

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 | opilio crab claws | tuna poke | cocktail, mignonette,
and mustard sauces | lemon | crisp wonton chips MKT

*OYSTERS ON THE HALF SHELL

lemon mignonette 20

OYSTERS ROCKEFELLER

shallots | bacon | spinach | cream | pernod | hollandaise 20

CRAB CAKES

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

TRADITIONAL SHRIMP COCKTAIL

citrus | horseradish | cocktail sauce 18

TEMPURA SHRIMP

sweet chili | ponzu 14

SHANGHAI-STYLE FRIED CALAMARI

chili glaze | red peppers | crushed peanuts | green onions 14

ESCARGOT

escargot | puff pastry | garlic butter 14

KOBE BEEF MEATBALLS

tomato sauce | parmesan cream | basil 12

SOUPS

LOBSTER BISQUE 15

FRENCH ONION SOUP

caramelized onions | beef consommé | crouton
gruyère cheese | parmesan 12

SALADS

CORNERSTONE HOUSE WEDGE

iceberg | tomato | brown sugar bacon | bleu cheese | onion crisp 12

CHOPPED CAESAR

romaine | grana padano | roasted garlic | croutons 11

DINNER SALAD

iceberg | carrots | diced eggs | red onion
cucumber | tomato | croutons 9

HOUSE PRIME RIB

Our specialty. Perfectly seasoned, slow roasted and carved to order,
served with au jus, house-made horseradish

*HOUSE CUT 22 oz. 45

*PETITE CUT 14 oz. 36

STEAK FOR TWO

*TOMAHAWK 40 oz. 120

includes choice of two sides

(Excluding lobster mac & cheese)

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

*FILET MIGNON 10 oz. 45 7 oz. 41

*T-BONE STEAK 16 oz. 41

*NEW YORK STRIP 16 oz. 49

*BONE-IN RIBEYE 22 oz. 55

*COLORADO LAMB CHOPS (served single bone)
mint demi-glace 51

USDA certified choice beef with house seasoning

ADD TO ANY STEAK OR CHOP

LOBSTER TAIL MKT

1 LB. KING CRAB LEGS MKT

CHEF'S STEAK TOPPINGS

*CRAB OSCAR 15

WILD FIELD MUSHROOMS 8

BACON JAM 6

BLEU CHEESE 5

*FRIED EGG 3

CARAMELIZED ONIONS 5

SAUCE 3

cabernet mustard | peppercorn | béarnaise | diane | creamy horseradish

CORNERSTONE FAVORITES

PAN-SEARED SEA BASS

wilted spinach | quinoa | charred corn | tomato vinaigrette 39

ROASTED CRAB STUFFED SALMON

wilted spinach | jasmine rice | lemon butter cream sauce 37

SAUTÉED SHRIMP SCAMPI

lemon | white wine | garlic | butter | chives | pasta twirl | artisan bread 36

BRICK GRILLED CHICKEN

semi-boneless organic half chicken | mustard marinade | rosemary 30

TWIN LOBSTER TAILS

butter | grilled lemon MKT

1 LB. KING CRAB LEGS

drawn butter | grilled lemon MKT

CORNERSTONE SHARED SIDES

GRILLED ASPARAGUS 11

LOADED BAKED POTATO 10

BAKED SWEET POTATO 10

SAUTÉED SPINACH WITH GARLIC 9

CREAMED CORN

bacon | sour cream | peppers | green onion 9

CRISP BACON GREEN BEANS 9

CREAMY HERBED MASHED POTATOES 9

SAUTÉED MUSHROOMS 9

FRIES

choice of: plain, garlic or sweet potato 8

MAC & CHEESE 8

LOBSTER MAC & CHEESE 16

STEAMED WHITE RICE 7



CORNERSTONE

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BEER ON DRAUGHT 14 OZ.**BLUE MOON**

wheat ale, blue moon brewery 9

CRYO STASH

imperial ipa, hoppy valley brewery 10

NEGRA MODELO

dunkel-style lager, grupo modelo 10

SEASONAL DRAUGHT 10**LONG-NECK BOTTLES****IMPORT BEER 9**corona | heineken | modelo especial | lagunitas ipa
lagunitas ale | left hand milk stout | newcastle brown ale**DOMESTIC BEER 8**

coors light | miller lite

**PROHIBITION
CRAFTED COCKTAILS****BOURBON BLUSH**

woodford reserve | campari | cinzano 1757 sweet vermouth 14

VIEUX CARRÉremy v.s | plymouth gin | cinzano 1757 sweet vermouth
pernod | absinthe 14**SAZERAC (NEW ORLEANS)**

slow & low rock rye | pernod absinthe | psychaud's bitters 15

CUCUMBER SOUTHSIDEhendrick's gin | chateau aloe liqueur
fresh lime | mint | cucumber | soda 15**OLD FASHIONED 40-DAY BARREL AGED IN HOUSE**

old forester bourbon | brown sugar | bitters | orange | dark cherries 15

**MIXOLOGIST'S CRAFTED
COCKTAILS****WHITE PEACH SANGRIA**

menage a trois moscato | tito's vodka | peach schnapps | fresh fruit 13

RED SANGRIA

wind & grace cabernet | brandy | orange liqueur 13

FILTHY CHERRY MULE

new amsterdam vodka | filthy cherries | ginger beer | fresh mint 13

STRAWBERRY LYCHEE PUNCHnew amsterdam vodka | strawberry puree
lychee liqueur | fresh lemon juice 13**BLOOD ORANGE MARGARITA**embajador blanco tequila | blood orange liqueur
sweet & sour | salt rim 13**CRAFTED MARTINIS****BERRIED TREASURE**

rumhaven rum | strawberry purée | pineapple juice 14

CHOCOLATE COVERED CHERRYstoli vanil vodka | filthy cherry juice | luxardo cherry | godiva chocolate
whipped cream | chocolate syrup 14**CREAMSICLE**

stoli vanil vodka | triple sec | orange juice | whipped cream 14

I LIKE IT DIRTY

broken shed vodka | olive juice | filthy olives 14

LYCHEE

tito's vodka | lychee liqueur | fresh lemon juice 14

POMEGRANATE

new amsterdam vodka | cointreau | pom juice | lemon juice | sugar rim 14

SALTED CARAMEL PRETZEL

skrewball | godiva chocolate | salted caramel rim 14

ESPRESSO

stoli vanil vodka | chilled espresso | kahlúa 14

FRENCH MARTINI

grey goose vodka | chambord | pineapple juice | lemon twist 14

WINE**SPARKLING WINES**

	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

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
WIND AND GRACE, Los Alamos, 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	13 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	13 48
JOSH CELLARS, Napa Valley, CA	11 44
KENDALL-JACKSON, Sonoma, CA	11 44
STERLING, Central Coast, CA	44
BONANZA LOT 1, Caymus Vineyards, CA	10 40
WIND AND GRACE, Los Alamos, CA	10 40

ZINFANDEL

OPOLO, Paso Robles, CA	55
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