

# 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

Butter-Glazed Carrots with Thyme  
 Steamed Corn

Roasted Cauliflower with Smoked  
 Paprika  
 Truffle Parmesan Wedge Fries

Baked Potato

Garlic Mashed Potatoes

## DESSERT

ICE CREAM  
 DESSERT OF THE DAY

## CHEF'S FEATURES

Week of 10/14/24  
 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.)

**CRAB CAKE SANDWICH \$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.)

**SMOKED GOUDA BACON BURGER \$15**  
 (CERTIFIED ANGUS BEEF TOPPED WITH SMOKED GOUDA,  
 CARAMELIZED ONIONS, AND CRISPY BACON, SERVED WITH A  
 HOUSE-MADE SMOKY AIOLI ON A BUN.)

**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)

**MAPLE BOURBON GLAZED PORK LOIN \$14**  
 (GRILLED PORK LOIN WITH A SWEET AND SAVORY MAPLE  
 BOURBON 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**

## Thursday Buffet Galactic Feast: A Cosmic Culinary Adventure

10/17/2024 4:30PM-6:30PM \$ 18

- Galaxy Glazed Chicken Breast *(with a blend of herbs and coated in a shimmering blueberry-balsamic glaze)*
- Martian Meatloaf *(A savory meatloaf made with a blend of beef and pork, filled with "meteorite" mushrooms and topped with a sweet red pepper "crater" sauce.)*
- Starry Mashed Potatoes featuring a hint of cheddar for a golden glow
- Cosmic Quinoa w/ colorful roasted vegetables.

### Friday Buffet

- 10/11/2024 4:30PM-6:30PM \$ 25
- Lamb Chops with Red Wine and Rosemary
- Sea Bass en Papillote
  - Wild Rice
  - Chef Choice of Vegetable

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