



https://menulist.menu 301 Freeport RdPA 15215, Aspinwall, United States (+1)484124083420,(+1)4124083420 - http://cornerstonepgh.com/



The Menu of Cornerstone from Aspinwall contains about <u>286</u> different meals and drinks. On average, you pay for a dish / drink about \$9.5. What <u>User</u> likes about Cornerstone:

Nice outside seating. Tables next to the busy road would be difficult to have conversation. Service was good. I had the crab cakes which had lots of crabmeat but not a lot of flavor overall and the romalaude sauce was lacking flavor too tasted like mayonnaise. My husband had the NY strip that he enjoyed. The cornerstone salads were delicious and the mixed drinks were done well. Chocolate mouse dessert was good. The b... read more. The diner is accessible and can therefore also be used with a wheelchair or physical limitations. What User doesn't like about Cornerstone:

Made reservations but no table was available for over minutes after the reservation. The hostess seemed disinterested and was quite rude to us when we asked for a table after waiting a while. There were tables without guests that had not been cleaned that sat for a long time before they were filled. Do not plan on going back because of the poor service. <u>read more</u>. For breakfast, a diverse brunch is offered at Cornerstone in Aspinwall that you can enjoy as much as you like, There are also scrumptious **South American** dishes in the menu. You can still relax at the bar after the meal (or during it) and enjoy a **alcoholic or non-alcoholic drink**, Of course, you also have to try the *delicious burgers*, that come with sides like fries, salads, or wedges provided.

Cornerstone Menu			
10 most popular		Soups & Salads	
CHICKEN MARSALA		TUNA NIÇOISE SALAD*	\$18.0
Süße Desserts		Main Course	
CHOCOLATE MOUSSE		CAMPANELLE	\$20.0
Secondi		Beer	
BRAISED LAMB SHANK	\$35.0	GINGER BEER	
Burgers		Special Burgers	
VEGGIE BURGER	\$12.0	LAMB BURGER	\$18.0
Extras		Ice cream*	
BACON OR SAUSAGE		VANILLA	
Chicken		To Share	
GRILLED CHICKEN BREAST	\$11.0	CHEESE TASTING	\$5.0
Tacos		House Specials	
BRISKET TACOS	\$16.0	MEDITERRANEAN PLATTER	\$10.0
Vegetarian dishes		Water	
ΡΙΤΑ		PERRIER	
Fish		Petiscos - Fingerfood	
GRILLED SALMON	\$14.0	QUICHE	\$16.0
Chicken dishes		Combos	
CHICKEN FINGERS	\$8.0	60Z. SIRLOIN	\$15.0
Little things		Brunch	
ARANCINI	\$11.0	FRITATTA*	\$15.0

No.

Beverages	
FRESH BREWED UNSWEETENED ICED TEA	\$2.8
Hot drinks	
ΗΟΤ ΤΕΑ	\$3.0
Bakery	
FRIED BRUSSELS SPROUTS*	\$10.0
Sweets & Desserts	
BREAD PUDDING	
Coffee	
FRESH BREWED COFFEE	\$3.0
From the Garden	
STEAK SALAD*	\$18.0
Entree	
MAHI MAHI*	
Small Plates	
MAC CHEESE^	\$18.0
Soup and Salad	
SESAME SEARED AHI TUNA	\$26.0
Soups and Starters	
PIGS IN A BLANKET	
Popular Items	

STONE BURGER



Dinners	
BRISKET*	
Brunch Entrees	
STEAK EGGS	\$34.0
Greens	
CHOP SALAD*	
Featured Drinks	
SPICY BLOODY MARY	\$9.0
Hand Helds	
SMOKED SALMON BAT	\$17.0
Land & Sea	
FILET*	\$32.0
From the Land	
LONG ISLAND DUCK BREAST	\$26.0
Entrees and Sides	
SEASONAL GRILLED VEGETABLES	
Breakfast Specialties	
HUEVOS RANCHEROS*	\$14.0
Local Favorites	
BBQ PULLED PORK*	

Vegetarian / Vegan

CEASAR SALAD*

\$16.0

Griddles STUFFED FRENCH TOAST	\$15.0
Miscellaneous BUNS	
From the Heart CRAB CAKES	\$18.0
Zuppe e Insalate BEET SALAD	
Dinner Small Plates LAMB MEATBALLS	\$12.0
Meat and Poultry FLANK STEAK*	
Les plats FAROE ISLAND SALMON	\$24.0
Full Throttle CHICKEN SALTIMBOCCA	
Samedi & Dimanche Weekend Brunch Menu	
OMELETTE* Burgers (Delivery)	\$14.0
MUSHROOM MELT	\$13.0



	and the second
River Street's Dinner Selection	
BBQ RIBS*	
Surf & Sand-Wiches	
BLACKENED SHRIMP TACOS	\$16.0
Breakfast Originals	
BUTTERMILK PANCAKES^	\$12.0
Add A Goodie	
GRILLED VEGGIES*	
Super Foods	
AVOCADO TOAST	\$12.0
Libations & Beverages	
HOUSE BLOODY MARY	
Red Ribbon Bottles	
PEACH GINGER BEER	
Alcoholic Drinks	
SANGRIA	\$10.0
MALBEC	
Main courses	
CRAB	
RIBS	
Salad	

CAESAR SALAD

FRUIT SALAD*

Sauces

BBQ SAUCE

Dessert

CHOCOLATE MOUSSE CAKE VANILLA ICE CREAM

Main

PULLED PORK	\$15.0
FRIED CHICKEN*	

French Toast

CLASSIC BRIOCHE	\$13.0
CINNAMON ROLL TOAST	\$14.0

Brunch Cocktails

STONE SPRITZ	\$11.0
POMEGRANTE POLOMA	

Condiments and Sauces

MUSHROOM CURRY

Kids under 12

CHEESE OR CHICKEN QUESADILLA \$8.050Z. SANTA CAROTA STEAK\$15.0

\$8.0

Pasta

MAC CHEESE

PAPPARDELLE RIGATONI ALA VODKA

Drinks GRAPE SODA GLASS OF WINE DRINKS

Soft drinks

COCA-COLA	\$2.8
DT COKE	\$2.8
ORANGE JUICE	

Handhelds

DR BOB'S BURGER	\$17.0
DR. BOB'S BURGER	\$17.0
DR BOB'SBURGER	\$17.0

Brunch Favorites

CORNERSTONE SCRAMBLE*	\$16.0
BACON BENNY*	\$15.0
CORNERSTONE BREAKFAST*	\$13.5

Main Meal

GRILLED SALMON, TEQUILA LIME SAUCE, MANGO SALSA

MAC CHEESE WITH PEAS AND LEEKS

SHAVED KALE, SLAW ROMAINE CAESAR SALAD

Corporate Services

HOT/COLD PLATTERS CUSTOM BREAKFAST/BRUNCH/LUNCH



\$26.0



DROP OFF OR PICK UP OPTIONS

At Your Home

CUSTOM MENUS PRIVATE ROOM OR OFF PREMISE PERSONAL CHEF SERVICES

Restaurant Category

DESSERT BAR MEDITERRANEAN

Non alcoholic drinks

SPRITE	\$2.8
GINGERALE	\$2.8
ROOT BEER	
ORANGE SODA	

Plates

MISH CHICKEN [^]	\$24.0
AMISH CHICKEN [^]	\$24.0
SANTA CAROTA STRIP STEAK	\$36.0
LOBSTER MACCHERONCINI	\$26.0

Table Assortments

MEDITERRANEAN TABLE	\$4.0
QUESADILLA GRILLE	\$4.0
SUSHI TABLE	\$8.0
THAI LETTUCE WRAP STATION	\$6.0

Banquets, Receptions & Socials

PASSED HOR D'OEURES CUSTOM CHEF ACTION STATIONS BUFFETS, SERVING STATIONS PLATED SERVICE OR FAMILY STYLE

Main Entree

GRILLED CHICKEN (NO SAUCE)

HOT SAUSAGE*

CURRY CHICKEN KABOBS WITH BELL PEPPERS*

BASIL PESTO CHICKEN KABOBS WITH RED ONIONS TOMATOES*

VEGGIE KABOBS*

Entrée Salads - Add Ons

CHICKEN OR PORTOBELLA	\$6.0
SHRIMP, SALMON, SEARED TUNA OR SIRLOIN STEAK	\$8.0
GLUTEN FREE CRAB CAKE	\$10.0
CHICKEN OR PORTABELLA	\$6.0
SHRIMP, SALMON* OR SIRLOIN STEAK	\$8.0
SHRIMP OR SIRLOIN STEAK	\$8.0
SEARED TUNA OR GLUTEN FREE CRAB CAKE	\$10.0

Salads

CORNERSTONE SALAD [^]	\$6.0
WEDGE SALAD*	\$7.0
PASTA SALAD*	

SPRING CHOP

CORNERSTONE SALAD	\$8.0
CLASSIC WEDGE	\$9.0
CAESAR SALAD	
TACOS	

Sandwiches

ada ana	SMOKED SALMON TARTARE	\$12.0
	CHICKEN SANDWICH	\$18.0
	RUEBEN	\$16.0
TUNA MEL	г	\$14.0
BBQ CHICH	KEN*	
BURGERS*	r	
SLICED PRIME RIB		
SMOKED S	HORT RIB	\$26.0

Sample Drop Off Items

EGG CASSEROLE

HOMES FRIES

MEAT, CHEESE, OR VEGETABLE LASAGNA

CAJUN CHICKEN OR SHRIMP TORTELLINI

CORNERSTONE MAC N' CHEESE

CHICKEN WITH WHITE WINE, ARTICHOKES TOMATOES

CHICKEN MARABELLA

BEET, CHOPPED, OR CORNERSTONE SALAD

These types of dishes are being served

MUSSELS

MEATLOAF

BURGER LAMB LOBSTER PASTA SALAD BREAD ICE CREAM

Starters

CHICKEN CHILI OR SOUP OF THE DAY	
HOUSE CUT CHIPS*	\$9.0
¹ / ₂ ORDER STUFFED FRENCH TOAST	\$7.0
DUCK HASH	\$17.0
TOMATO BASIL BRUSCHETTA	
PIG	
STUFFED CHICKEN PARMESAN	
SEASONAL VEGETABLE RISOTTO	
SOUP OF THE DAY OR CHICKEN CH	IILI
AMISH CHICKEN	\$19.5
SEARED SCALLOPS	\$28.0

Dishes are prepared with



\$17.0

GRAPEFRUIT PINEAPPLE

CRANBERRY APPLE FRESH FRUIT CHOCOLATE BEEF CHICKEN SPINAT BRUSSELS SPROUTS



CHEESE	
POTATOES	
GARLIC	
COCONUT	
ARUGULA	

Appetizers

129	FRIED BRUSSELS SPROUTS	\$\$\$\$10.0
(m) (m)	CHOP SALAD	\$17.0
	FLATBREAD	\$12.0
FLATBREA	D PIZZA	\$12.0
POTSTICK	ERS	\$12.0
GRILLED F	LATBREADS	\$4.0
DEVILED E	GGS	
MUSHROO BRUSCHET	M GOAT CHEESE	
CRAB DIP I	PITA	
ARTICHOK	E DIP PITA	
SHRIMP CO	OCKTAIL	
MINI CRAB	CAKES	
STUFFED MUSHROOMS		
HOUSE CUT CHIPS CARAMELIZED ONION DIP		
LOBSTER CORNDOGS WITH PAPRIKA AIOLI		
WILD MUSHROOM GOAT CHEESE BRUSCHETTA		
Side dis	hes	



HOUSE CUT CHIPS \$8.0

RED PEPPER HUMMUS PITA

POTATO SALAD*

TWICE BAKED POTATOES*

GREEK ORZO SALAD*
MAC CHEESE*
TOMATO, CORN, BEAN SALAD*
ASPARAGUS*
BOURBON BAKED BEANS*
CORN ON THE COB*
COLESLAW*
CORNERSTONE SALAD*
BAKED BEANS
GRILLED VEGETABLES
CREAMED KALE
MASHED POTATOES

Meat

BEEF TENDERLOIN, CROSTINI, \$3.0 HORSERADISH SAUCE, ONION JAM SEARED PORK BELLY, COMPRESSED WATERMELON, \$2.5 PICKLED RIND, GINGER MISO **GLAZE BRAISED SHORT RIB, SUNDRIED** TOMATO, FETA CHEESE, WAFFLE \$2.5 **CUT POTATO CHIP** LAMB MEATBALLS, STUFFED WITH \$2.0 FETA, TZATZIKI, PITA DUCK PATE, GRILLED BAGUETTE, \$2.0 SAUTERNES JELLY, PICKLED VEGETABLES PARMA PROSCIUTTO, FIG COMPOTE, BUTTERMILK BLEU \$2.0 CHEESE, CIABATA SMOKED DUCK BREAST, SWEET \$2.5 **CORN CAKE, PEPADEW SALSA** MINI BRAISED LAMB, TRUFFLE, \$2.5 **AND POTATO PIEROGIES REUBEN BALLS, CORNED BEEF,** SAUERKRAUT, SWISS, RYE, \$2.0

THOUSAND ISLAND



ADOBO MARINATED PRIME STRIP LOIN, CHIMMICHURRI	\$2.5
CORIANDER CITRUS CURED PORK, JICAMA SLAW, PLANTAIN	\$2.0
PORK TERRINE, ONION MUSTARDO CANAPÉ	\$3.0
PANCETTA, BASIL PESTO, CARAMELIZED ONION, MOZZARELLA, PIZETTE	\$2.0
LAMB LOLLIPOP, JALAPENO MINT CHUTNEY	\$3.0
BLEU CHEESE STUFFED BACON WRAPPED DATES	\$2.0
HOUSE MADE SAUSAGE STUFFED CASTLE VENTRANO OLIVE	\$2.5
CHICKEN EMPANADA, AHI CREMA	\$2.5
DUCK CONFIT TAQUITO, SMOKED	•• -
CORN SALSA	\$2.5
	\$2.5 \$2.0
CORN SALSA CHICKEN MARABELLA SKEWER	
CORN SALSA	
CORN SALSA CHICKEN MARABELLA SKEWER	
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian	\$2.0
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian CREAMED KALE TARTS WILD MUSHROOM BRUSCHETTA,	\$2.0 \$2.0
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian CREAMED KALE TARTS WILD MUSHROOM BRUSCHETTA, WARM GOAT CHEESE TRUFFLE MAC N CHEESE CUP	\$2.0 \$2.0 \$2.0
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian CREAMED KALE TARTS WILD MUSHROOM BRUSCHETTA, WARM GOAT CHEESE TRUFFLE MAC N CHEESE CUP CAKES ZUCCHINI CAKES, TOMATO, HERB	\$2.0 \$2.0 \$2.0 \$2.0
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian CREAMED KALE TARTS WILD MUSHROOM BRUSCHETTA, WARM GOAT CHEESE TRUFFLE MAC N CHEESE CUP CAKES ZUCCHINI CAKES, TOMATO, HERB GOAT CHEESE WILD MUSHROOM STREUDEL,	\$2.0 \$2.0 \$2.0 \$2.0 \$2.5
CORN SALSA CHICKEN MARABELLA SKEWER Vegetarian CREAMED KALE TARTS WILD MUSHROOM BRUSCHETTA, WARM GOAT CHEESE TRUFFLE MAC N CHEESE CUP CAKES ZUCCHINI CAKES, TOMATO, HERB GOAT CHEESE WILD MUSHROOM STREUDEL, TRUFFLE AIOLI MINI POTATO, ONION, AND	\$2.0 \$2.0 \$2.0 \$2.5 \$2.5

VEGETABLE ROULADE, BEET	¢0 E
PATE, ROSEMARY TUILLE	\$2.5



GRILLED HALLOUMI, ONION MARMALADE, SESAME CRACKERS	\$2.5
CARAMELIZED ONION, BLEU CHEESE, PIZETTE	\$2.0
CAPRESE CUPS, BASIL PHYLLO, TOMATO, MOZZARELLA	\$2.5
WHITE BEAN, SUNDRIED TOMATO, BASIL, CROSTINI	\$2.5
ARANCINI (VARIOUS FLAVOR OPTIONS)	\$2.5
GRILLED BEETS, GOAT CHEESE, ARUGULA, WALNUT BLOOD ORANGE VINAIGRETTE	\$2.5
CRIMINI MUSHROOM, ROASTED CAULIFLOWER, EDAMAME, PARMESAN FOAM	\$3.0
DEVILED EGGS, FRESNO CHILI CAVIAR (SMOKED BACON)	\$2.0
TRUFFLED ASPARAGUS WILD MUSHROOM SOUP SHOOTER	\$2.5
TOMATO GOAT CHEESE SOUP SHOOTER, MINI GRILLED CHEESE BREADSTICK	\$2.0
RATATOUILLE, EDIBLE BASIL SPOON	\$2.5

Seafood

•	
LOBSTER CORN DOGS, SMOKED PAPRIKA AIOLI	\$3.0
SALMON LATKE, POTATO CAKE, LOX, CHIVE CRÈME FRAICHE	\$3.0
BASIL SEARED TUNA, CUCUMBER, AVOCADO MOUSSE	\$2.0
MINI CRAB CAKE, MICRO GREENS, LEMON AIOLI	\$3.0
MINI SMOKED SALMON CHEESE CAKES	\$3.0
GRILLED SHRIMP, CHEDDAR GRITS, CARAMELIZED ONION	\$2.5
SEARED SCALLOP, ORANGE MARMALADE, FRESH MINT	\$3.0



AHI POKE CAKE, SEAWEED SALAD, SWEET GINGER SAUCE	\$2.5
SHRIMP SHOOTERS, GRILLED SHRIMP, GAZPACHO, AVOCADO MOUSSE	\$2.0
CEVICHE TASTING, CHILIS, (SEASONAL OFFERING)	\$3.0
MINI LOBSTER, POTATO, CHEDDAR PIEROGIES	\$2.5
JALAPENO STUFFED SHRIMP POPPER	\$3.0
TUNA TAR TARE, AVOCADO, CUCUMBER, CHILI OIL, TORTILLA	\$3.0
CURED SALMON, BENEDICTINE, CUCUMBER ROUND	\$3.0

COCONUT SHRIMP, PINEAPPLE, CREAM CHEESE	\$3.0
SHRIMP LEJOHN, HORSERADISH STUFFED SHRIMP WRAPPED IN BACON	\$3.0
BACON OR PROSCIUTTO WRAPPED SCALLOP, HOISIN GINGER SAUCE	\$3.0
SMOKED TROUT, ENDIVE, HERB CREMA	\$3.0
SMOKED SALMON TARTARE, CHIVES, CAPERS, CROSTINI	\$3.0
SALMON*	





Cornerstone

301 Freeport RdPA 15215, Aspinwall, United States **Opening Hours:**

Monday 11:00-21:00 Tuesday 11:00-21:00 Wednesday 11:00-21:00 Thursday 11:00-21:00 Friday 11:00-22:00 Saturday 11:00-15:00 17:00-22:00



Made with menulist.menu