



THE VAULT

— STEAKHOUSE —

RAW BAR

OYSTERS ON THE HALF SHELL
Cucumber-Yuzu Mignonette, Cilantro
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 & SCALLOP CRUDO 25
Yuzu, Winter Citrus, 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 — *3 per person*

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 PAVÉ "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 32
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

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

BRUSSELS SPROUTS 13
Apple Vinaigrette, Gremolata

VAULT FRIES 11

MUSHROOMS GRATIN 17
Garlic-Thyme Butter

CREAMED SPINACH 14
Crispy Shallots