Soup & Salads

Signature Lobster & Crab Bisque $7.95
Served With Crab Claw Meat, Aged Sherry & Creme Fraiche

Hot Spinach Salad $9.95
Baby Spinach, Ohio Bacon, Pan Fried Egg, Tomatoes, Pickled Red Onion, Balsamic Dressing

Strip Steak Caesar Salad $13.95
10 Oz Grilled New York Strip Steak topped with Caesar Salad, Parmesan & Croutons

Appetizers

Shrimp Cocktail $13.95
Served With Creamy Horseradish Sauce & House Ketchup

Banger Island Mussels $8.95
Steamed In White wine, Roasted Garlic, Basil & Butter Broth

Made To Order Mozzarella $9.95
Our House Signature Made Mozzarella Stuffed With Basil & Roasted Red Peppers

Crab Claw Cake $9.95
Maryland Blue Crab Claw Meat Cake topped on Napa slaw & Roasted Pepper Sauce

Fried Mushroom Ravioli $7.95
Tomato Basil Sauce & Parmesan

Giovanna's Beef Carpaccio $10.95
Paper Thin Raw Sirloin, Arugula, Capers, Tomatoes, Crimini Mushrooms, Truffle Oil

Calamari Steak $8.95
Roasted Garlic & Tomatoes, Marsala & Lemon

Vault Sandwiches

All Sandwiches Are Served With Rosemary Sea Salt Fries on A Toasted Brioche Bun

Kobe Beef Burger *Arugula, Tomato, Red Onion, Garlic Mayo $13.95*

Broiled Grouper Sandwich *Napa Slaw & Sriracha Aioli $10.95*

Barbecued Chicken Sandwich *Swiss, Bacon, Onion Straws $9.95*

Vault Bistro Selections

14 oz Blue Cheese & Bacon Crusted Ribeye $19.95

6 Oz Petite Filet Mignon $18.95

10 Oz Grilled Kanas City Style Strip Steak $17.95

1/2 Pound Maine Lobster Tail
$19. Single Tail / $32. Twin Tails / Add To Any Entree $14.95
Roasted In Garlic Butter With Fresh Lemon

Crab Crusted Snapper $19.95
Farm Raised Snapper, Creamy Crab Crust, Spicy Mayo, Fried Spinach

Cliff's Cove Alaskan Wild Salmon $18.95
Cedar Roasted, Roasted tomato Jam, Capers & Lemon

Maine Diver Scallops $18.95
Served With Creamy Risotto & Chive Oil

Daisy-field Pork Chop $17.95
Served With Risotto & Balsamic Strawberry Glaze

Vegetable Gnocchi $13.95
Roasted Tomatoes, Garlic, Spinach, Artichokes, Basil Pesto

Chicken Crimini $15.95
Chicken Breast, Crimini Mushrooms, Truffle Oil, Shallots, Red Wine, Butter & Chicken Stock

Asian Five Spice Duck Breast $18.95
Risotto, Sweet Fried Carrots, Fig Jam

The Vault Mac & Cheese $14.95
Filet Mignon Tips, Bacon, Red Peppers, Mushrooms, Spinach, Rosemary, Dried Mustard, Worcestershire Sauce, Cream, & Jumbo Cavatappi Pasta

Baked Eggplant $14.95
Fried Eggplant, Olive Topenade, Basil, Tomato Sauce, With Angel Hair Aioli

Black Angus Dry Aged Steaks From The Vault

FILET MIGNON

Filet Mignon is a boneless cut of beef that is also the most tender cut of steak. Ours is specifically selected for us from heavy U.S. tenderloins. Aging makes this Filet more flavorful and sweeter than the usual Filet.
10 OZ CUT $36

NEW YORK STRIP

Strip Sirloin or New York Strip, is very popular because of its flavor. If you like rare to medium- rare steaks, we highly recommend that your party order a Strip.16 OZ CUT $38.

PORTERHOUSE

Porterhouse is sort of "Two Steaks In One" An aged-on-the-loin Filet and a Strip.
The Porterhouse is the most aged steak we have!! 24 OZ CUT $42.

COWBOY DELMONICO

Delmonico is the eye of the rib. It is known, generally, for its richness; because of the greater quantity of fine fat grains – especially in the outer part of the eye and when cut nearer to the chuck end.
Some people mistake this outer section for "tail" or flank, but it is absolutely the sweetest and juiciest of beef eating (in our opinion) in the world. 32 OZ CUT $44.

CHÂTEAUBRIAND

The Châteaubriand is a larger cut of tenderloin and is broiled laying down with the grain running horizontally against the heat. It is more difficult for the heat to penetrate and it results in a better crust with a nice pink or red warm center. FOR TWO $125.

FINAL TOUCHES

Blue Cheese $3.95 ~ ***Marsala Glaze Onions & Mushrooms*** $4.95 ~ ***Oscar Style*** $8.95

WHAT KIND OF SAUCE WOULD YOU LIKE?

Au Poivre ~ Béarnaise ~ Creamy Horseradish ~ Gorgonzola Fondue $4.25 each

How Do You Like It ?

VERY RARE: cold center / no crust ~ RARE: warm center ~ MEDIUM RARE: small crust / warm red center
MEDIUM: nice crust / warm pink center ~ MEDIUM WELL good crust / cooked through(allow 15 minutes)
WELL DONE: crispy / no color / no juice/ dried out allow 30 minutes / Will Make Chef Cry!!

A Note From The Chef / Owner
All our steaks are 28 day dry aged, grain fed, Black Angus Midwestern Prime Beef.
They are rubbed with our signature spice rub & proudly prepared on a South Bend Heat Induced Broiler that reaches 1400 Degrees. These practices produce an amazing "Steak Experience"
We use the highest quality available to us. The price of what we provide is a little higher but I feel it is important to serve the best!! Bon Appetite....

VAULT STEAK HOUSE
IS A PART OF THE NICHOLAS ANTHONY RESTAURANT GROUP..
THE ESTATE ON COFFEE CREEK, THE CHEF & THE FARMER ON COFFEE CREEK,
BAR LURE, THE BLACK WALNUT TAVERN, ALLURE AT MADISON COUNTRY CLUB

VAULT
STEAK HOUSE

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