

Week 2



Cornerstone Bistro Hours Dinner Service	
Buffet Service	4:30 – 6:30 pm
Table Service	5:00 – 6:15 pm
To Go Orders	1 <sup>st</sup> Call: 4:30 – 5:00 pm Last Call: 6:15 – 6:30 pm

## Cornerstone Bistro Menu

*Week of May 5, 2025*

Menu	Mon, May 5	Tues, May 6	Wed, May 7	Thurs, May 8	Fri, May 9
<b>Chef Specials</b>	Steak Dianne Garlic Mashed Potatoes Buttered Peas Soup: Lentil	Lobster Ravioli w/ Cream Sauce Asparagus Soup: French Onion	Sourdough Patty Melt Truffle Fries Parmesan Broccoli Soup: Cream of Asparagus	Prime Rib w/ Horseradish Cream (Optional Lobster Tail) Roasted Potato Medley Green Beans w/ Mushrooms & Fried Onions Soup: Clam Chowder	Bourbon Pecan Chicken Mased Redskin Potatoes Balsamic Roasted Broccoli Soup: Cream of Mushroom
<b>Buffet Menu</b>	Creamy Tuscan Chicken Roasted Red Potatoes Green Bean Almondine	Beef Tips w/ Brown Gravy Homestyle Mashed Potatoes Sauteed Spinach	Smothered Pork Loin Mashed Sweet Potatoes Steamed Broccoli	Roasted Turkey w/ Gravy Mashed Potatoes Buttered Peas & Pearl Onions	Linguine w/ Wine Cream Sauce Roasted Red Potatoes Asparagus w/ Red Pepper

**Chef Specials, Weekend Specials and the Buffet Menu are \$15 per person.**  
**Tuesday Chef Special is \$18 per person and Thursday Chef Special is \$23 per person.**  
*Optional items are an additional fee.*

Weekend Specials			
Sat, May 10		Sun, May 11	
<b>Entrées</b>	Kielbasa w/ Sauerkraut Fried Cod Cheese Stuffed Shells w/ Florentine Sauce	<b>Entrées</b>	Chicken Parmesan Italian Baked Meatballs Eggplant Parm
<b>Starches</b>	Cheese Pierogi	<b>Starches</b>	Penne w/ Marinara Fettuccine Alfredo
<b>Vegetables</b>	Turmeric Roasted Cauliflower Roasted Peppers	<b>Vegetables</b>	Broccoli w/ Lemon Grilled Zucchini