

CORNERSTONE

CLASSIC AMERICAN STEAKHOUSE

DESSERTS

CRÈME BRÛLÉE 8

Rich Egg and Vanilla Custard topped with a contrasting layer of Hard Sugar

PLANTAINS FOSTER 8

Plantains and Almond Praline Ice Cream, with Butter, Brown Sugar, Cinnamon, Dark Rum and Banana Liqueur, garnished with Plantain Crisps and Whipped Cream

LIMONCELLO CAKE 8

A light Lemon Cake, layered with Mascarpone Pastry Cream infused with Limoncello Liqueur Includes a shot of Limoncello Liqueur

NEW YORK STYLE CHEESECAKE 8

Classic recipe baked exclusively for us

CHOCOLATE ESPRESSO CAKE 8

Rich layers of Milk and Dark Chocolate, hints of Coffee Flavor

CHOOSE 3 FOR \$6

SORBET

ICE CREAM

Champagne Raspberry

Lemon

Almond Praline French Vanilla Chocolate

Spumoni

 $oxed{\mathsf{COFFEE}}_{\mathsf{REGULAR}}$ OR DECAF $oldsymbol{4}$ $oxed{\mathsf{EBLACK}}$ BLACK $oldsymbol{4}$ REGULAR OR DECAF 4

LATTE 5

ESPRESSO 5

CAPPUCCINO 5

MACCHIATO 5

HERBAL 4

GREEN 4



.....LOUNGE

***STEAK TARTAR 10**

Filet Mignon, Arugula, Egg Yolk, Capers, Parmesan, Creole Aïoli

SIGNATURE FRIES AND DIPS 8

Plain, Sweet Potato, Garlic Parm with Dip Accompaniments

SHANGHAI-STYLE FRIED CALAMARI 10

Chili Glaze Red Peppers, Crushed Peanuts, Green Onions

*OYSTERS ON THE HALF SHELL (4) 10

Cocktail and Lemon

***OYSTERS ROCKEFELLER (4) 10**

Shallots, Spinach, Cream, Pernod, Hollandaise

*PRIME RIB SLIDERS 9

Provolone, Horseradish Smear, Butter Brioche Bun

*BEEF AND BLEU CHEESE SLIDERS 9

Bleu Cheese, Arugula, Butter Brioche Bun

ROASTED BEETS AND TEARDROP TOMATOES 9

Mescaline Greens, Pecans, Goat Cheese, Herb Vinaigrette and Balsamic

CRAFT BEER AND CHEESE BISQUE 7

Tillamook Cheddar, Pale Ale, Cream, Dijon

