The Corner Store
Las Vegas



Hand-Cut French Fries

HAND-PICKED IN IDAHO & HAND-CUT IN LAS VEGAS

These potatoes are sea salt scrubbed, triple blanched, and crisped to order. They're also GPOD (AKA: good product of the dirt)

Classic $14.95
SEA SALT

Sauces

Secret Sauce
DICED ONION AND PICKLE RELISH, MAYO, KETCHUP

Avocado Ranch
AVOCADO, DILL, FRESH MODESTO GARLIC

Horseradish Aioli*
GRATED HOLY SCHMITT'S HORSERADISH, SOUR CREAM

$3.50 PER SAUCE

The Works
$9.95

Raw

Oysters du Jour*
CABERNET SHALLOT MIGNONETTE, GOLDEN COCKTAIL SAUCE $17.95

Jumbo Shrimp Cocktail
MEXICAN WHITE SHRIMP, GOLDEN COCKTAIL SAUCE $25.95

Bluefin Tuna Tartare*
CRUSHED AVOCADO, SHALLOT, CHIVE OIL $30.95

Seasonal Crudo*
PACIFIC HAMACHI, MACERATED WATERMELON, CRUSHED SESAME
WATERMELON PONZU $27.95

Starters

Spinach & Artichoke Dip
HOUSE-CUT TORTILLA CHIPS, CARROTS, CELERY $25.95

Lobster & Caviar Roll*
MAINE LOBSTER SALAD, CELERY REMOULADE BY THE PIECE $19.95

Five Cheese Pizza Rolls
RICOTTA, RACLETTE, PARMESAN, TALEGGIO, MOZZARELLA, ESPOSITO PEPPERONI
'NDUJA, JALAPEÑO, RANCH, CALABRIAN HONEY $19.95

Salads

Market Greens
UNION SQUARE GREENS, CAMPARI TOMATOES
IN-HOUSE MUSTARD VINAIGRETTE $20.95

The Corner Store Caesar*
CREAM CHEESE CROQUETTES, EVERYTHING BAGEL CROUTONS $24.95

Wagyu French Dip*
72 HOUR WESTHOLME AUSTRALIAN RIBEYE, AU JUS,
HORSERADISH $44.95

Entrees

Mediterranean Branzino
HONEY MELTED TOMATOES, GARLIC WILTED SPINACH $46.95

Chicken Paillard
PETITE GREENS, ROASTED PEPPERS, FENNEL
CRUSHED PICHOLINE OLIVE VINAIGRETTE $41.95

Vegetarian Chicken Parm
PLANT BASED CUTLET, OLD SCHOOL NEW YORK RED SAUCE
MOZZARELLA, AGED PECORINO $40.95

Ora King Salmon*
WILTED PEA SHOOTS, HEIRLOOM RAINBOW CARROTS $44.95

Wild Whole Dover Sole
CAPER-BROWN BUTTER, LEMON VINAIGRETTE $104.95

Roasted Maine Lobster Frites
TWO POUND LIVE-CAUGHT LOBSTER, TOASTED GARLIC CRUST
PERNOD BUTTER ..... $MP

The Butcher's Counter

Bone-In New York Strip*
12 OZ, GREIMAN RANCH, 30-DAY DRY-AGED
$104.95

Center Cut Filet Mignon*
8 OZ, DEMKOTA RANCH, WHIPPED PERIGORD TRUFFLE BUTTER
$84.95

Prime Aged Ribeye*
14 OZ, DOUBLE R RANCH, 30-DAY DRY-AGED
$89.95

Steak Frites*
8 OZ, DEMKOTA RANCH, CENTER CUT, PRIME NY STRIP, AU POIVRE
$69.95

Prime Skirt Steak*
8 OZ, HUSS CATTLE RANCH
$61.95

Bone-In Filet Mignon*
12 OZ, FOUR SIXES RANCH
$98.95

Deckle Of Ribeye*
6 OZ, FOUR SIXES RANCH
$98.95

SIDE O' AU POIVRE $8.95



Wagyu Porterhouse* — ROSEWOOD RANCH — $MP

Wagyu Tomahawk* — ROSEWOOD RANCH — $MP

Sides

Whipped Potatoes — COPIOUS AMOUNTS OF BUTTER — $17.95

Wilted Spinach — GARLIC CONFIT — $17.95

Dutch Asparagus — LEMON VINAIGRETTE — $17.95

Heirloom Roasted Rainbow Carrots — TOASTED ALMOND GREMOLATA, YUZU LABNEH — $17.95

Chef and Partner Michael Vignola

*THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, SHELLFISH & EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY BE HAZARDOUS TO YOUR HEALTH.