

THE FINEST
AMERICAN TRADITIONS
HAVE GRILL MARKS.

1776  2016

CORNERSTONE

STEAKHOUSE • WHISKEY & MARTINI LOUNGE

I TAKE VITAMINS EVERY DAY;
IT'S CALLED STEAK.

-JIM HARBAUGH

APPETIZERS

*SEAFOOD TOWER

king crab legs | lobster tail | poached and grilled shrimp | oysters |
lobster claws | tuna poke | cocktail and mustard sauces |
lemon | crisp wonton chips

*OYSTERS ON THE HALF SHELL

cocktail sauce | lemon

OYSTERS ROCKEFELLER

shallots | bacon | spinach | cream | pernod | hollandaise

CORNERSTONE CRAB CAKE

colossal lump crab cake | red peppers | mayo | dijon | cajun rémoulade

TRADITIONAL SHRIMP COCKTAIL

citrus | horseradish | cocktail sauce

TEMPURA SHRIMP

sweet chili | ponzu

SHANGHAI-STYLE FRIED CALAMARI

chili glaze | red peppers | crushed peanuts | green onions

ESCARGOT

escargot | puff pastry | garlic butter

KOBE BEEF MEATBALLS

tomato sauce | parmesan cream | basil

*STEAK TARTARE

filet mignon | egg yolk | grilled crostini

SOUPS

LOBSTER BISQUE

FRENCH ONION SOUP

caramelized onions | beef consommé | crouton |
gruyère cheese | parmesan

SALADS

CORNERSTONE HOUSE WEDGE

iceberg | tomato | brown sugar bacon | bleu cheese | onion crisp

CHOPPED CAESAR

romaine | grana padano | roasted garlic | croutons

DINNER SALAD

iceberg | spring mix | carrots | diced eggs | red onion |
cucumber | tomato | croutons

HOUSE PRIME RIB

Our specialty. Perfectly seasoned, slow roasted and carved to order,
served with au jus, house-made horseradish

*HOUSE CUT 22 oz.

*PETITE CUT 14 oz.

STEAK FOR TWO

*TOMAHAWK 40 oz.

includes choice of two sides

(Excluding lobster mac & cheese)

FEATURES

SPINACH & QUINOA SALAD

garlic tomato | mandarin oranges | avocado | cranberries | almonds |
onion | orange vinaigrette add chicken | add shrimp

SAUTÉED BEEF TIPS IN WINE SAUCE

duckhorn demi | root vegetables | mushrooms | pappardelle pasta

CRAB-STUFFED PRAWNS

mascarpone cream | tomato basil sauce | pappardelle pasta swirl

STEAKS / CHOPS

*T-BONE STEAK 16 oz.

*NEW YORK STRIP 16 oz.

*BONE-IN RIBEYE 22 oz.

*COLORADO LAMB CHOPS (served single bone)

mint demi-glace

*FILET MIGNON 10 oz. or 7 oz.

USDA certified beef with house seasoning

ADD TO ANY STEAK OR CHOP

LOBSTER TAIL 1/2 LB. OR 1 LB. KING CRAB LEGS

CHEF'S STEAK TOPPINGS

*CRAB OSCAR

WILD FIELD MUSHROOMS

BACON JAM

BLEU CHEESE

*FRIED EGG

CARAMELIZED ONIONS

SAUCE

cabernet mustard | peppercorn | béarnaise | diane | creamy horseradish

CORNERSTONE FAVORITES

PAN-SEARED HALIBUT

butter-basted | wilted baby spinach | yukon gold mashed potatoes |
lemon butter cream sauce

ROASTED CRAB-STUFFED SALMON

wilted spinach | white rice | lemon butter cream sauce

SAUTÉED SHRIMP SCAMPI

lemon | white wine | garlic | butter | chives | pasta twirl | artisan bread

CHICKEN BREAST PICCATA

crimini mushrooms | pappardelle pasta | capers | lemon cream sauce

TWIN LOBSTER TAILS butter | grilled lemon

1 LB. KING CRAB LEGS drawn butter | grilled lemon

CORNERSTONE SHARED SIDES

GRILLED ASPARAGUS

LOADED BAKED POTATO

SAUTÉED SPINACH WITH GARLIC

CREAMED CORN

bacon | sour cream | peppers | green onion

CRISP BACON GREEN BEANS

CRISP BRUSSELS SPROUTS

pancetta | shallots | aged balsamic

CREAMY HERBED MASHED POTATOES

SAUTÉED MUSHROOMS

SPICED BUTTERNUT SQUASH

cinnamon | brown sugar | brown butter | chives

FRIES

choice of: plain, garlic or sweet potato

MAC & CHEESE

LOBSTER MAC & CHEESE



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BEER ON DRAUGHT 14 OZ.**BLUE MOON**

wheat ale, blue moon brewery

CRYO STASH

imperial ipa, hoppy valley brewery

NEGRA MODELO

dunkel-style lager, grupo modelo

SEASONAL DRAUGHT**LONG-NECK BOTTLES****IMPORT BEER**

corona | heineken | modelo especial | lagunitas ipa | lagunitas ale | left hand milk stout

DOMESTIC BEER

coors light | miller lite

PROHIBITION CRAFTED COCKTAILS**BOURBON BLUSH**

woodford reserve | campari | cinzano 1757 sweet vermouth

VIEUX CARRÉ

remy v.s | plymouth gin | cinzano 1757 sweet vermouth | pernod | absinthe

SAZERAC (NEW ORLEANS)

slow & low rock rye | pernod absinthe | psychaud's bitters

CUCUMBER SOUTHSIDE

hendrick's gin | chateau aloe liqueur | fresh lime | mint | cucumber | soda

OLD FASHIONED 40-DAY BARREL AGED IN HOUSE

old forester bourbon | brown sugar | bitters | orange | dark cherries

MIXOLOGIST'S CRAFTED COCKTAILS**WHITE PEACH SANGRIA**

ménage à trois moscato | tito's vodka | peach schnapps | fresh fruit

RED SANGRIA

wind & grace cabernet | brandy | orange liqueur

FILTHY CHERRY MULE

new amsterdam vodka | filthy cherries | ginger beer | fresh mint

STRAWBERRY LYCHEE PUNCH

new amsterdam vodka | strawberry purée | lychee liqueur | fresh lemon juice

MANGO BASIL MARGARITA

embajador reposado tequila | basil leaves | mango purée | orange curaçao | lime juice | tajín rim

CRAFTED MARTINIS**BERRIED TREASURE**

rumhaven rum | strawberry purée | pineapple juice

CHOCOLATE COVERED CHERRY

stoli vanil vodka | filthy cherry juice | luxardo cherry | godiva chocolate | whipped cream | chocolate syrup

CREAMSICLE

stoli vanil vodka | triple sec | orange juice | whipped cream

I LIKE IT DIRTY

tito's vodka | olive juice | filthy olives

LYCHEE

tito's vodka | lychee liqueur | fresh lemon juice

POMEGRANATE

new amsterdam vodka | cointreau | pom juice | lemon juice | sugar rim

SALTED CARAMEL PRETZEL

skrewball | godiva chocolate | salted caramel rim

ESPRESSO

stoli vanil vodka | chilled espresso | kahlúa

FRENCH MARTINI

grey goose vodka | chambord | pineapple juice | lemon twist

WINE**SPARKLING WINES**6oz.
Carafe / Bottle**MOËT & CHANDON IMPERIAL BRUT**, France**DOMAINE STE. MICHELLE**, CA**MARTINI & ROSSI ASTI SPUMANTE**, Italy**GAMBINO CUVÉE BRUT**, Italy**WHITE VARIETALS****CONUNDRUM BLEND**, Rutherford, CA**MÉNAGE À TROIS**, Moscato, CA**CHATEAU ST MICHELLE**, Riesling, Columbia Valley, WA**HEINZ EIFEL**, Riesling, Mosel, Germany**MIRASSOU**, Moscato, CA**PINOT GRIGIO & PINOT GRIS****SANTA MARGHERITA**, Italy**WILLAKENZIE ESTATE**, Pinot Gris, OR**SANTA CRISTINA**, Italy**FERRARI-CARANO**, Russian River Valley, CA**SAUVIGNON BLANC****FREEMARK ABBEY**, Napa Valley, CA**SMITH & SHETH**, Marlborough, New Zealand**EMMOLO**, Fairfield, CA**FERRARI-CARANO**, Fume Blanc, Alexander Valley, CA**CHARDONNAY****FAR NIENTE**, Napa Valley, CA**SONOMA-CUTRER**, Russian River, CA**FERRARI-CARANO**, Anderson Valley, CA**LA CREMA**, Sonoma Coast, CA**CHALK HILL**, Sonoma County, CA**KENDALL-JACKSON**, "Vintner's Reserve", Sonoma, CA**JOSH CELLARS**, CA**SEA SUN**, Caymus Vineyards, CA**WIND AND GRACE**, Los Alamos, CA**PINOT NOIR****ERATH ESTATE**, OR**LA CREMA**, Sonoma Coast, CA**CHALK HILL**, Sonoma, CA**MACMURRAY RANCH**, Russian River Valley, CA**MEIOMI**, Central Coast, CA**KENWOOD**, Russian River Valley, CA**MERLOT****DUCKHORN**, Napa Valley, CA**FERRARI-CARANO**, Sonoma Coast, CA**KENDALL-JACKSON**, "Vintner's Reserve" Sonoma, CA**RODNEY STRONG**, Sonoma County, CA**FRANCIS FORD COPPOLA**, "Diamond", CA**CABERNET SAUVIGNON****CAYMUS**, Napa Valley, CA**SILVER OAK**, Alexander Valley, CA**DUCKHORN**, Napa Valley, CA**JORDAN**, Alexander Valley, CA**FOLEY JOHNSON**, Rutherford, Napa Valley, California**FERRARI-CARANO**, Alexander Valley, CA**DECOY BY DUCKHORN**, Sonoma, CA**JUSTIN**, Paso Robles, CA**EDUCATED GUESS**, Napa Valley, CA**JOSH CELLARS**, Napa Valley, CA**KENDALL-JACKSON**, Sonoma, CA**STERLING**, Central Coast, CA**BONANZA LOT 1**, Caymus Vineyards, CA**WIND AND GRACE**, Los Alamos, CA**ZINFANDEL****OPOLO**, Paso Robles, CA**KLINKER BRICK**, Lodi, CA**BERAN**, Sonoma, CA**FRANCIS FORD COPPOLA**, "Diamond", CA**RED VARIETALS****JUSTIN SAVANT**, Blend, Paso Robles, CA**FERRARI-CARANO TRESOR**, Blend, Sonoma, CA**DUCKHORN PARADUX**, Blend, Napa Valley, CA**TAKEN**, Blend, Napa Valley, CA**RUFFINO DUCALE**, Chianti, Italy**THE PESSIMIST**, Blend, Daou Vineyards, CA**LYETH**, Blend, Sonoma, CA**ZUCCARDI Q**, Malbec, Mendoza, Argentina**TERRAZAS ALTOS DEL PLATA**, Malbec, Argentina**BAROSSA VALLEY ESTATE**, Shiraz, Australia

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..... DESSERTS

CHOCOLATE ESPRESSO CAKE

rich layers of milk and dark chocolate, hints of coffee flavor

CRÈME BRÛLÉE

rich egg and vanilla custard topped with a contrasting layer of hard sugar

NEW YORK STYLE CHEESECAKE

classic recipe baked exclusively for us

LIMONCELLO CAKE

light lemon cake layered with mascarpone pastry cream and infused with limoncello liqueur. Includes a shot of limoncello liqueur

PLANTAINS FOSTER

plantains and pecan praline ice cream with butter, brown sugar, cinnamon, dark rum and banana liqueur, garnished with plantain crisps and whipped cream

..... CHOOSE 3 FOR \$9

ICE CREAM

Cappuccino
Chocolate
French Vanilla
Pistachio

SORBET

Lemon
Mango
Raspberry

..... PORTS & DESSERT WINE

FONSECA BIN 27, PORTUGAL

FERRARI-CARANO, ELDORADO NOIR,
RUSSIAN VALLEY, CA

..... BEVERAGES

COFFEE

Regular or Decaf
Cappuccino
Espresso
Latte

TEA

Black
Herbal
Green
Japanese Sencha

