

Hours: Mon – Thurs 4:00PM-6:30PM  
Friday-4:30PM-6:30PM “Buffet Night”

Last Seating is at 6:00PM  
Doors closed by 6:45PM

THE CORNERSTONE AT MASONIC VILLAGE AT BURLINGTON

STARTERS

CHEF’S SOUP OF THE DAY  
(SEASONALLY & LOCALLY  
INSPIRED)  
ITALIAN WEDDING SOUP

HOUSE SALAD  
(Iceberg Lettuce, Cucumbers,  
Carrots, Onion)  
CAESAR SALAD  
(Romaine, Parmesan, Croutons)

SIDES

Brussels Sprouts with Bacon  
  
Candie Carrots  
  
Buttered Corn  
  
Steamed Broccoli  
  
Old Bay French Fries  
  
Baked Sweet Potato  
  
Garlic Mashed Potatoes

DESSERT

ICE CREAM  
DESSERT OF THE DAY



SEAFOOD

HERB-GRILLED SALMON \$13  
(FILET GRILLED TO PERFECTION AND TOPPED WITH GARLIC  
HERB BUTTER.)  
  
LOBSTER TAIL \$19  
(WITH GARLIC LEMON BUTTER)  
  
SHRIMP SKEWERS \$16  
(SHRIMP, PINEAPPLE, PEPPERS & ONIONS)  
RED SNAPPER \$17  
(WITH LEMON CAPER BUTTER SAUCE)

CLASSICS

SPAGHETTI & MEATBALLS \$12  
(SPAGHETTI AND MEATBALLS WITH HOMEMADE SAUCE)  
  
CHICKEN PARMIGIANA \$14  
(LIGHTLY FRIED PARMESAN-BREADED CHICKEN BREASTS  
WITH OUR HOMEMADE MARINARA AND MELTED  
MOZZARELLA CHEESE. SERVED WITH A SIDE OF  
SPAGHETTI.  
  
CORNERSTONE BURGER \$13  
(CERTIFIED ANGUS BEEF, AMERICAN CHEESE, BARBECUE  
SAUCE, APPLEWOOD SMOKED BACON)  
  
CHICKEN MARSALA FETTUCCINE \$15  
(CHICKEN SAUTÉED WITH MUSHROOMS IN A CREAMY  
MARSALA MUSHROOM SAUCE. SERVED OVER FETTUCCINE.)  
  
FOUR CHEESE ZITI AL FORNO \$14  
(MARINARA, ALFREDO, MOZZARELLA, CHEDDAR AND  
PARMESAN CHEESE BAKED TOGETHER WITH A CRISPY PANKO  
TOPPING.)  
  
GRILLED CHICKEN BRUSCHETTA \$12  
(GRILLED CHICKEN BREAST W/SWEET TOMATOES  
FRESH BASIL AND BALSAMIC VINAGER)  
  
PINEAPPLE GLAZED GRILLED PORK CHOPS \$12  
(PINEAPPLE-TURMERIC GLAZE)  
  
BEEF TENDERLOIN \$18  
  
CORNERSTONE WEDGE SALAD \$12  
(TWO ICEBERG WEDGES TOPPED W/ BLEU CHEESE,  
BACON BITS, CHERRY TOMATOES AND BLEU CHEESE  
CRUMBLE)

CHEF’S FEATURES

Week of 1/22/23

Chef’s Special of the Day  
(Limit supply, please ask  
server)

Buffet Friday  
1/26/24

4:30PM-6:30PM

\$ 1 5

- Pecan-Crusted  
Salmon w/ Dijon  
Mustard Glaze
- Coq au Vin  
(a rich, saucy, savory  
stew. The pan drippings  
from the chicken, fond  
from the veggies, and  
the red wine all mingle  
together to make a  
complex, savory stew  
with layers of flavors.)
- Saffron-Infused  
Couscous Pilaf
- Honey-Glazed  
Carrots w/  
Thyme Butter