

Hours: Mon – Thurs 4:30PM-6:30PM
Thurs & 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

Sautéed Spinach
Sautéed Summer Squash
Steamed Corn
Broccoli
Old Bay French Fries
Baked Sweet Potato
Garlic Mashed Potatoes

DESSERT

ICE CREAM
DESSERT OF THE DAY

CHEF'S FEATURES

Week of 9/23/24
Chef's Special of the Day
(Limit supply, please ask
server)

SEAFOOD

HERB-GRILLED SALMON \$16
(FILET GRILLED TO PERFECTION AND TOPPED WITH
GARLIC HERB BUTTER.)

LOBSTER ROLL \$19

SHRIMP SCAMPI \$16
(SHRIMP COOKED IN A BUTTER, GARLIC, AND WHITE WINE
SAUCE.)

FISH & CHIPS \$17
(CHEF'S FISH FILLET & FRENCH FRIES)

CLASSICS

SPAGHETTI & MEATBALLS \$12
(SPAGHETTI AND MEATBALLS WITH HOMEMADE
SAUCE)

CHICKEN PARMIGIANA \$15
(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 FRANCAISE \$15
(CHICKEN CUTLETS DREDGED IN EGG AND FLOUR, FRIED,
AND SERVED WITH A SIMPLE (AND DELICIOUS) LEMON,
BUTTER, AND WHITE WINE SAUCE. SERVED OVER
FETTUCCINE.)

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

GENERAL TSO CHICKEN STIR-FRY 🥘 \$15
(GENERAL TSO 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)

**Wednesday 9/25 will
be closed due to
Marketing Event**

**Thursday Buffet-Hello,
Fall Theme!!**

9/26/2024 4:30PM-6:30PM \$ 2 1

- **Homemade Chili**
- **Skillet Pork Chops w/
Apples and Onions**
- **Pumpkin Ravioli w/
Brown Butter Sauce**
- **Root Vegetable Blend**
 - **Red Quinoa**
 - **Friday Buffet**
- **9/26/2024 4:30PM-6:30PM \$ 2 2**
- **Beef Sirloin Tip Steak
With Garlic Butter
Potatoes**
- **Cod Cake O/ Angel Hair**
- **Garlic Green Beans**

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