

HANDHELDS

All sandwiches are served with a choice of French fries, sweet potato fries, potato chips, homemade cole slaw, hand battered onion rings or potato salad, unless otherwise stated.

- Steakhouse Filet Sandwich*** Hand sliced 4 oz. USDA Choice Filet Mignon* seasoned and served on a toasted bun with arugula, horseradish sauce, sautéed onions, tomato and melted mozzarella. \$20.49
- French Dip Panini** Thinly sliced roast beef topped with mozzarella cheese. Served on a pressed French roll with au jus. \$14.49
- SUPERBIRD** Hand sliced turkey, swiss cheese, arugula dressed with extra virgin olive oil, Pico de Gallo, sliced avocado, and chipotle aioli. Served on toasted whole grain bread. \$14.49
- Steak or Chicken Philly** Grilled onions, bell peppers, mushrooms, melted mozzarella, white American cheese, and mayonnaise. Served on a hoagie bun. \$14.49
- REUBEN** Corned beef cooked in house, sauerkraut, Swiss cheese and our homemade thousand island dressing. \$14.49
- Club** A triple decker sandwich stacked three tiers high with turkey, ham, bacon, American cheese, lettuce, tomato and mayonnaise. \$13.99
- PALMETTO CHICKEN SANDWICH** Fried chicken breast topped with house made pimento cheese and bacon. Served on a toasted bun with lettuce, tomato, onions, and mayonnaise. \$14.49
- BL Fried Green Tomato** Applewood smoked bacon, lettuce, fried green tomato with mayonnaise served on toasted country white bread. \$13.99
- Filet O Flounder Sandwich** Tender filet of flounder grilled, fried or blackened. Served on a toasted brioche bun with lettuce, tomato, pickle and tartar sauce. \$14.49
- Super Grilled Cheese** American, mozzarella, Monterey jack and cheddar cheeses on thick sliced brioche. \$12.49
- Buffalo Bleu Chicken Sandwich** Choice of grilled or fried chicken breast tossed in hot sauce and topped with bleu cheese crumbles, on a toasted bun with lettuce, tomato, and onion. \$13.99
- Chipotle Chicken Wrap** Fried chicken strips with avocado, lettuce, tomato, onions, chipotle sauce and Monterey jack cheese wrapped in a warm flour tortilla. \$14.49
- CHICKEN PESTO SANDWICH** Grilled Chicken breast with melted mozzarella, fresh pesto, tomato and arugula finished with a balsamic glaze on toasted flatbread. \$14.99
- Steak And Arugula** Grilled Roast Beef with cheddar and jack cheese served on a toasted flat bread with creamy horseradish, arugula and a sweet pickled salad. \$15.49
- BBQ Sandwich** Slow roasted pulled pork, tossed with BBQ sauce, topped with Cole slaw, on a brioche bun. \$14.49
- Fried Spiced Honey Chicken Sandwich** Served on a croissant topped with chipotle mango salad and pickles \$14.49



GREEK

- Gyro Sandwich** Choose from either lamb or chicken on a grilled pita bread with lettuce, tomato and onion. Served with our house made Tzatziki sauce. Served with choice of fries or chips. \$12.99
- Gyro Platter** Pita bread quarters served with your choice of lamb or chicken, and our house made Tzatziki sauce. Served with a Greek salad. \$14.99
- Lamb Chops*** Char-grilled marinated lamb chops served over rice, with a choice of Greek, Tossed or Caesar salad and one side. \$26.99

SIDES

- French Fries** \$4.49
Poutine style with gravy and cheese Add \$2.49
- Fresh Homemade Chips** \$4.99
- Homemade Garlic Mashed Potatoes** with or without gravy \$4.99
- Mixed Vegetables** \$4.99
- Mac & Cheese** \$5.49
- Homemade Onion Rings** \$5.49
- Sweet Potato French Fries** \$4.49
- Broccoli** \$5.49
- Fried or Grilled Zucchini Spears** \$4.99
- Grilled Asparagus** \$6.99
- Baked Potato** \$4.99
Loaded with Bacon, Cheddar and Chives Add \$2.49
- Cole Slaw** \$4.49
- Potato Salad** \$4.49
- Collard Greens** \$4.49
- Risotto** \$8.49

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF Gluten Free

STEAKS



All of our steaks are USDA Choice and hand cut daily. Served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side unless otherwise stated. Loaded potato \$2.49 extra

- RIBEYE*** Hand cut daily in house juicy and flavorful. 10oz \$25.99 16oz \$29.99
- Country Fried Steak*** ½ lb. country fried steak topped with our house made beef gravy. \$17.49
- Filet Tips Over Rice*** Marinated filet tips grilled and served over rice topped with sautéed onions, mushrooms and made from scratch gravy. \$20.99
- Prime Rib Friday and Saturday*** Served Friday and Saturday only while it lasts. 10oz \$26.99 16 oz \$30.99
- Sirloin*** Center cut, lean, and full of flavor. 6oz \$18.49 12oz \$21.99
- Chopped Steak*** ½ lb. hand pattied PRIME chopped steak topped with sautéed mushrooms, onions and our house made beef gravy. \$17.99
- FILET MEDALLIONS*** Two 4 oz filet medallions served over spinach, corn, bacon and parmesan risotto. Topped with a truffle parmesan butter and crispy tobacco onions. \$29.99
- Add 1/4 Rack of Ribs to any steak** \$8.49

SEAFOOD COMBOS



Broiled, grilled, fried or blackened. All seafood combinations are served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side unless otherwise stated. Loaded potato \$2.49 extra

- Two Items** \$26.49 **Three Items** \$29.49
- Flounder** \$21.49 **Scallops** \$25.49
- Fried Oysters** \$24.49 **Popcorn Shrimp** \$20.49
- Haddock** \$22.49 **Jumbo Shrimp** 21.49
- Crab Cake** \$24.49

KID'S MENU

For children under 12 years of age only. Substitute Broccoli \$0.99

- Kid's Chicken Bites** Fried, but can be grilled for a healthier option, by request. Served with fries or applesauce. \$7.99
- 5 oz Kid's Mini Hamburger** Served with French fries or applesauce. \$7.99
- Kid's Spaghetti** Served with our homemade meat sauce. \$6.99
- Pita Pizza** **Cheese** \$7.49 **Pepperoni** \$8.49
- Kid's Grilled Cheese** Served with fries or applesauce. \$6.99
- Kid's Popcorn Shrimp** Served with fries or applesauce. \$10.49
- Kid's Macaroni & Cheese** \$6.49

BEVERAGES

- Soft Drinks**
Coke, Diet Coke, Mr. Pibb, Coke Zero, Sprite, Mello Yello, Pink Lemonade
- Draft Abita Root Beer!** (No Refills) Make It A Float
- Fresh Ground Coffee**
- Sweet & Unsweetened Tea**
- Hot Tea**
- 2% or Whole Milk** (No Refills)
- Juice** (No Refills)
The Real Deal Fresh Squeezed 100% Orange Juice
Apple Juice



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APPETIZERS

Fried Pickles with homemade Ranch sauce.	\$9.99
Carolina Bacon Pimento Cheese ^{GF} Served with tortilla chips.	\$9.99
Onion Ring Basket Hand cut fried Spanish onions served with our homemade Chipotle sauce.	\$12.49
Calamari Served with our remoulade sauce and topped with green onion.	\$12.49
Fried Green Tomatoes Served over a sweet pickled salad and drizzled with spicy Jalapeños Ranch sauce.	\$10.99
WINGS Choose from: Tiger Sauce, Sweet Teriyaki, Honey BBQ, Mango Habañero, Chipotle Cherry Bomb, Carolina Hot Sauce, or Buffalo Lemon Parmesan. Served with our made from scratch Ranch or Bleu Cheese.	6 piece \$10.49 12 piece \$19.49
Buffalo Bites Breaded fried chicken bites with any of our wing sauces.	\$11.49
Fresh Homemade Chips ^{GF} Seasoned with fresh herbs and parmesan. Served with our homemade Ranch sauce for dipping.	\$9.49
Fried Cheese Curds Served with our homemade Jalapeño Ranch sauce.	\$11.49
FRIED OYSTERS 8 Lightly fried oysters served over shredded Asian salad with our homemade spiced aioli.	\$12.49
Fried Mushrooms A generous portion of our hand battered fried mushrooms served with our made from scratch Ranch.	\$10.49
Quesadilla Sautéed onion, peppers, and cheddar cheese in a hot flour tortilla. Served with sour cream, salsa, shredded lettuce, and Pico de Gallo.	\$9.49
Add Pulled Pork \$5.49 Add Steak \$6.49 Add Grilled Chicken \$5.49	
Nachos Black beans, queso, Pico de Gallo, cheddar & jack cheeses, jalapeños, sour cream, and salsa.	\$13.49
Add Pulled Pork \$5.49 Add Avocado \$2.49 Add Chorizo \$2.49	
Loaded Cheese Fries Cheddar, bacon, and green onion served with our homemade ranch sauce.	\$11.49
Add Pulled Pork \$5.49 Add Chili \$2.49	
Coconut Shrimp Seven Jumbo fried Coconut Shrimp served with a Mango Chutney.	\$14.49



SALADS AND SOUPS

All salads are served with your choice of our homemade dressings and fresh baked bread upon request.

Homemade Dressings

Ranch, Bleu Cheese, Honey Mustard, Greek, Raspberry Balsamic Vinaigrette, and Thousand Island. We also proudly serve Ginger Sesame

Tossed, Caesar Or Greek Small \$7.49 Medium \$10.49 Large \$11.99

BERRY GOOD SALAD Fresh baby spinach and arugula with crumbled goat cheese, strawberries, candied pecans, crumbled bacon, a pinch of freshly ground pepper tossed in olive oil and a Balsamic reduction. \$12.99 Add Grilled Chicken \$5.49

STEAK HOUSE SALAD* Spring mix, bacon, sundried tomato, black beans, roasted corn, jack cheese, and avocado. Topped with a 6 oz grilled sirloin. \$19.99

Corner Stone Cobb Salad Sliced grilled chicken, avocado, bacon, eggs, croutons, and Bleu Cheese Vinaigrette. \$15.49

Club Salad House salad with cheddar cheese, turkey, ham, and bacon. \$14.49

Grilled, Blackened or Fried Chicken Salad

A mixed green salad with tomatoes, cheddar cheese, carrots, red cabbage, onions, and cucumbers. Served with your choice of our homemade dressing. Make it Greek or Caesar at no additional charge. \$14.99

TUNA SASHIMI KALE SALAD* Ahi Tuna, seared with teriyaki glaze, topped with sesame seeds, and served rare over a Quinoa kale salad. Thai vegetable blend (edamame, red onions, brown rice, mandarin orange, and red cabbage). Served with a ginger sesame dressing. \$18.49

Chicken Taco Salad Our fresh, delicious house salad with corn, black beans, and Pico de Gallo in a fried tortilla shell. Topped with grilled chicken and avocado. \$14.49

HARVEST SALAD Mixed greens, roasted corn, dried cranberries, bacon, tomatoes, balsamic vinaigrette, goat cheese, candied pecans, and fried tobacco onions. \$13.49 Add Grilled Chicken \$5.49

HOMEMADE SOUPS

Prepared daily. Ask your server for today's soup. Cup \$5.99 Bowl \$7.49

CORNERSTONE FAVORITES

Cornerstone Favorites are served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side (except Fish & Chips). Loaded potato \$2.49 extra

BABY BACK RIBS^{GF} Our famous slow roasted BBQ pork ribs, so tender and juicy they'll slide right off the bone and melt in your mouth. Smothered in our savory homemade BBQ sauce.
Full (12 bones) \$26.99 Half (6 bones) \$21.49 Quarter (3 Bones) \$17.99

Meatloaf Two slabs of our made from scratch meatloaf slow roasted and grilled. Topped with our chipotle cream sauce or our house made beef gravy. \$17.49

Calabash Chicken These hand breaded fried chicken tenders are sure to please. Served with our house made honey mustard sauce. \$17.49

Sesame Encrusted Atlantic Salmon^{*GF} Topped with our ginger sesame aioli. \$22.49

Fish & Chips Beer battered Haddock fried to golden perfection. Served with French fries, cole slaw, tartar and cocktail sauce. Malt Vinegar also available by request. \$18.49

Stuffed Broiled Flounder Stuffed with tender lump crab meat with breading and spices. Topped with a Carolina creole sauce. \$27.49

Baja Chicken^{GF} A grilled chicken breast topped with house made corn, Pico de Gallo, cajun lime aioli, and sliced fresh avocado. \$19.49

LOCAL MOUNTAIN TROUT Locally sourced mountain trout served grilled or blackened. \$21.49

Herb Crusted Pork Chops* Our delicious grilled pork chops, lightly breaded and topped with our house made lemon butter sauce. \$19.49

Shrimp & Grits^{GF} Gulf Shrimp Sautéed with bacon, sausage, and garlic in a creole sauce served over local stoneground grits topped with chives and diced tomatoes. Served with your choice of salad. \$17.49

Steak Tacos Marinated skirt steak over three corn tortillas topped with jack cheese, grilled onions, Pico de Gallo, fried potato strings, and a cilantro lime crema. \$18.49

Mahi Tacos Blackened Mahi Mahi topped with a sesame ginger mango salsa and chipotle aioli. \$18.49

Spaghetti Served with our famous homemade meat or marinara sauce \$14.49
Add 3 meatballs \$4.49

Meat Lasagna (Made From Scratch) Layers of lasagna noodles topped with seasoned ground beef, house made sausage, ricotta, mozzarella, and Parmesan. \$17.99

Chicken Parmesan Herb crusted grilled chicken breast topped with mozzarella and marinara sauce. Served with choice of spaghetti and marinara or fettuccini alfredo \$19.49

Fettuccini Traditional fettuccini alfredo simple and delicious \$16.49
Add grilled chicken \$5.49 Add grilled shrimp \$7.49
Add grilled salmon* \$9.49 Add broccoli \$3.49

BLACKENED MAHI MAHI 8 oz Mahi Mahi served over spinach, corn, bacon and parmesan risotto. Paired with grilled zucchini spears, and finished with a smokey and creamy Carolina Creole Sauce \$25.49

Shrimp & Risotto Grilled baby shrimp over two fried risotto cakes and finished with our homemade Smokey Carolina Creole Sauce \$21.49



BURGERS

Served with your choice of French fries, sweet potato fries, cole slaw, chips or potato salad (except for gyro platter)

Prime House Stacked Burgers* Two 4 oz PRIME patties stacked on a freshly toasted bun. Choice of cheese with lettuce, tomato, onion, pickle, and mayonnaise \$13.49

Applewood Bacon Cheddar* \$14.49

Mushroom Swiss* \$13.99

Chipotle, Avocado, Monterey Jack & Bacon Burger* \$15.49

All American* White American cheese, sauteed onion, lettuce, tomato, and topped with our homemade burger Island Sauce \$13.99

Cornerstone Burger* Smothered in BBQ Sauce, Monterey Jack, and cheddar cheeses, Applewood smoked bacon, fried onion rings on a toasted brioche bun \$15.49

BELLY RUB BURGER* Two 4 oz PRIME patties with crispy smoked pork belly, brie cheese, caramelized onions bbq sauce, and homemade fig jam. \$15.99

JALAPEÑO POPPER BURGER* Roasted Jalapeño and Guajillo peppers in a cream cheese blend, Pico de Gallo, fried tobacco onion strings, and topped with homemade Jalapeno Ranch \$15.99

Palmetto Bacon Burger* House made Pimento cheese, bacon, lettuce, onion, and fried green tomato. \$15.49

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🔥 Extra Spicy