

## **Cornerstone Bistro Menu**

Week of August 25, 2025

Menu	Mon, Aug 25	Tues, Aug 26	Wed, Aug 27	Thurs, Aug 28	Fri, Aug 29
Chef Specials	Rigatoni ala Vodka	Country Fried Chicken	Lobster Tails	Red Wine Braised Short Rib	Pretzel-Crusted Pork Chop
	Roasted Eggplant	w/White Gravy	w/Drawn Butter	Garlic Chive	w/Candied Bacon
	3-Cheese Garlic Bread	Mashed Potatoes	Smashed Red Potato	Mashed Potatoes	Roasted Sweet Potatoes
	Soup: Lentil Soup	Corn on the Cob	Asparagus w/Red Pepper	Roasted Carrots	Brussels Sprout Slaw
		Soup: Zucchini	Soup: Broccoli Cheddar	Soup: Lobster Bisque	Soup:
					Roasted Butternut Squash
Buffet Menu	Creamy Tuscan Chicken	Beef Tips in Brown Gravy	Smothered Pork Loin	Roasted Turkey w/Gravy	Clam Linguine
	Roasted Red Potatoes	Buttered Egg Noodles	Lemon Basmati	Mashed Potatoes	in Wine Cream Sauce
	Green Bean Almondine	Sauteed Spinach	Steamed Broccoli	Buttered Peas	Asparagus w/Red Pepper
				& Pearl Onions	

## Buffet Menu is \$15 per person.\*

\*Chef Specials pricing subject to change based on special market pricing. Please check w/your server for specific details.

Weekend Specials						
Sat, Aug 30		Sun, Aug 31				
Entrées	Herb-Roasted Chicken	Entrées	Chicken Parmesan			
	Thighs w/Lemon Jus		Baked Italian Meatballs			
Crispy Panko			Eggplant Parmesan			
	Crusted Tilapia					
	Spinach & Ricotta					
	Stuffed Shells					
Starches	Garlic Parmesan	Starches	Penne w/Marinara			
	Potato Wedges		Fettuccine Alfredo			
	Mushroom Couscous					
Vegetables	Sauteed Green Beans	Vegetables	Broccoli w/Lemon			
	w/Cherry Tomatoes		Grilled Zucchini			
	Maple Roasted Carrots					

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			