

Week 1



Cornerstone Bistro Menu

Week of June 23, 2025

Menu	Mon, June 23	Tues, June 24	Wed, June 25	Thurs, June 26	Fri, June 27
Chef Specials	Coconut Shrimp w/ Lime Chutney Cilantro Lime Rice Tropical Coleslaw Soup: Corn Chowder	Chicken Pot Pie Roasted Zucchini w/ Cherry Tomatoes & Balsamic Glaze Soup: Minestrone	Teriyaki Salmon Bowl Jasmine Rice Steamed Broccolini w/ Water Chestnuts & Red Pepper Soup: Chicken Noodle	Sous Vide 8 oz New York Strip w/ Mushrooms & Caramelized Onions (optional Lobster Tail) Cheesy Zucchini Rice Asparagus w/ Bacon Soup: Lobster Bisque	Honey Garlic Pork Ribeye Saffron Rice w/ Toasted Almonds Broccoli w/ Red Peppers Soup: Roasted Butternut Squash
Buffet Menu	6 oz Grilled Chicken Breast Honey-Roasted Sweet Potatoes Steamed Broccoli w/ Lemon Zest	Homemade Salisbury Steak Homestyle Mashed Potatoes Buttery Sweet Peas & Pearl Onions	Roasted Pork Tenderloin w/ Lemon Cream Sauce Toasted Basmati Rice w/ Almonds Sautéed Spinach	Fried Chicken Mashed Redskin Potatoes Garlic Green Beans	Citrus Herb Grilled Shrimp Roasted Brussel Sprouts Garlic Breadstick
<p>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.* <i>Optional items are an additional fee.</i> <i>*Pricing subject to change based on menu items</i></p>					

Weekend Specials			
Sat, June 28		Sun, June 29	
Entrées	Roasted Turkey w/ Gravy Applewood Smoked Ham Roasted Vegetable Lasagna	Entrées	BBQ Chicken Beef Brisket Macaroni & Cheese
Starches	Wild Rice Blend Mashed Potatoes	Starches	Corn Bake Mashed Potatoes
Vegetables	Green Beans Broccoli w/ Red Peppers	Vegetables	Buttered Peas Sautéed Spinach

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