

# Cornerstones Dinner Menu

## **Appetizer Trio**

House made crab cakes, Brie & caramelized onion phyllo purses & seared lemon Tiger prawns  
\$14

## **Chef's Soup**

Let us tell you about our daily creation  
\$7

## **Caesar Salad**

Crisp romaine hearts, croutons & house made caper Dijon dressing  
\$9

## **Island Garden**

Baby spinach tossed with julienne vegetables, berries, blue cheese vinaigrette  
\$9

## **Harvest Salad**

Spring greens with candied beets, goat cheese, toasted pumpkin seeds & drizzled with cranberry balsamic dressing  
\$9

## **Roasted Garlic**

Slow roasted garlic served with a specialty cheese, balsamic & oil dipping sauce & fresh local artisan bread  
\$13

## **Crab Cakes**

House made with whole crab  
\$12

## **Purses**

With Brie & caramelized onions, cranberry relish & seasonal greens  
\$11

## **Pacific Mushroom Risotto**

Creamy Arborio rice with forest mushrooms & fresh parmesan  
\$9

## **Warm Goat Cheese & Tomato Salad**

Freshly sliced tomatoes topped with goat cheese & baked. Served with a spring salad drizzled with a balsamic vinaigrette  
\$11

All salads can be enhanced with any of the following:

**Grilled chicken breast \$6 / Spring salmon \$8 / Buffalo steak \$8 / Tiger prawns \$8**

## **Mains**

### **Scallop and Tiger Prawn Linguine**

Whole wheat pasta, creamy saffron sauce with garlic, shallots & fresh Parmesan  
\$23

### **Spring Salmon**

With braised spinach & dill beurre blanc, served on basmati rice pilaf & fresh vegetables  
\$25

### **Whitestripe Rack of Lamb**

Dijon crusted & roasted to perfection with reduced lamb jus, roasted potatoes & vegetables  
Full Rack \$32  
Half Rack \$28

### **AAA New York Steak**

8 oz NY topped with a wild mushroom sauce served with roasted potatoes & vegetables  
\$28

### **Chicken Granada**

Supreme of chicken filled with a house made mixture of sun dried tomatoes, goat cheese & spinach served with basmati rice pilaf & fresh seasonal vegetables  
\$24

### **Short Ribs**

Apple rosemary braised & baked with demi reduction, served with roasted potatoes & fresh seasonal vegetables  
\$24

### **Vegetables from the Grill**

Seasonal grilled vegetables served with roasted potatoes or rice  
\$16

### **Vegetarian Lasagna**

House made layered with a feta-spinach béchamel, eggplant & seasonal vegetables  
\$18

