

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

*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

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

*MEDIUM CUT 28 / 14oz

*LARGE CUT 32 / 22oz

STEAK

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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

*CORNERSTONE PRIME RIB CROWN STEAK 31 / 9oz

*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 / 9oz
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

*ROASTED GARLIC CHICKEN 24

Citrus Marinade / Brussels Sprouts

*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

*PAN SEARED EYE OF RIBEYE 30

Wild Mushrooms / Diane Sauce

*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

CLASSIC AMERICAN STEAKHOUSE

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 FASHION 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

LEMON 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

Split / Bottle

Korbel, Sparkling Wine, CA

8 | 25

Lamarca Processco, Italy

28

Schranzburg & Carneros

60

PINOT GRIGIO

Glass / Bottle

Maso Canali, Italy

8 | 25

SAUVIGNON BLANC

Santa Carolina, Chili

7 | 21

Ferrari Carano, Fumé Blanc, Alexander Valley, CA

8 | 25

CHARDONNAY

Sonoma-Cutrer, Russian River, CA

14 | 42

Kendall-Jackson, "Vintner's Reserve" Sonoma, CA

8 | 25

FRUIT WINES

Beringer, Zinfandel, CA

8 | 25

Robert Eymael, Riesling, "Monchhof," Germany

10 | 30

PINOT NOIR

MacMurray Ranch, Sonoma Coast, CA

12 | 36

Kenwood, Russian River, CA

10 | 30

MERLOT

Kendall-Jackson, "Vintner's Reserve" Sonoma, CA

10 | 30

Robert Mondavi, "Private Selection", Central Coast, CA

9 | 28

Francis Coppola, "Diamond" Napa Valley, CA

8 | 25

CABERNET SAUVIGNON

Kendall-Jackson, "Vintner's Reserve" Sonoma, CA

10 | 30

Robert Mondavi, "Private Selection", Central Coast, CA

9 | 28

Decoy by Duckhorn, Napa Valley, CA

15 | 45

RED ZINFANDEL

Klinker Brick Old Vine, Lodi, CA

12 | 36

Rancho Zabaco "Heritage" Sonoma, CA

10 | 30

FULL BODY REDS

Pascual Toso Estate, Melbac, Menoza, Argentina

8 | 24

Rosemount, Shiraz, South Australia

8 | 24

PORTS

Glass

Taylor Fladgate, Portugal

7

Fonesca Bin 27, Portugal

9

FULL WINE LIST AVAILABLE

COFFEE

TEA

REGULAR OR DECAF 4

BLACK 4

LATTE 5

HERBAL 4

ESPRESSO 5

GREEN 4

CAPPUCCINO 5

MACCHIATO 5

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