

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
(UNFORTUNATELY, DUE TO PRODUCT BEING SEASONAL,
THIS ITEM WILL NOT BE OFFERED UNTIL BACK IN SEASON)
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)

ORANGE GLAZED CHICKEN STIR-FRY \$15
(ORANGE TERIYAKI SAUCE WITH BREADED CHICKEN W/ WINE
BRAISED VEGETABLES OVER WHITE RICE)

CHEF’S FEATURES

Week of 1/29/23

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

Buffet Friday
2/02/24

4:30PM-6:30PM

\$ 1 5

- Lobster Risotto
with Saffron and
Truffle Oil
- Chicken Breast
with Sun-Dried
Tomatoes, Goat
Cheese, and
Basil Pesto
- Herbed Orzo
Pasta
- Roasted
Brussels
Sprouts