

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

*OYSTERS ON THE HALF SHELL

dressed with lemon mignonette 18

OYSTERS ROCKEFELLER

shallots | bacon | spinach | cream | pernod | hollandaise 18

CRAB CAKES

lump crab | red peppers | mayo | dijon | cajun rémoulade sauce 18

TRADITIONAL SHRIMP COCKTAIL

citrus | horseradish | cocktail sauce 16

TEMPURA SHRIMP

sweet chili | ponzu 14

SHANGHAI-STYLE FRIED CALAMARI

chili glaze | red peppers | crushed peanuts | green onions 12

ESCARGOT

escargot | puff pastry | garlic butter 12

KOBE BEEF MEATBALLS

tomato gravy | parmesan crème | basil 10

SOUPS

FRENCH ONION SOUP

caramelized onions | beef consommé | crouton
gruyère cheese | parmesan 10

SOUP DU JOUR 7

SALADS

CORNERSTONE HOUSE WEDGE

iceberg | tomato | brown sugar bacon | bleu cheese | onion crisp 11

CHOPPED CAESAR

romaine | grana padano | roasted garlic | croutons 10

DINNER SALAD

iceberg | carrots | diced eggs | red onion
cucumber | tomato | croutons 7

HOUSE PRIME RIB

Our specialty. Perfectly seasoned, slow roasted and carved to order
Served with your choice of house salad or soup du jour

*HOUSE CUT 22 oz. 42

*PETITE CUT 14 oz. 34

STEAK

NOUN • /stāk/

Well-marbled prime beef perfectly grilled using age-old traditions passed down from our hungry forebearers.

Usage: "Like a Steak, True Love is Rare."

STEAKS / CHOPS

USDA certified 1855 choice Angus beef with house seasoning
Served with your choice of house salad or soup du jour

*FILET MIGNON 10 oz. 41 7 oz. 36

*FILET WAGYU COULOTTE SIRLOIN 10 oz. 38

*NEW YORK 14 oz. 41

*BONE-IN RIBEYE 22 oz. 48

*COLORADO LAMB CHOPS (served single bone)
mint demi-glace 46

ADD TO ANY STEAK OR CHOP

LOBSTER TAIL MKT

1 LB. KING CRAB LEGS MKT

CHEF'S STEAK TOPPINGS

*CRAB OSCAR 11

WILD FIELD MUSHROOMS 7

BACON JAM 6

BLEU CHEESE 5

*FRIED EGG 3

CARAMELIZED ONIONS 3

SAUCE 2

cabernet mustard | peppercorn | béarnaise | diane

CORNERSTONE FAVORITES

Served with your choice of house salad or soup du jour

PAN SEARED SEA BASS

wilted spinach | quinoa | charred corn | tomato vinaigrette 39

*ROASTED CRAB STUFFED SALMON

jasmine rice | lemon butter cream sauce 35

SAUTÉED SHRIMP SCAMPI

lemon | white wine | garlic | butter | chives | pasta twirl | artisan bread 34

BRICK GRILLED CHICKEN

semi-boneless organic whole chicken | mustard marinade | rosemary 28

TWIN LOBSTER TAILS

butter | grilled lemon MKT

1 LB. KING CRAB LEGS

butter | grilled lemon MKT

CORNERSTONE SHARED SIDES

GRILLED ASPARAGUS

garlic butter 11

LOADED BAKED POTATO 10

SAUTÉED SPINACH WITH GARLIC 9

CREAMED CORN

bacon | sour cream | peppers | green onions 8

CRISP BACON GREEN BEANS 8

BAKED SWEET POTATO 8

CREAMY HERBED MASHED POTATOES 8

SAUTÉED MUSHROOMS 7

FRIES

choice of: plain, garlic or sweet potato 7

MAC & CHEESE 7

add lobster 12

STEAMED WHITE RICE 6



CORNERSTONE

STEAKHOUSE • WHISKEY & MARTINI LOUNGE

BEER ON DRAUGHT 14 OZ.

BLUE MOON

wheat ale, blue moon brewery 7

CRYO STASH

imperial ipa, hoppy valley brewery 7

NEGRA MODELO

dunkel-style lager, grupo modelo 7

SEASONAL DRAUGHT 7

LONG-NECK BOTTLES

IMPORT BEER 6

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

DOMESTIC BEER 5

coors light | miller lite

PROHIBITION CRAFTED COCKTAILS

BOURBON BLUSH

woodford reserve | st. george bruto americano
cinzano 1757 sweet vermouth 12

VIEUX CARRÉ

hennessy v.s | plymouth gin | cinzano 1757 sweet vermouth
pernod absinthe 12

SAZERAC (NEW ORLEANS)

woodford reserve rye | pernod absinthe | peychaud's bitters 12

CUCUMBER SOUTHSIDE

hendrick's gin | chateau aloe liqueur
fresh lime | mint | cucumber | soda 12

OLD FASHIONED 40-DAY BARREL AGED IN HOUSE

old forester bourbon | brown sugar | bitters | orange | dark cherries 11

MIXOLOGIST'S CRAFTED COCKTAILS

WHITE PEACH SANGRIA

menage a trois moscato | tito's vodka | peach schnapps | fresh fruit 12

RED SANGRIA

wind & grace cabernet | brandy | orange liqueur 12

FILTHY CHERRY MULE

new amsterdam vodka | filthy cherries | ginger beer | fresh mint 11

STRAWBERRY LYCHEE PUNCH

stoli strasberi vodka | fresh strawberries
lychee | fresh lemon juice 11

BLOOD ORANGE MARGARITA

embajador blanco tequila | solerno blood orange liqueur
sweet & sour | salt rim 11

CRAFTED MARTINIS

BERRIED TREASURE

rumhaven rum | strawberry purée | pineapple juice 12

CHOCOLATE COVERED CHERRY

stoli vanil vodka | filthy cherry juice | luxardo | godiva chocolate
whipped cream | chocolate syrup 12

CREAMSICLE

stoli vanil vodka | triple sec | orange juice | whipped cream 12

I LIKE IT DIRTY

broken shed vodka | olive juice | filthy olives 12

LYCHEE

tito's vodka | lychee liqueur | fresh lemon juice 12

POMEGRANATE

new amsterdam vodka | cointreau | pom juice | lemon juice | sugar rim 12

SALTED CARAMEL PRETZEL

skrewball | godiva chocolate | salted caramel rim 12

ESPRESSO

stoli vanil vodka | chilled espresso | kahlúa 12

FRENCH MARTINI

grey goose vodka | chambord | pineapple juice | lemon twist 12

WINE

SPARKLING WINES

	Split or	6oz. Carafe / Bottle
MOET & CHANDON IMPERIAL BRUT, France		110
DOMAINE STE. MICHELLE, CA	11	44
MARTINI & ROSSI ASTI SPUMANTE, Italy	9	36
GAMBINO CUVÉE BRUT, Italy	9	36

WHITE VARIETALS

	6oz. Carafe / Bottle
CONUNDRUM BLEND, Rutherford, CA	12 48
MÉNAGE À TROIS, Moscato, CA	10 40
CHATEAU ST MICHELLE, Riesling, Columbia Valley, WA	10 40
HEINZ EIFEL, Riesling, Mosel, Germany	9 36
MIRASSOU, Moscato, CA	8 32

PINOT GRIGIO & PINOT GRIS

SANTA MARGHERITA, Italy	14 55
WILLAKENZIE ESTATE, Pinot Gris, OR	48
SANTA CRISTINA, Italy	9 36
FERRARI-CARANO, Russian River Valley, CA	9 36

SAUVIGNON BLANC

FREEMARK ABBEY, Napa Valley, CA	52
SMITH & SHETH, Marlborough, New Zealand	12 48
VILLA MARIA PRIVATE BIN, Marlborough, New Zealand	11 44
FERRARI-CARANO, Fume Blanc, Alexander Valley, CA	10 40

CHARDONNAY

FAR NIENTE, Napa Valley, CA	90
SONOMA-CUTRER, Russian River, CA	15 60
FERRARI-CARANO, Anderson Valley, CA	57
LA CREMA, Sonoma Coast, CA	52
CHALK HILL, Sonoma County, CA	13 52
KENDALL-JACKSON, "Vintner's Reserve", Sonoma, CA	11 44
JOSH CELLARS, CA	10 40
SEA SUN, Caymus Vineyards, CA	9 36

PINOT NOIR

ERATH ESTATE, OR	15 60
LA CREMA, Sonoma Coast, CA	14 56
CHALK HILL, Sonoma, CA	52
MACMURRAY RANCH, Russian River Valley, CA	12 48
MEIOMI, Central Coast, CA	12 48
KENWOOD, Russian River Valley, CA	9 36

MERLOT

DUCKHORN, Napa Valley, CA	120
FERRARI-CARANO, Sonoma Coast, CA	14 55
KENDALL-JACKSON, "Vintner's Reserve" Sonoma, CA	10 40
RODNEY STRONG, Sonoma County, CA	40
FRANCIS FORD COPPOLA, "Diamond", CA	9 36

CABERNET SAUVIGNON

CAYMUS, Napa Valley, CA	150
SILVER OAK, Alexander Valley, CA	140
DUCKHORN, Napa Valley, CA	125
JORDAN, Alexander Valley, CA	98
FOLEY JOHNSON, Rutherford, Napa Valley, California	80
FERRARI-CARANO, Alexander Valley, CA	78
DECOY BY DUCKHORN, Sonoma, CA	15 52
JUSTIN, Paso Robles, CA	15 52
EDUCATED GUESS, Napa Valley, CA	12 48
STERLING, Central Coast, CA	44
BONANZA LOT 1, Caymus Vineyards, CA	10 40
JOSH CELLARS, Napa Valley, CA	10 40
KENDALL-JACKSON, Sonoma, CA	9 36

ZINFANDEL

OPOLO, Paso Robles, CA	55
JOEL GOTT, Central Coast, CA	50
KLINKER BRICK, Lodi, CA	12 48
BERAN, Sonoma, CA	45
FRANCIS FORD COPPOLA, "Diamond", CA	9 36

RED VARIETALS

JUSTIN SAVANT, Blend, Paso Robles, CA	115
FERRARI-CARANO TRESOR, Blend, Sonoma, CA	90
DUCKHORN PARADUX, Blend, Napa Valley, CA	85
TAKEN, Blend, Napa Valley, CA	72
RUFFINO DUCALE, Chianti, Italy	65
THE PESSIMIST, Blend, Daou Vineyards, CA	16 64
LYETH, Blend, Sonoma, CA	13 52
ZUCCARDI Q, Malbec, Mendoza, Argentina	12 48
TERRAZAS ALTOS DEL PLATA, Malbec, Argentina	9 36
BAROSSA VALLEY ESTATE, Shiraz, Australia	9 36