

APPETIZERS

Sliders:

Brisket: our ever so popular slow roasted brisket, horseradish cream, mini rolls 9

Veggie Burger: quinoa, beans, roasted corn, basil pesto, parmesan, mini rolls 9

Kobe Beef: grilled to order, brie cheese, spicy honey mustard, mini pretzel buns 12

Pierogies: aged cheddar & chive pierogies, caramelized onions 7.5

Wings: your choice of asian bbq, buffalo, spicy honey mustard, garlic parmesan or dry rub
half dozen 6, full dozen 10

Flatbread: toppings chosen daily 8

Crabcake: seasoned lump crabmeat, arugula, blackened remoulade 11

Wild Mushroom Bruschetta: roasted wild mushrooms, goat cheese, seasoned baguette 7.5

Mediterranean Platter: baba ghannouj, roasted red pepper hummus, marinated olives, feta & grape tomatoes, toasted pita 9

Steamed Mussels:

a full pound with your choice of white wine & shallot or spicy coconut curry 11

Make it a meal!

add house cut fries or sweet fries & house salad 20

ENTREES

All served with a choice of soup or Cornerstone salad.
Substitute Caesar wedge, Classic wedge or Roasted Beet salad for \$4.

POT PIES

All include carrots, peas, celery & potato
and served in a sourdough bread bowl

Veggie: pumpkin, greens, vegetable cream 17

Chicken: chicken, bacon, greens, chicken cream 18

Lobster: lobster meat, fennel, lobster cream 28

PASTA

Mac & Cheese: orecchiette, pancetta, leeks, sweet peas, mascarpone 17 with lobster 24

Farfalle: grilled chicken, apples, toasted pecans, basil pesto, blue cheese 19

Spaghetti: house made tomato & basil sauce 15 with meatballs 18

Pumpkin Fettuccini: blister cranberries, walnuts, roasted squash, sage goat cheese sauce 19

SURF

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

Yellowtail Snapper: shiitake mushroom risotto, truffled apple-celery slaw 23

Crabcakes: lump crabmeat, sweet potato hay, Brussels sprouts, leeks, pancetta, apples 23

TURF

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

Filet: brie crusted 8 oz filet, whipped yukon potatoes, asparagus, apple artichoke cream 26

Meatloaf Stack: whipped yukon potatoes, portabellas, caramelized onions, swiss, broccolini 18

*****Chef's Weekly Braised Meat market price*****

Sides: whipped yukon potatoes, parmesan risotto, french beans, roasted brussels sprouts, creamed kale, asparagus, broccolini, 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
Please let us know of any food allergies that you may have, our kitchen would be happy to accommodate you.

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

Caesar Wedge

hearts of romaine, roasted tomatoes, fried capers,
anchovies, parmesan, croutons,
homemade caesar dressing 9

Classic Wedge

iceberg lettuce, grape tomatoes, applewood smoked
bacon, crispy onions, housemade
buttermilk blue cheese dressing 9

Roasted Beet Salad

thin sliced beets, fennel, arugula,
goat cheese, toasted pistachios,
orange mint vinaigrette 9

Not Your Average Steak Salad

grilled sirloin, baby greens, roasted tomatoes,
fingerling potatoes, grilled red onion, housemade
buttermilk blue cheese dressing 13

Up to Date Tuna Nicoise Salad

rare grilled tuna, baby greens, roasted tomatoes,
fingerling potatoes, green beans, hard boiled egg,
kalamata olive vinaigrette 15

Add chicken, shrimp, salmon, or portabella 4.5

dressings: balsamic vinaigrette, kalamata olive vinaigrette, orange mint vinaigrette, roasted garlic ranch, or blue cheese

SANDWICHES

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

Lamb Burger

ground lamb grilled to order, goat cheese, arugula,
white truffle balsamic vinaigrette, kaiser roll 13

Cornerstone Burger

half pound burger grilled to order, applewood smoked
bacon, mushrooms, smoked gouda, kaiser roll 11

Dr. Bob's Burger

half pound burger grilled to order, Joanie's brisket,
sharp cheddar, crispy onions, kaiser roll 13

Veggie Burger

quinoa, tri colored beans, roasted corn, roasted chilis,
parmesan crisp, kaiser roll 10

Grilled Chicken Club

marinated chicken, caramelized onion, applewood
smoked bacon, roasted garlic aioli,
sharp cheddar, ciabatta bread 10.5

Pulled Pork

house smoked pork, bbq sauce, vinegar slaw,
cheddar cheese, kaiser roll 9.5

Rueben:

our house made corned beef sliced thin, swiss,
sauerkraut, 1000 island dressing,
toasted marble rye 11

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20% gratuity will be added to tables of 7 or more.

LET US CATER YOUR NEXT EVENT!

Our private room holds parties up to 60 people. Or, we would be happy to bring our staff and our food to your next event; in your home or another event location. We will plan a menu based on your needs.

EVERY WEDNESDAY IS LOBSTER NIGHT

1 1/2 lb. whole steamed lobster, 2 sides & choices of soup or salad \$27.95

Reservations are required for the winter months!

Happy Hour Monday-Friday 4:30pm-6:30pm in the bar!
\$4 glasses of wine, \$1 off beers, \$3 house vodka drinks, \$5 appetizers