



# THE VAULT

— STEAKHOUSE —

## RAW BAR

### OYSTERS ON THE HALF SHELL

Apple Cider Mignonette, Shallots,  
Black Pepper  
27/half dozen

### SHRIMP COCKTAIL 24

Classic Cocktail Sauce

### DUNGENESS CRAB 32

Half Crab, Legs and Dip, Dijonnaise, Salt &  
Vinegar Chips

### LOBSTER SALAD 30

Coriander Aioli, Avocado, Pickled Serrano

### CRUDO TRIO 24

Scallop, Salmon, Tuna, Meyer Lemon, Red  
Onion, Capers

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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

### 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

### PORCINI RISOTTO 26

Black Truffle Butter, Mascarpone,  
Shallot Crumble, Roasted Mushrooms

### THE VAULT BURGER 21

Double Patty, Fiscalini Cheddar, Lettuce,  
Secret Sauce, Fries

### PAN-SEARED HALIBUT 54

Tokyo Turnips, Melted Leeks, Brown Butter

### WHOLE LOBSTER 74

Lobster Thermidor, Fries,  
Watercress Frisee Salad

## 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

### WAGYU FRIED RICE 18

Wagyu Chorizo, Queso Fresco

### CREAMED CORN 14

Chives

### POTATO PURÉE 13

### CREAMED SPINACH 14

Crispy Shallots

### ROASTED MUSHROOMS 17

Anchovy Butter, Gremolata

### VAULT FRIES 11