

APPETIZERS

Joanie's Brisket Sliders: slow roasted brisket, horseradish cream, mini rolls 9

Wild Mushroom Bruschetta: roasted wild mushrooms, goat cheese, seasoned baguette 7

Mediterranean Platter: baba ghanouj, red pepper hummus, marinated olives, feta & grape tomatoes, toasted pita 8.5

Flatbread Pizza: fresh toppings chosen daily 9.5

Wings: your choice of asian bbq, molasses habanero, spicy buffalo, or dry rub
half dozen 5, full dozen 9

Sundried Tomato & Goat Cheese Crostini: sundried tomato basil spread, goat cheese, seasoned baguette 8

Cornerstone Potato Skins: house smoked pulled pork, jalapenos, cheddar cheese 8.5

Pierogies: aged cheddar & chive pierogies, caramelized onions 7.5

House Pulled Mozzarella: pulled to order mozzarella, heirloom tomatoes, pesto oil 10

Steamed Mussels: your choice of white wine & shallot or spicy coconut curry 10

SOUPS & ENTRÉE SALADS

Soup of the Day or Chicken Chili: cup 4 bowl 6

Cornerstone Salad: baby greens, pickled red onions, dried cranberries, spiced walnuts, crumbled blue cheese, balsamic vinaigrette 8
add chicken, shrimp, salmon, or portabella 4.5

Caesar Wedge: hearts of romaine, roasted tomatoes, fried capers, anchovies, parmesan, croutons, homemade ceasar dressing 9
add chicken, shrimp, salmon, or portabella 4.5

Cornerstone Chop: romaine, shrimp, corn, avocado, cherry tomatoes, chick peas, red onions, applewood smoked bacon, dijon vinaigrette 12.5

Not Your Average Steak Salad: grilled baseball steak, baby greens, roasted tomatoes, fingerling potatoes, grilled red onion, homemade buttermilk blue cheese dressing 13

Up to Date Tuna Nicoise Salad: rare seared tuna, baby greens, roasted tomatoes, fingerling potatoes, green beans, hard boiled egg, kalamata vinaigrette 15

dressings: balsamic vinaigrette, lemon vinaigrette, kalamata vinaigrette, dijon vinaigrette, roasted garlic ranch, or buttermilk blue cheese

SANDWICHES

All served with a choice of orzo salad, french fries, sweet potato fries, coleslaw, or house salad

Lamb Burger: grilled ground lamb, goat cheese, arugula, balsamic truffle vinaigrette, kaiser roll 12.5

Cornerstone Burger: half pound burger grilled to order, bacon, mushrooms, smoked gouda, kaiser roll 10.5

Build Your Own Burger: half pound burger grilled to order 8.5
add cheese, bacon, mushrooms, caramelized onions, roasted red peppers, or bbq sauce .75 each

Grilled Chicken Club: marinated chicken, caramelized onion, bacon, roasted garlic aioli, cheddar, ciabatta 10.5

Pulled Pork Sandwich: house smoked pork, bbq sauce, vinegar slaw, cheddar cheese, kaiser roll 9.5

Smoked Salmon BAT: house smoked salmon, bacon, arugula, tomato, herbed cream cheese, six grain 10.5

Gourmet Veg: artichoke hearts, spinach, sundried tomato pesto, feta, mozzarella, grilled pita 10

ENTREES

All served with a choice of soup or cornerstone salad. Substitute Caesar wedge for \$3.

Pasta

House Made Ravioli: lobster ravioli, browned butter or lemon buerre blanc 21.5

Mac & Cheese: orecchiette, mascarpone, pancetta, leeks, english peas 15.5

Linguine: shrimp, arugula, sundried tomatoes, pinenuts 19.5

Cavatapi: grilled corn, grape tomatoes, fresh basil, feta cheese 15 with chicken 18.5

Fish

Pan Roasted Salmon: whipped potatoes, asparagus, melted leeks, horseradish cream 19

Seared Scallops: edamame succotash, corn, tomatoes, applewood smoked bacon, balsamic reduction 22.5

Blackened Shrimp & Andouille Skewers: israeli couscous, zucchini, squash, artichoke hearts 21

Meat & Poultry

Pan Roasted Organic Chicken: whipped potatoes, creamed kale, whole grain mustard jus 19

8 oz. Filet: whipped potatoes, french beans, red wine compound butter 25

Grilled Hanger Steak: white cheddar & caramelized onion twice baked potato, garlic braised spinach 21.5

House Smoked Pork Chop: sweet potato fries, grilled asparagus, peach bbq sauce 22.5

Sides: whipped potatoes, twice baked potato, israeli couscous, creamed kale, garlic braised spinach, asparagus, french beans 4

DESSERT

Crème Brulee: light, silky, smooth custard, caramelized sugar 6

Fruit Crisp: chef's selection of seasonal fruit, cornmeal crisp topping, french vanilla ice cream 7

House Made Ice Cream Sandwiches: gingersnap cookies & dulce de leche ice cream or; chocolate cookie with either mint chocolate chip, coffee, white chocolate raspberry truffle (ask you server about additional features) 7

Banana Brownie Sundae: homemade brownie, bananas, caramel sauce, hot fudge, french vanilla ice cream, topped with whipped cream & spiced nuts 6.5

Milk & Cookies: warm, gooey housemade chocolate chip cookies, spiced vanilla milk 5.5

Join us Monday-Friday 4:30pm-6:30pm for Happy Hour!

\$3 glasses of wine, \$1 off beers, \$3 house vodka drinks, \$5 appetizers

LOBSTER NIGHT WEDNESDAYS!

Make reservations to reserve your 1 ¼ lb lobster no later than Monday @ 3pm.

Join us SUNDAYS!

Sunday Brunch (a la carte) 10am-3pm

Sunday nights is also BBQ RIB NIGHT

First we smoke our ribs and then slow roast them for hours, grill them to order and top with our housemade bbq sauce! They are offered as a half rack or a full rack with the option to add chicken. All options include a house salad, corn on the cob and our favorite potato salad.

