



# THE VAULT

— STEAKHOUSE —

## RAW BAR

**OYSTERS ON THE HALF SHELL**  
Cucumber-Yuzu Mignonette, Coriander Blossom  
27/half dozen

**SHRIMP COCKTAIL** 24  
Classic Cocktail Sauce

**DUNGENESS CRAB** 32  
Half Crab, Legs and Dip, Dijonnaise, Salt & Vinegar Chips

**LOBSTER SALAD** 30  
Pickled Serrano, Lemon Aioli, Cucumber

**TUNA TATAKI** 24  
Avocado, Goddess Melon, Finger Lime, Agua Chile

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**SHELLFISH PLATTER**  
Petite 85 | Grand 175

## — CAVIAR SERVICE — by the ounce

**THE CAVIAR COMPANY**  
Soft Scrambled Egg, Savory Waffle, Chive  
Smoked Trout Roe 35 | Kaluga 105  
Golden Osetra 165

— BREAD SERVICE —  
**HOUSE-MADE PARKER HOUSE ROLLS**  
Whipped Salted Butter

## — APPETIZERS —

**CARAMELIZED ONION DIP** 18  
Trout Roe, Dill, Malt-Vinegar Chips

**CLAM & MUSSEL BOUILLABAISSE** 29  
Calamari, Fennel, Tomato Saffron Broth

**HAND CUT BEEF TARTARE** 23  
Black Truffle Vinaigrette, Salt Cured Egg Yolk

**POTATO PAVE "TOTS"** 27  
Crème Fraîche, Chive, Sieved Egg,  
Royal White Sturgeon Caviar

## — SOUPS & SALADS —

**FRENCH ONION SOUP** 16  
Caramelized Maitake Mushrooms, Beef Broth,  
Sourdough Croutons, Provolone

**LOBSTER BISQUE** 20  
Poached Lobster, Saffron, Fines Herbes

**WEDGE SALAD** 17  
Iceberg Lettuce, Bacon Crumble, Sieved Egg,  
Shaved Vegetables, Blue Cheese Dressing

**CHICORY LYONNAISE SALAD** 20  
Asian Pear, Soft Herbs, Fried Chicken Skin Crumble,  
Poached Egg

**THE VAULT CAESAR SALAD** 19

*Prepared Tableside*

Chilled Romaine Lettuce, Warm Croutons,  
Personalized Garnishes

## ENTRÉES

**BUTTERNUT SQUASH AGNOLOTTI** 30  
Brussels Sprouts, Delicata Squash, Brown Butter  
Chestnut Purée, Pumpkin Seed Pesto

**ROASTED BLACK COD** 45  
Herb Persillade, Melted Leeks, Tokyo Turnips,  
Chantrelles, Caviar Beurre Blanc

**THE VAULT BURGER** 21  
Double Patty, Fiscalini Cheddar, Lettuce,  
Secret Sauce, French Fries

## FROM THE BROILER

### — BLACK ANGUS —

**SIRLOIN** 8 oz - 54  
*Imperial Wagyu, Nebraska*

**BONE-IN NEW YORK** 14 oz - 62  
*Schmitz Ranch, California*

**FILET** 8 oz - 64  
*Imperial Wagyu, Nebraska*

**RIBEYE** 16 oz - 69  
*Imperial Wagyu, Nebraska*

**TOMAHAWK** 36 oz - 145  
*Schmitz Ranch, California*

**DRY-AGED PORTERHOUSE** 40 oz - 195  
*Schmitz Ranch, California*

### — WAGYU —

**A5 RIBEYE** 8 oz - 170  
*Miyazaki, Japan*

**A5 FILET** 6 oz - 135  
*Miyazaki, Japan*

### — SEA —

**WHOLE BRANZINO** 16 oz - 41

## — ACCOMPANIMENTS —

**GARLIC SHRIMP** 28

**HALF LOBSTER** 38

**SAUCES** 5 each or 4 for 15

Béarnaise | Black Truffle Bordelaise | Barrel-Aged Worcestershire | Creamed Horseradish

## SIDES TO SHARE

**POTATO PURÉE** 13  
Salted Butter

**BLACK TRUFFLE  
MAC & CHEESE** 16  
add Lobster +19

**CREAMED CORN** 13  
Chives

**VAULT FRIES** 11  
Ketchup

**MUSHROOMS GRATIN** 17  
Anchovy Butter, Gremolata

**CREAMED SPINACH** 14  
Crispy Shallots