

Week 4



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

Week of December 1, 2025

Menu	Mon, Dec 1	Tues, Dec 2	Wed, Dec 3	Thurs, Dec 4	Fri, Dec 5
Chef Specials	Crab Cakes w/Remoulade Hush Puppies Buttered Sweet Corn w/Pimentos Soup: Cream of Asparagus	Osso Buco <i>(Slow Roasted Veal Shank)</i> Mashed Potatoes Roasted Root Vegetables Soup: White Bean & Ham	Shrimp Scampi Linguine Steamed Broccoli w/Lemon Zest Soup: Lemon Chicken Orzo	6 oz Beef Tenderloin w/ Demi-Glaze (optional Lobster Tail) Roasted Fingerlings Asparagus w/Bacon Jam Soup: Clam Chowder	Roasted Half Chicken Lemon Butter Basmati Green Beans w/Fried Onions Soup: Creamy Potato & Leak
Buffet Menu	Chicken Francese Roasted Red Potatoes Green Bean Almondine	Chicken Cordon Bleu Au Gratin Potatoes Buttered Broccolini	Pork Fritter w/Creamy Dijon Sauce Mashed Potatoes Brussel Sprouts	White Chicken Lasagna Roasted Asparagus Antipasto Pasta Salad	Beef Stroganoff Buttered Noodles Buttered Peas & 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, Dec 6		Sun, Dec 7	
Entrées	Chicken Kiev Mushroom Ravioli in Garlic Parmesan Cream Sauce	Entrées	Italian Baked Chicken Roasted Pork Tenderloin w/gravy
Starches	Basmati Rice w/Toasted Almonds Garlic Mashed Potatoes	Starches	Mashed Potatoes Roasted Golden Beets
Vegetables	Roasted Broccoli Sautéed Green Beans Soup: Chicken Noodle	Vegetables	Autumn Apple & Walnut Salad Sautéed Spinach Soup: Pumpkin