

ENTRÉES CONT.

Wisconsin Beer-Batter Cod

Served with coleslaw and your choice of potato or rice \$15.50

Bruschetta Shrimp

tiger shrimp tossed with garlic tomato-basil bruschetta. Served with rice pilaf and vegetable \$17

Seafood Jambalaya

shrimp, cod, andouille sausage sautéed with onions, peppers, and rice in a spicy cajun tomato sauce \$17

Cornerstone Curry

fragrant coconut milk curry sauce sautéed with your choice of chicken or vegetables. On a bed or rice pilaf with curry condiments on the side \$16. Add chicken \$3

Pesto Vegetable Sauté

zucchini, carrots, onions, bell pepper sautéed with basil pesto and rice, topped with asiago \$15. Add chicken \$3

Pecan Chicken Dinner

boneless chicken breast coated with our special pecan breadcrumbs and topped with onion-brandy cream sauce. Served with your choice of potato or rice, and vegetables \$16

SALADS

Sunflower Chopped Salad

mixed greens, pea pods, bell pepper, tomato, cucumber, feta, sunflower seeds \$11

Add avocado \$1

Add turkey or chicken \$3

Bruschetta Chicken Salad

grilled chicken, tomato-basil bruschetta, and fresh mozzarella \$12.50

Grilled Salmon Salad

sustainably-farmed salmon on mixed greens with cucumber, bell pepper, tomatoes, shredded asiago cheese, and croutons \$14

Chicken Walnut Salad

house-specialty chicken salad with walnuts, coconut, and citrus mayonnaise. Served on mixed greens with fresh fruit and lemon cream dressing \$12

Fajita Vegetable Bowl

red pepper, onion, and butternut squash sautéed with cajun spice. Black beans, brown and wild rice, avocado, tomato, mixed greens, verde sauce on side \$12. Add chicken \$3

Steakhouse Salad

top sirloin steak, sautéed mushrooms, tomatoes, red onion, blue cheese \$14.50

Apple Cranberry Salad

with granny smith apple, dried cranberries, walnuts, maple cream dressing \$10. Add chicken \$3

Soup & Salad

a bowl of soup and a side garden salad \$8.50

APPETIZERS

Butternut Squash Flatbread

honey-spiced butternut puree, pumpkin seeds, ham, onions, swiss cheese

Mediterranean Olive Dip

prepared with kalamata and green olives, roasted red peppers. Served with grilled garlic pita \$8.75

Mexican Dip Duo

guacamole, salsa, and tortilla chips \$8

Coconut Shrimp

hand-breaded with spiced island marmalade \$8.75

Spinach & Artichoke Dip

rich and creamy with asiago cheese \$9

Lamb Flatbread

seasoned ground lamb, spinach, red pepper, feta cheese \$10

Best BBQ Flatbread

chicken, bacon, andouille sausage, caramelized onion, barbecue sauce, cheese \$8.75

Salmon Quesadilla

sustainably farmed salmon, garlic, spinach, tomatoes, cheese. Served with salsa, sour cream, guacamole \$11

Chicken Quesadilla

chicken, black beans, pico de gallo, cheese. Served with salsa, sour cream, guacamole \$10

French Onion Soup

baked with extra swiss cheese, croutons. Served with garlic bread \$6.50

Chicken Strips

we hand-bread, fresh to order. Choice of barbecue, ranch, or buffalo sauce \$7.50

Mozzarella Sticks

served with marinara sauce \$6.50

Homemade Chips Basket

PLACE YOUR ORDER:

(262) 968-3093

543 W31343 HIGHWAY 83

GENESEE DEPOT, WI



**CORNERSTONE
RESTAURANT**
ORDER TO-GO & PICK UP

(262) 968-3093

543 W31343 HIGHWAY 83
GENESEE DEPOT, WI

www.cornerstonegeneseedepot.com



ENTRÉES

includes your choice of a cup of soup or a side garden salad

Butternut Squash Ravioli

butternut-filled ravioli tossed with butternut squash, sun-dried tomatoes, and onions in a sage-cream sauce \$17. Add chicken \$2

Cajun Chicken Pasta

andouille sausage, chicken, bell pepper, onion, and tomatoes tossed with linguine. Cajun cream sauce and asiago \$17

Beef Stroganoff

prime rib, creamy mushroom sauce, tender egg noodles, and sour cream \$16

Mushroom Lover's Pasta

wild mushroom ravioli with parmesan-garlic cream sauce, portabella and button mushrooms \$17. Add chicken \$2

Seafood Ravioli

crab and shrimp stuffed ravioli with sautéed shrimp and salmon in tomato-tarragon cream sauce \$19.50

Pasta Italiano

penne pasta and Italian sausage tossed with marinara, spinach, cheese \$16

Chicken & Mushroom Alfredo

linguine tossed with chicken and mushrooms, creamy alfredo sauce, asiago \$15.50

Sausage Lasagna

homemade lasagna with extra marinara. Served with a slice of garlic bread \$15.50

Smothered Steak

10-oz choice angus top sirloin topped with garlic portabella mushrooms and caramelized onions. Served with vegetables and your choice of potato or rice \$27

Parmesan Crusted New York

12-oz choice strip steak with garlic-parmesan topping. Served with vegetables and your choice of potato or rice \$30

Meatloaf Dinner

served with beef-mushroom gravy, mashed potato, and vegetables \$15.50

Sunfire Ahi Tuna

cajun-blackened tuna cooked to your preference with creamy ginger-soy sauce. Served with sautéed pea pods and brown or wild rice \$18

Cedar Salmon

sustainably-farmed Norwegian salmon brushed with teriyaki and grilled on a cedar plank. Served with vegetables and your choice of potato or rice \$19

Citrus-Sauce Cod

lightly crusted, pan-fried cod filet topped with citrus-butter-wine sauce. Served with vegetables and your choice of potato or rice \$16

Coconut Shrimp

hand-breaded with delicious coconut batter. Served with spiced island marmalade, vegetables, and your choice of potato or rice \$17

SANDWICHES

all sandwiches and burgers served with your choice of homemade chips, fries, fruit, coleslaw, cottage cheese, or potato salad. Substitute your side with a salad or cup of soup for \$0.85. Substitute gluten free bread for \$1

Burgers

Cornerstone Burger

traditional half-pound angus prime steakburger. Served with your choice of toppings \$10.50

Fireworks Burger

cajun-spiced burger topped with peppers, onion, jack cheese. Served with chipotle mayo \$11

Smothered Burger

with cheddar cheese, bacon, and caramelized onion \$11.50

California Burger

with monterey jack cheese, tomato, guacamole, and pico de gallo \$11.50

Black and Blue Burger

Cajun-spiced burger, melted blue cheese, provolone, blue cheese dressing \$12

Specialty Sandwiches

Pesto Chicken Flatbread

grilled chicken, zucchini, red pepper with basil pesto, pine nuts, asiago and jack cheese \$10.50

Bruschetta Chicken

grilled chicken with tomato-basil bruschetta and provolone on herb focaccia bun \$10.50

Chicken Pomodori

grilled chicken, roasted red pepper, provolone, spring mix, pesto mayo on grilled sourdough bread \$11

Grilled Lamb Burger

ground lamb with feta cheese and herbs. Served on flatbread with cucumber-yogurt sauce \$12

Vegetarian Walnut Burger

from the Hotel Trempeleau in LaCrosse. An all-natural patty on sprouted-grain bread with pesto mayo and sliced onion \$9.75

Sweet Potato Burger

made with organic sweet potatoes, black beans, and brown rice. Served on sprouted-grain bread with avocado \$10.75

Fish Tacos

sautéed cod, tomatoes, onion, and southwest flavors. Served on corn tortillas with mixed greens, cheese, avocado, salsa verde \$10.50

Salmon Fillet Sandwich

sustainably-farmed salmon grilled with garlic mayo, lettuce and onion on focaccia \$12.75

SANDWICHES CONT.

Meatloaf Sandwich

served open-face on Texas toast with beef-mushroom gravy and mashed potatoes \$11

Sirloin Steak Sandwich

grilled top sirloin on garlic bread with caramelized onions, mushrooms, jack cheese \$14.50

Pot Roast Melt

slow-roasted beef pot roast on Texas toast with jack cheese, mushroom gravy, mashed potatoes \$12

Monte Cristo

turkey, ham, swiss and cheddar stacked on white bread, dipped in batter and deep-fried. Served with jam and powdered sugar \$10

Olive Grilled Cheese

mediterranean olive spread, tomato, cheddar and provolone grilled on sprouted-grain bread \$9

Tuna Melt

with cheddar and tomato on whole wheat \$9.75

Pastrami Reuben

deli-cut beef pastrami on dark rye with melted swiss, sauerkraut and thousand island \$10.50

Chicken Walnut Croissant

house-specialty chicken salad flavored with walnuts, coconut and citrus dressing \$9

Pecan Chicken Sandwich

pecan-breaded chicken breast with brandy-onion cream sauce on a kaiser bun \$10.50

Grilled Roast Beef Dip

shaved roast beef, caramelized onion, and swiss on grilled sourdough. Served with au jus \$10.50

BLT

with your choice of wheat, white, or sprouted-grain bread \$8.75

Cornerstone Club

focaccia piled high with sun-dried-tomato-turkey, bacon, cheddar, tomato, lettuce, garlic mayo \$11

Turkey Wrap

sun-dried-tomato-turkey, jack cheese, tomato, lettuce and pesto mayo in a garden-herb tortilla \$9

Steak Fajita Wrap

marinated beef, sautéed peppers and onions, pico de gallo, and cheese. Served with chipotle mayo on the side \$10

Veggie Wrap

tomato, cucumber, bell pepper, provolone, guacamole, and lettuce in a garden-herb tortilla \$8