

# 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 10/21/24  
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 Rocket Fare: A Culinary Tribute to Elton John

10/24/2024 4:30PM-6:30PM \$ 2 0

- "Tiny Dancer" Cocktail  
Shrimp with Avocado and  
Citrus
- "Rocket Man" Glazed  
Honey Roast Turkey with  
Cranberry Sauce
- "Candle in the Wind" Grilled  
Steak with Whiskey  
Peppercorn Sauce
- "Bennie and the Jets"  
Gouda Mashed Potatoes
- "Crocodile Rock"  
Asparagus with  
Hollandaise Sauce
- "Goodbye Yellow Brick  
Road" Lemon Cake

### Friday Buffet

10/25/2024 4:30PM-6:30PM \$ 2 1

- Chicken Cordon Bleu with a  
Creamy Marsala Wine  
Sauce
- Seared Scallops with  
Saffron Cream Sauce
  - Rice Pilaf

Roasted Brussels Sprouts  
with Balsamic Glaze and  
Toasted Pecans

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