



THE VAULT

— STEAKHOUSE —

HAPPY HOUR:
MONDAY-FRIDAY 4PM-6PM
SATURDAY 5PM-6PM

PIANO LOUNGE:
MONDAY-THURSDAY 4:30PM - 8:30PM
FRIDAY & SATURDAY 5PM - 9PM

DINNER:
MONDAY-SATURDAY 5PM - 9PM

RAW BAR

OYSTERS ON THE HALF SHELL
Cucumber-Yuzu Mignonette, Cilantro
27/half dozen

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

MUSSELS ESCABECHE 22
Gardiniera, Scallion,
Lemon Agrumato

LOBSTER SALAD 30
Pickled Serrano, Lemon Aioli, Cucumber

TUNA & SCALLOP CRUDO 25
Yuzu, Winter Citrus, Chile

• • • •

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

CRAB & ASPARAGUS DIP 34
Braised Artichokes, Mornay, Old Bay Lavash

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

RED LITTLE GEM SALAD 18
Shaved Spring Vegetables, Pecorino,
Avocado-Buttermilk Dressing

THE VAULT CAESAR SALAD 19

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

ENTRÉES

CORN RISOTTO 32
Black Truffle Butter, Foraged Mushrooms,
Scallion

ROASTED BLACK COD 45
Summer Bean Ragout, Lemon-Thyme,
Squash Blossom Salsa Verde

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

FROM THE BROILER

— BLACK ANGUS —

SIRLOIN 12 oz - 54
Imperial Wagyu, Nebraska

NEW YORK 16 oz - 62
Schmitz Ranch, California

FILET 8 oz - 64
Imperial Wagyu, Nebraska

RIBEYE 16 oz - 69
Imperial Wagyu, Nebraska

RIBEYE CAP 6 oz - 70
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 RIBEYE CAP 6 oz - 190
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 | Worcestershire | Creamed Horseradish

SIDES TO SHARE

POTATO PURÉE 13
Salted Butter

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

ROASTED CORN 14
Mozzarella, Garlic Aioli, Aleppo

**CHARRED
SUMMER PEPPERS** 15
Chimmichuri

MUSHROOMS GRATIN 17
Garlic-Thyme Butter

CREAMED SPINACH 14
Crispy Shallots

A 8% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.