

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

### THREE OF A KIND

three petite filets | béarnaise | peppercorn | bourbon sauces |  
grilled crostini | summer greens

### SPICY SHRIMP & SCALLOP LINGUINI

creole cream sauce

### BRAISED SHORT RIBS

tossed in madeira wine sauce | pappardelle pasta |  
sun-dried tomatoes

## STEAKS / CHOPS

\*FILET MIGNON 10 oz. 7 oz.

\*T-BONE STEAK 16 oz.

\*NEW YORK STRIP 16 oz.

\*BONE-IN RIBEYE 22 oz.

\*COLORADO LAMB CHOPS (served single bone)  
mint demi-glace

USDA certified choice 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 | CHOOSE 3

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



# CORNERSTONE

STEAKHOUSE • WHISKEY &amp; MARTINI LOUNGE

## 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 &amp; 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 &amp; 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

broken shed 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

MOËT &amp; CHANDON IMPERIAL BRUT, France

DOMAINE STE. MICHELLE, CA

MARTINI &amp; 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 &amp; 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

# CORNERSTONE

STEAKHOUSE • WHISKEY & MARTINI LOUNGE

## ..... 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 .....

#### 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

