

Lunch & Dinner Menu

Tomato Basil Soup

polenta crouton, pecorino romano and saffron oil
\$3- cup \$6- bowl

Tuscan Potato Frittata

oregano, artichokes, spinach, parmesan and garlic aioli
\$8-

Fava Bean Hummus

piquillo pepper, feta cheese and cumin flat bread
\$6-

Crispy Spinach Ravioli

grilled pear, Oregon blue cheese, walnuts and porcini cream
\$10-

Fireside Tasting

12 month aged manchego, manzanilla olives, marcona almonds,
quince paste, country salami, cornichons and artisan bread
\$10-

"The Iceberg Wedge"

sun-dried tomato, pancetta, polenta crouton & gorgonzola dressing
\$9-

Romaine Heart Salad

piquillo peppers, capers, feta cheese, red onion & sherry vinaigrette
\$ 10 -

Baby Spinach Bowl

hazelnuts, dried cherries, blue cheese and maple balsamic dressing
\$9-

Grilled Chicken Couscous Salad

red quinoa, butternut squash, pear and apple cider vinaigrette
\$10

Traditional Reuben

corned beef, rye bread, swiss cheese, sauerkraut and Russian dressing
\$10-

Flat Iron Hamburger

bacon, smoked provolone, onion straws and honey barbeque
\$10-

Crispy Crab Cake Sandwich

artisan roll, carrot daikon salad, micro greens and wasabi cream
\$12-

Chicken Parmesan Sandwich

garlic bread, provolone, prosciutto and san marzano tomato sauce
\$ 10 -

Croque Monsieur

1 hickory smoked ham, swiss cheese and garlic aioli
\$ 10 -
{ sandwiches served with iceberg wedge, kettle chips or quinoa couscous }

Sea Scallops and Shrimp Linguine

sweet peas, red peppers, fennel and garlic cream sauce
\$17-

Pomegranate Glazed Salmon

quinoa couscous, parsnip fries, grilled pear and micro greens
\$ 17 -

Seared Ahi 'N' Grilled Shrimp

jasmine rice, baby bok choy, almond and sweet miso butter
\$18

Pink Peppercorn Fired New York Steak

gorgonzola potatoes, root vegetables, crispy onion and pinot noir demi
\$19-

CORNERSTONE ~ SEAFOOD STATION

\$9- per plate or try two for \$16-

- BBQ Black Tiger Prawns - rosemary black pepper butter
- Pan Seared Sea Scallop - butternut squash and saffron cream
- Pan Roasted Calamari - pancetta and tomato puttanesca sauce
- Sesame Crusted Ahi - ginger, micro greens and citrus wasabi cream
- Dungeness Crab Cake - carrot daikon salad and sweet chili glaze

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