

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)
HOUSE SALAD
(Iceberg Lettuce, Cucumbers, Carrots, Onion)
CAESAR SALAD
(Romaine, Parmesan, Croutons)
CORNERSTONE WEDGE SALAD (One Iceberg Wedge Topped w/ Bleu Cheese, Bacon Bits, Cherry Tomatoes and Bleu Cheese Crumble.)

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

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 FETTUCCHINE \$15
(CHICKEN SAUTÉED WITH MUSHROOMS IN A CREAMY MARSALA MUSHROOM SAUCE. SERVED OVER FETTUCCHINE.)

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

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

CORNERSTONE WEDGE SALAD \$12
(TWO ICEBERG WEDGES TOPPED W/ BLEU CHEESE, BACON BITS, CHERRY TOMATOES AND BLEU CHEESE CRUMBLE)

CHEF’S FEATURES

Week of 3/11/24
Chef’s Special of the Day
(Limit supply, please ask server)

Buffet Friday 3/15/24

4:30PM-6:30PM

\$ 1 9

- Crab Stuffed Flounder Recipe with Lemon Caper Sauce
- Cacio e Pepe with Roasted Tomatoes and Fennel Pollen (Cacio e Pepe with Roasted Tomatoes and Fennel Pollen is a delectable Italian dish that combines the creamy richness of Cacio e Pepe pasta with the vibrant flavors of roasted tomatoes and aromatic fennel pollen. The classic pasta dish is elevated with the addition of sweet and tangy roasted tomatoes, while the subtle hint of fennel pollen.)
- Roasted Brussel Sprouts

Herb-Roasted Potatoes

Please make reservations by Wed 1:00PM due to making necessary production adjustments.