

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

*PRIME RIB SLIDERS 9

Provolone / Horseradish Smear / Butter Brioche Bun

*STEAK TARTARE 10

Filet Mignon / Arugula / Egg Yolk / Capers / Parmesan / Creole Aioli

ESCARGOT 10

Escargot / Puff Pastry / Garlic Butter

*STEAMED CLAMS OR MUSSELS 10

White Wine / Broth / Garlic / Shallots / Parsley / Grilled Baguette

SHANGHAI-STYLE FRIED CALAMARI 10

Chili Glaze Red Peppers / Crushed Peanuts / Green Onions

*OYSTERS ROCKEFELLER 12

Shallots / Spinach / Cream / Pernod / Hollandaise

*OYSTERS ON THE HALF SHELL 12

Citrus / Horseradish / Cocktail Sauce

CRAB CAKES 14

Lump Crab / Red Pepper / Mayo / Dijon / Cajun Lobster Sauce

*TRADITIONAL SHRIMP COCKTAIL 14

Citrus / Horseradish / Cocktail Sauce

*SEAFOOD PLATTER FOR TWO 35

Lump Crab / Prawns / Lobster / Oysters / Mussels / Clams

SOUPS

SOUP DU JOUR 6

CRAFT BEER & CHEESE BISQUE 7

Tillamook Cheddar / Amber Ale / Cream / Dijon
Grilled Cheese Croutons

FRENCH ONION SOUP 7

Caramelized Onions / Beef Consommé / Crouton
Gruyère Cheese / Parmesan

SALADS

DINNER SALAD 5

Iceberg / Romaine / Carrots / Diced Eggs / Red Onion / Cucumber
Tomato / Croutons / Thousand Island Dressing

CHOPPED CAESAR 7

Romaine / Parmesan / Roasted Garlic / Bread Twills

CORNERSTONE HOUSE WEDGE 8

Iceberg / Tomato / Brown Sugar Bacon / Bleu Cheese / Onion Crisp

BEETS & TEARDROP TOMATOES 8

Arugula / Pecans / Goat Cheese / Herb Vinaigrette / Balsamic

HOUSE PRIME RIB

Our Specialty, Perfectly Seasoned, Slow Roasted and Carved As Ordered
Served with your choice of dinner salad or soup du jour

*MEDIUM CUT 28 / 14 oz.

*LARGE CUT 32 / 22 oz.

STEAK NOUN • /stāk/

Choice cut, well-marbled prime beef
perfectly grilled using age-old traditions
passed down from our hungry forefathers.

Usage: "Like a steak, true love is rare."

STEAKS / CHOPS

USDA Certified 1855 Choice Angus Beef with Herb, Sea Salt, Butter
Served with your choice of dinner salad or soup du jour

*GRASS FED NEW YORK STEAK 38 / 12 oz.

*FILET MIGNON 28 / 7 oz. 34 / 10 oz.

*NEW YORK 30 / 14 oz.

*FILET WAGYU COULOTTE SIRLOIN 31 / 10 oz.

*TOMAHAWK RIBEYE 49 / 28 oz.

*BONE-IN RIBEYE 38 / 22 oz.

*COLORADO LAMB CHOPS (served single bone) 33
Mint Demi-Glace

ADD TO ANY STEAK OR CHOP

LOBSTER TAIL 23

1 LB. KING CRAB LEGS 42

CHEF'S STEAK TOPPINGS

*FRIED EGG 3

*CRAB OSCAR STEAK TOPPER 9

BONE MARROW 10

OLIVE TAPENADE 3

BLEU CHEESE 4

CHIMICHURRI SAUCE 3

COMPLIMENTARY SAUCES UPON REQUEST

Cabernet Mustard / Peppercorn / Béarnaise / Diane

CORNERSTONE FAVORITES

Served with your choice of dinner salad or soup du jour

*BRICK GRILLED CHICKEN 24

Whole Semi-Boneless Organic Chicken / Mustard Marinade / Rosemary

*BONELESS BEEF SHORT RIB 27

Red Wine Demi / Jardinière Garnish

*SAUTÉED SCAMPI 26

Lemon / White Wine / Garlic / Butter / Chives / Pasta Twirl / Artisan Bread

*PORK PORTERHOUSE 26

Pork Jus / Polenta / Greens

*CEDAR-PLANKED SALMON 27

Lemon Beurre Blanc / Grilled Lemon

*BEEF TIPS IN RED WINE 29

Duckhorn Demi / Baby Carrots / Cipollini Onions
Wild Mushroom / Pappardelle Pasta

*TWIN LOBSTER TAILS 58

Butter / Lemon

CORNERSTONE SHARED SIDES

SAUTÉED MUSHROOMS 6

CRISP BACON GREEN BEANS 6

ROASTED CAULIFLOWER 6

Panko / Hard Boiled Egg / Parsley

ROASTED ROOT VEGETABLES 6

SAUTÉED SPINACH WITH GARLIC 6

BAKED SWEET POTATO 6

CREAM HERB MASHED POTATOES 6

BRUSSELS SPROUTS 6

Balsamic / Shallots

FRIES 6

Choice of: Plain, Garlic or Sweet Potato

JUMBO ASPARAGUS SPEARS 7

Garlic Butter

LOADED BAKED POTATO 8

LOBSTER MAC & CHEESE 11

Entrée Split / Share Charge 6



CORNERSTONE

STEAKHOUSE • WHISKEY & MARTINI LOUNGE

..... **BEER ON DRAUGHT 14 oz.****GOOSE ISLAND 7**

English IPA 5.9% Abv

KONA LONGBOARD, KONA BREWING CO 7

American Lager 4.6 abv

CORNERSTONE SEASONAL DRAUGHT 7..... **LONG-NECK BOTTLES****DOMESTIC BEER 5**Bud / Bud Light / Coors Light / Miller Lite
Michelob Ultra / O'Doul's**IMPORT BEER 6**

Corona / Corona Light / Dos Equis / Heineken

..... **PROHIBITION
CRAFTED COCKTAILS****OLD FASHIONED 40 DAY BARREL AGED IN HOUSE 10**

Old Forester Bourbon, Brown Sugar, Bitters, Orange, Dark Cherries

HOLLYWOOD & VINE 10Stoli Vodka, Dow's Fine Ruby Port, Fresh Lemon + Berries,
Barritts Ginger Beer**MORE THAN A MOJITO 10**Bacardi Select Rum, Spiced Demerara Unrefined Syrup,
Fresh Mint, Club Soda**CUCUMBER SOUTHSIDE 10**Henderick's Gin, Chateau Aloe Liqueur,
Fresh Lime + Mint + Cucumber, Soda**LEM N' BERRY 10**Casa Noble Tequila, Aperol, Licor 43, Strawberry Purée,
Fresh Lemon Juice**JJ'S TIKI 10**Jameson Black Barrel, Luxardo Maraschino Liqueur,
Coconut Cream, Grapefruit Juice, Fresh Lemon Juice**VIEUX CARRÉ 10**Hennessey V.S, Plymouth Gin,
Cinzano 1757 Sweet Vermouth, Absinthe**SAZERAC (NEW ORLEANS) 10**

Hochstadter's Rock and Rye 100, Absinthe, Peychaud's Bitters

BOURBON BLUSH 10Woodford Reserve, St. George Bruto Americano,
Carpano Formula Vermouth**MANGO MOJITO 10**

Cruzan Rum, Mango Purée, Fresh Mint, Club Soda

BLOOD ORANGE MARGARITA 101800 Silver Tequila, Solerno Blood Orange Liqueur,
Sweet & Sour, Salt Rim**POMEGRANATE DAIQUIRI 10**Bacardi Select Rum, Pom Juice, Crème de Cassis, Fresh Lime Juice,
Pomegranate Sugar Rim**STRAWBERRY LYCHEE PUNCH 10**

Strawberry Vodka, Fresh Strawberries, Lychee, Fresh Lemon Juice

..... **WINE****SPARKLING WINE**Korbel, Sparkling Wine, CA
Lamarca Processco, Italy
Schransburg Blanc de Blanc
Carneros Domaine*Split / Bottle*8 | 25
28
60
75**PINOT GRIGIO**

Maso Canali, Italy

Glass / Bottle

8 | 25

SAUVIGNON BLANCSanta Carolina, Chile
Ferrari-Carano, Fumé Blanc, Alexander Valley, CA7 | 21
8 | 25**CHARDONNAY**Sonoma-Cutrer, Russian River, CA
Kendall-Jackson, "Vintner's Reserve" Sonoma, CA
Ferrari-Carano, Anderson Valley14 | 42
10 | 30
12 | 36**FRUIT WINES**Beringer, Zinfandel, CA
Robert Eymael, Riesling, "Monchhof," Germany
Mirassou, Moscato, CA8 | 25
10 | 30
8 | 25**PINOT NOIR**Sonoma-Cutrer, Napa Valley, CA
MacMurray Ranch, Sonoma Coast, CA
Kenwood, Russian River, CA
Ferrari-Carano, Anderson Valley80
12 | 36
10 | 30
16 | 50**MERLOT**Kendall-Jackson, "Vintner's Reserve" Sonoma, CA
Robert Mondavi, "Private Selection", Central Coast, CA
Francis Coppola, "Diamond" Napa Valley, CA
Ferrari-Carano, Anderson Valley10 | 30
8 | 25
8 | 25
12 | 36**CABERNET SAUVIGNON**Kendall-Jackson, "Vintner's Reserve" Sonoma, CA
Robert Mondavi, "Private Selection", Central Coast, CA
Decoy by Duckhorn, Napa Valley, CA
Ferrari-Carano, Anderson Valley10 | 30
8 | 25
15 | 45
16 | 50**RED ZINFANDEL**Klinker Brick Old Vine, Lodi, CA
Rancho Zabaco "Heritage" Sonoma, CA12 | 36
10 | 30**FULL BODY REDS**Pascual Toso Estate, Malbec, Menoza, Argentina
Rosemount, Shiraz, South Australia
Chianto Ruffino, Riserva Ducale8 | 25
8 | 25
13 | 48**PORTS & DESSERT WINE**Taylor Fladgate, Portugal
Fonesca Bin 27, Portugal
Ferrari-Carano Eldorado Pinot Noir*4oz. Glass*7
9
12**FULL WINE LIST AVAILABLE**..... **COFFEE****REGULAR OR DECAF 4****LATTE 5****ESPRESSO 5****CAPPUCCINO 5****MACCHIATO 5**..... **TEA****BLACK 4****HERBAL 4****GREEN 4**