

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

Seasoned Peas

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 10/07/24

Chef's Special of the Day  
(Limit supply, please ask  
server)

## SEAFOOD

**HERB-GRILLED SALMON (OUT OF SEASON WILL RETURN  
IN THE SPRING)**

(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,

## Thursday Buffet Theme- Y2K

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

- Top Round Fancy  
Joseph: *A refined twist  
on the classic sloppy  
joe, featuring tender  
ground top round  
simmered in a rich,  
savory sauce, served  
on a toasted bun for an  
upscale comfort food  
experience.*

- General Tso's Fish

- Steamed Broccoli

  - White Rice

  - **Friday Buffet**

- 10/11/2024 4:30PM-6:30PM \$ 2 5

- Herb-Crusted Rockfish  
with Champagne  
Cream Sauce

- Steak with Chimichurri  
Sauce

- Rosemary/ Olive Oil  
Garlic Fingerling  
Potatoes

- Chef Choice of  
Vegetable

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