**Cornerstone Restaurant & Cafe**

**Dinner**

**Salmon Filet -18**

Wild grilled Salmon fillet marinated in a house made lemon garlic sauce served with spinach or zucchini and mashed potatoes

**Flounder fillet – 14**

Fresh flounder filet baked in a savory white wine butter sauce served with sautéed spinach or zucchini and mashed potatoes

**Prime Rib Eye Steak – 30**

USDA prime, dry aged boneless rib eye served with sautéed spinach or zucchini and mashed potatoes

**Cavatelli Pesto – 10**

Cavatelli pasta/homemade pesto/imported pecorino romana/reggiano-parmiggiano cheese/imported olive oil/topped with fresh tomato

**Chicken Cutlet Parmigiano – 14**

Breaded free range chicken breast/homemade fresh mozzarella cheese/imported parmigiano reggiano cheese/fresh basil/ tomato sauce/spaghetti

**Penne Beef Bolognese – 13**

Penne Pasta/ground beef/carrots/onions/imported pecorino romana/reggiano parmigiano cheese/served in a red sauce

**Portobello Mushroom Parmigiano – 13**

Baked Portobello mushroom/homemade fresh mozzarella cheese/imported parmigiano reggiano cheese/fresh basil/ tomato sauce/spaghetti

**Penne Vodka – 14**

Penne Pasta/creamy tomato vodka sauce/imported reggiano parmigiano cheese

**Spaghetti with meatballs – 12**

Spaghetti pasta/tomato sauce/beef meatballs/topped with parmigiano-reggiano cheese

**Eggplant parmigiano – 12**

Breaded eggplant/fresh mozzarella cheese/ imported parmigiano reggiano cheese/ basil/ tomato sauce/spaghetti

**Spaghetti with garlic and oil - 9**

Spaghetti pasta/ fresh garlic/olive oil/imported cheese

**Salads**

*Add grilled chicken to any salad 4, add steak or smoked salmon to any salad 7*

**Caesar Salad - 8**

Romaine lettuce/croutons/onions/Parmigiano-Reggiano/house Caesar dressing

**Italian House Vegetables – 7**

Cucumber/greens/tomato/olives/mixed Italian vegetables

**Cobb Salad- 8**

Blue cheese/hard-boiled egg/ lettuce/tomato/bacon/avocado/homemade Cobb dressing

**Arugula salad – 7**

Baby arugula/sliced almonds/house balsamic vinaigrette

**Crispy bacon spinach salad -8**

Fresh baby spinach/bacon/imported aurrichio-provolone/croutons/red wine vinaigrette

**Italian antipasta – 15**

Sundried tomato/roasted peppers/provolone cheese/prosciutto de parma/olives/sopresatta/marinated artichokes/our own fresh mozzarella

**Crunchy goat cheese salad – 10**

Breaded seasoned goat cheese/mixed greens/tomato/cucumber/topped with fresh goat cheese and red wine vinaigrette

**Greek salad – 9**

Feta cheese/cucumbers/tomato/olives/imported olive oil dressing/red wine vinegar

**Goat cheese or blue cheese salad- 11**

Mixed greens/pear/walnut/dried cranberry/red wine vinegar

**Cucumber salad – 4**

Fresh cucumbers/onion/imported olive oil

**Fresh mozzarella – 8**

Fresh, homemade mozzarella/tomato/basil/olive oil/garlic

**Burgers**

*Served with lettuce/tomato/onions/pickles/French fries. Substitute sweet potato fries or onion rings 3ea. Add bacon 2. Cheese 1.5. Add avocado/Portobello mushroom/or caramelized onions 2.5 ea.*

Certified Angus beef/half pound burger -7

100% turkey breast/white meat burger - 7

Portobello mushroom burger /avocado sauce – 7

Veggie burger/avocado – 7

**Sandwiches**

**Italian Special – $12**

Ham/sopresatta/prosciutto de parma/our own fresh mozzarella/roasted peppers/basil/olive oil/balsamic vinegar

**Manhattan Special - $8**

Breaded eggplant/our own fresh mozzarella/roasted peppers or sun-dried tomatoes/fresh basil/olive oil/balsamic vinegar

**Cornerstone – 8**

Our own fresh mozzarella/fresh tomato/basil/olive oil/balsamic vinegar

**Panini’s**

**Mozzarella Panini – 7**

Fresh Mozzarella/tomato/basil

**Eggplant Panini – 7**

Breaded eggplant/ roasted peppers/basil/fresh mozzarella

**Grilled Chicken Panini – 7**

Roasted peppers/mozzarella/sun-dried tomato

**Sides**

Sweet potato Frie -6

French Fried – 5

Beer battered onion ring – 6

Sautéed spinach – 6

Sautéed zucchini – 6

Grille Portobello mushrooms – 8

Spaghetti – 4

Beef meatballs (2) – 4

Grilled Chicken – 5

Bacon – 4

Friend Calamari - 9

Mashed Potatoes – 6

Chicken tenders – 8

**Beverages – Cold drinks**

Coke/diet coke/sprite/ginger ale - 1.75

Root Beer/Cream Soda / Black Cherry -2

San Pellegrino water - sm/3, lg/5

Orangina – 2.50

Fresh squeezed lemonade – 3

Fresh squeezed ginger lemonade – 3

Fresh squeezed OJ – 4.5

Iced black tea – 3

Arnold palmer – 3

Organic milk (plain or chocolate) – 5

Milkshake - 6

**Bottled Beers**

Blue Moon -4

Moretti -5

Corona -4

Hoegaarden - 6

Guinness Draft Can -7

Heineken -5

Heineken light -5

Dos Equis -5

Sierra Nevada - 6

Stella Artois - 5

Samuel Adams -5

Amstel Light -5

**Craft Beers**

Goose Island IPA – 6

Goose Island Summertime Kolsch-7

Widmer Broz Hefeweizen – 6

Widmer Bros Rotator IPA – 6

Widmer Bros Drifter pale ale – 6

Widmer bros saison – 7

Sophie farmhouse style saison – 8

Pere Jacques 2012 Belgian Style Ale – 8

Matilda Belgian stlye Pale ale – 8

Leffe Brune Brown Belgian ale – 7

Pepe negro farmhouse style ale peppercorn – 8

Kill devil brown ale limited edition #6 – 11

Brothers reserve barleywine ale 22 oz- 11

Widmer bros pitch black ipa 22 oz – 11

Sparkling wine – cocktails – sangria

Mimomsa – belini - 7 gl – ptch. 15

TerreDomini Prosecco - 7gl –btl 16

Freixenet Cava or Sparkling Mojito – 7gl

Sangria red or white – 5gl – ptch 15

**Organic Fair Trade Coffee**

Coffee – 1.5

Espresso – 2

Americano -2

Cappuccino -3.5

Latte – 3

Cortado – 2.75

Macchiato- 2.5

Au lait -3.5

Mocha -4

Hot chocolate -3.5

Red eye – 3.5

Iced latte -3.5

Iced coffee – 2

Iced red eye – 4

Iced Americano – 2

Soy - .5

Extra shot – 1

**Organic Leaf Tea $3 Cup $10 Pot**

Earl Grey

English breakfast

Rooibos

Sencha

Jasmine

Monk Blend

On the waterfront

Chamomile

Izo Macha

Chocolate Masala Chai

Masala Chai

Apple Cinnamon Spice

Lapsang Souchong

Iced or hot

**Latte**

Chai Latte – 4

Dirty Chai Latte – 5

Izo Macha Latte – 6

Smoothies $6

**Super Green**

Spirulina/avocado/spinach/apple juice/mint and ginger

**Fruitful**

Banana/strawberry/orange juice, milk

**Chocolate**

Chocolate, banana, milk

**Granite**

Sweet blend of iced espresso and milk topped with cream. Add a flavor: hazelnut, chocolate or caramel

**Colada**

Blended drink with ice cream, fresh fruit, chocolate and/or peanut butter. Choice of: strawberry, strawberry/orange, chocolate or chocolate/peanut butter.

Wine smoothie $7

Strawberry-peach-pina colada-espresso-chocolate

**Wine List**

**White Glass/bottle**

House white *chardonnay* 5/X

Canvas *chardonanay- CA* 6/20

Kendall Jackson *Chardonnay-CA*  10/29

Casa Lapostolle *Chardonnay-Chile* 9/28

Bonterra *Chardonnay-CA* 15/42

Attitude *sauvignon blanc –France* 13/39

Oliver Leffaive *Bourgogne Les Stilles–France* 18/48

Paradiso *Pinot Grigio – Italy* 5/19

Santa Marina *Pinot grigio pavia – Italy* 8/24

Ruffino Lumina *Pinot Grigio – Italy*  10/29

Santa Margheita *Pint Grigio - Italy* 23/57

Gruner Veltliner *Austria*  10/26

Villa Antinori – *Tascana, Italy*  17/45

Gentil Hugel *Alsace-France* 13/39

Domaine De Nizas *Rose – France* 10/29

Laurent Miquel *Rose– Syrah, France* 7/19

Bertarose *Rose – veveto, Italy*  13/36

Heinze Eifel *Reislin Kabinet – Germany* 9/25

Milbrandt Vineyards *Reisling – Washington* 10/27

CA Bianca *Moscato D'asti – Italy* 10/29

**Red**

House Red *Merlot* 5/X

Lapostolle *Merlot – chile*  13/39

Ccntina De Luca *Merlot- Italy*  5/20

Michel Torino *Malbec – Argentina* 9/20

Santa Julia *Malbec – Argentina*  10/25

Paralle ‘rl 45 *Rhone – France* 9/32

Heitz Cellar *Cabernet Sauvignon N.V – CA* X/99

Bonterra *Cabernet Sauvignon – CA*  14/42

Kendall-Jackson *Cabernet Sauvignon – CA* 13/39

Cecchi *Chianti – Italy*  10/30

Ruffino *Riserva Chianti – Italy*  X/65

Terra Di Toscana *Chianti – Tuscany, Italy*  9/24

Dino Montepulciano *Abruzzo – Italy* 8/22

El Coto *Crianza – Spain*  10/30

Nemus *Super Tuscan – Italy* 10/29

Villa Antiori *Tuscan – Italy* 17/49

Terre de Trici *Sangiovese – Italy* 8/29

Lapostolle *Syrah – Chile*  12/37

Chateau Saint-Sulpice *Bordaux – France* 13/33

Coste Mancini *Pino Noir Chieti – Italy*  10/29

Faiveley Bougogne *Pinot Noir – France* 17/46

Beringer *Pinot Noir –CA* 10/32

Tenta Julia *amarone Classico – Italy* 22/62

Re Manfredi *Aglianico Basilicata – Italy*  X/99

**Sparkling Wines**

TerreDomini Prosecco *Italy* X/16

Enrico Prosecco *Italy* 10/30

Freixenet *Cava –Spain* 5/X

Gloria Ferrer *Blanc De Noirs CA*  17/49

**Sparkling Cocktails**

Mimosa 7(2 for 10)/25

Bellini 7(2 for 10)/25

Sparkling Mojito 7/X