

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 9/30/24  
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)

## Thursday Buffet-Boogie Nights

10/03/2024 4:30PM-6:30PM \$ 2 1

- Roast Beef w/ Port  
Wine Sauce
- Savory Fiorucci  
Pancetta w/ Gnocchi &  
Sweet Pea

- Disco Potatoes

- Butter Beets

- **Friday Buffet**

• 10/04/2024 4:30PM-6:30PM \$ 2 3

- CHARD COUSCOUS

- STUFFED CATFISH

- PAN-SEARED DUCK  
W/BALSAMIC  
BLACKBERRY SAUCE

- ORZO W/ LEMON &  
HERB

- DILL CARROTS

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