh mushroom pasta, chicken meatballs, leek soubis, mushrooms, spinach, pesto 22
- LAMB BOLGNESE homemade ricotta gnocchi, rich lamb & pork tomato sauce, grana padano 22
- VEGETABLE GNOCCHI butternut squash, brussels sprouts, pearl onion, sage brown butter, toasted pine nuts 20
- LASAGNA fresh pasta, herb ricotta, hot sausage, beef, pomodoro, mozzarella 20

POULTRY

- AMISH CHICKEN pan roasted breast, confit leg & thigh, carrot potato mash, creamed kale, grain mustard jus 24gf
- POT PIE roasted chicken, vegetables, creamy chicken velouté, flaky pastry crust 20

SEAFOOD

- FAROE ISLAND SALMON* butternut squash risotto, brussels sprouts, cranberry mustard jus 24 gf
- GRILLED SWORDFISH roasted fingerlings, asparagus, leek soubis, herb butter 26 gf
- CRAB CAKES gluten free crab cakes, beet risotto, baby carrots, horseradish aioli 28 gf

TACOS

All tacos served on flour tortilla with black bean rice

- PULLED PORK vinegar slaw, 7 pepper vinaigrette, cheddar 16
- BRISKET brussels sprouts, ahi crema, cheddar cheese, crispy onions 16
- BLACKENED SWORDFISH salsa boraccha, vinegar slaw, tomato aioli 16

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.



CORNERSTONE



FALL MENU

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*

PULLED PORK bbq sauce, white cheddar, vinegar cole slaw, brioche roll 14 gf*

ENTRÉE SALADS

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

BEET SALAD arugula & spinach, beets, granny smith apple, fennel, pistachio, goat cheese fritter, burnt orange vinaigrette 7/12 gf*

KALE SALAD baby kale, shaved brussels sprouts, roasted butternut squash, dried cherries, pecans, goat cheese, pomegranate vinaigrette 7/12 gf*

CHOP SALAD romaine, grilled chicken, artichokes, tomato, garbanzo beans, kalamata olives, pepitas, feta, lemon oregano, vinaigrette 16 gf

STEAK HOUSE SALAD* baby greens, sirloin steak cooked to order, balsamic grilled onions, roasted fingerlings, grape tomatoes, buttermilk bleu cheese 18 gf

HOUSE MADE DRESSINGS

balsamic vinaigrette, lemon oregano vinaigrette, burnt orange vinaigrette, pomegranate vinaigrette, roasted garlic ranch, buttermilk bleu cheese, caesar

KIDS UNDER 12

choice of french fries, sweet potato fries, tater tots, apples, broccolini 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.

CORNERSTONE CLASSICS