



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 — 3 per person

HOUSE-MADE PARKER HOUSE ROLLS
Whipped Salted Butter

— APPETIZERS —

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

CLAM & MUSSEL BOUILLABAISSÉ 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

THE VAULT CAESAR SALAD 19

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

ENTRÉES

YELLOW CORN POLENTA AGNOLOTTI 30
Ricotta Gnudi, Summer Corn, Foraged Mushrooms,
Parmesan Brodo

GRILLED KING SALMON 40
Summer Beans, Tomato Vierge,
Stuffed Squash Blossoms

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

FROM THE BROILER

— BLACK ANGUS —

SKIRT 14 oz - 54
Gracie Creek, 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