## 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

New~ Jersey Sautéed Summer Squash

New~ Jersey Corn on Cobb

New~ Jersey Broccoli

Old Bay French Fries

**Baked Sweet Potato** 

**Garlic Mashed Potatoes** 

### DESSERT

**ICE CREAM DESSERT OF THE DAY** 

## CHEF'S **FEATURES**

Week of 7/29/24 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.)** 

\$19 **LOBSTER ROLL** 

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 🌙

(GENERAL TSO SAUCE WITH BREADED CHICKEN W/ WINE BRAISED VEGETABLES OVER WHITE RICE)

# CORNERSTONE WEDGE SALAD

(TWO ICEBERG WEDGES TOPPED W/ BLEU CHEESE, BACON BITS, CHERRY TOMATOES AND BLEU CHEESE CRUMBLE) J-SLIGHTLY SPICY

### \$15 Roasted Cauliflower

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

**Thurs-Flavors of New** 

Jersey Feast8/01/2024 4:30PM-6:30PM

\$17

- Jersey Shore Clam Bake
- Chicken Scarpariello
  - Jersey Corn and **Tomato Risotto** 
    - Garden State Ratatouille

All local produce in this menu!

### Friday Buffet

4:30PM-6:30PM 8/02

\$23

- Herb-Crusted Lamb **Chops with Mint Jelly**
- Roasted Red Pepper and Goat Cheese Stuffed Chicken Breast
- Parmesan Polenta with **Roasted Garlic** 
  - with Lemon and Capers