

THE FINEST  
AMERICAN TRADITIONS  
HAVE GRILL MARKS.

1776  2016

# CORNERSTONE

CLASSIC AMERICAN STEAKHOUSE

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 IN PASTRY 10

Escargot / Pastry Shell / White Wine Sauce

### \*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 / 1000 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 / 14oz

\*LARGE CUT 32 / 22oz

## 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

### \*EYE OF RIBEYE STEAK 30

Wild Mushrooms / Diane Sauce

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

\*NEW YORK 30 / 14oz

\*FILET WAGYU COULOTTE SIRLOIN 31 / 10oz

\*TOMAHAWK RIBEYE 49 / 28oz

\*BONE-IN RIBEYE 38 / 22oz

\*COLORADO LAMB CHOPS (served single bone) 33

Mint Demi-Glace

ADD LOBSTER TAIL TO ANY STEAK OR CHOP 23

## 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

An 18% service charge will be added to parties of 8 or more

\*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



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# CORNERSTONE

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## BEER ON DRAUGHT 14 oz.

### GOOSE ISLAND 7

English IPA 5.9% Abv

### SHOCK TOP WHEAT ALE, ANHEUSER-BUSCH 7

Witbier 5.2 Abv

### KONA LONGBOARD, KONA BREWING CO 7

American Lager 4.6 abv

## 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

### CRAFT BEER 7

Full Sail Amber Ale / Ghost Rider White IPA / Golden Monkey  
Samuel Adam's Cherry Wheat / Stone IPA / Widmer Hefeweizen

SEE YOUR SERVER FOR FULL CRAFT BEER MENU

## PROHIBITION CRAFTED COCKTAILS

### OLD FASHIONED 40 DAY BARREL AGED IN HOUSE 10

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

### CORNERSTONE MARTINI 10

Grey Goose, Cinzano Bianco

### HOLLYWOOD AND VINE 10

Stoli Vodka, Dow's Ruby Port, Fresh Lemon + Berries,  
Barritt's 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 & Rye 100, Absinthe, Peychaud's Bitters

### BOURBON BLUSH 10

Woodford Reserve, St. George Bruto Americano,  
Carpano Formula Vermouth

## 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 BLANC

Santa Carolina, Chili  
Ferrari Carano, Fumé Blanc, Alexander Valley, CA

7 | 21  
8 | 25

### CHARDONNAY

Sonoma-Cutrer, Russian River, CA  
Kendall-Jackson, "Vintner's Reserve" Sonoma, CA  
Ferrari Carano, Anderson Valley

14 | 42  
10 | 30  
12 | 36

### FRUIT WINES

Beringer, Zinfandel, CA  
Robert Eymael, Riesling, "Monchhof," Germany  
Mirassou, Moscato, CA

8 | 25  
10 | 30  
8 | 25

### PINOT NOIR

MacMurray Ranch, Sonoma Coast, CA  
Kenwood, Russian River, CA  
Ferrari Carano, Anderson Valley

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 Valley

10 | 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 Valley

10 | 30  
8 | 25  
15 | 45  
16 | 50

### RED ZINFANDEL

Klinker Brick Old Vine, Lodi, CA  
Rancho Zabaco "Heritage" Sonoma, CA

12 | 36  
10 | 30

### FULL BODY REDS

Pascual Toso Estate, Malbec, Menoza, Argentina  
Rosemount, Shiraz, South Australia  
Chianti Ruffino, Riserva Ducale

8 | 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

## TEA

BLACK 4

HERBAL 4

GREEN 4

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