

Cornerstones Lunch Menu

*All breads served at Cornerstones are locally made less than a kilometre away by Chef William Clay of **Bodhi's Artisan Bakery** where even the flour is milled in house. Chef Clay is an acclaimed Chef & a member of Baking Team Canada.*

Rustic Clubhouse

Roasted turkey breast, crispy bacon, lettuce, Swiss cheese and thick cut tomato on hearty sliced bread

\$12

West Coast Sliders

Trio of miniature burgers, featuring maple glazed Spring salmon, Coastal crab and Dijon beef

\$14

Grand Burger

Charbroiled 8oz house made burger topped with smoky back bacon, cheddar & Swiss cheese. Served with our chipotle aioli

\$13

Vineyard Sandwich

Grilled chicken breast with fig spread topped with balsamic glazed onions, Brie and crisp lettuce. Served on Bodhi's artisan bread

\$14

Rainforest Wrap

Grilled Spring salmon fillet wrapped in a Roma tortilla, with sautéed forest mushrooms, seasoned rice, julienne vegetables and mango aioli

\$14

Pulled Beef Sandwich

Slow roasted beef topped with a sweet pepper sauce and melted Swiss cheese served on a hoagie with a side of au jus

\$14

Vegetarian Lasagna

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

\$14

Sandwiches and wraps are served with your choice of Chef's daily soup, seasonal greens, Caesar salad, house fries or sweet potato fries

SALADS

*All salads are served with **Bodhi's** artisan breads*

Harvest Salad

Spring greens with candied beets, goat cheese and toasted pumpkin seeds. Drizzled with a cranberry balsamic dressing

\$9

Island Garden

Baby spinach tossed with julienne vegetables, blueberries & house made blue cheese vinaigrette

\$9

Goat Cheese & Tomato Salad

Sliced tomatoes topped with goat cheese & baked. Served with a spring salad & vinaigrette

\$11

Dijon Caesar

Crisp romaine hearts, croutons and house made caper dijon dressing

\$9

Add Grilled Chicken Breast \$6, Spring Salmon \$8, Buffalo Steak \$8, Tiger Prawns \$8

