



THE VAULT

— STEAKHOUSE —

HAPPY HOUR:

MONDAY-THURSDAY 4PM-6PM
FRIDAY-ALL NIGHT 4PM-9PM
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
Apple-Horseradish Mignonette
27/half dozen

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

MUSSELS ESCABECHE 22
Gardiniera, Scallion,
Lemon Agravato

ASPARAGUS-CRAB SALAD 30
Avocado, Roasted-Tomato Dressing, Grilled Focaccia

CRUDO DUO 25
Rockfish, Ora King Salmon, Hearts of Palm,
Citrus, Chile
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SHELLFISH PLATTER
Petite 85 | Grand 175

— CAVIAR PARFAIT —

THE CAVIAR COMPANY

one ounce 75

Kaluga Caviar, Savory Waffle,
Crème Fraîche, Egg Salad

— BREAD SERVICE —

3 per person

HOUSE-MADE PARKER HOUSE ROLLS

Whipped Salted Butter

— APPETIZERS —

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

ARTICHOKE-SPINACH DIP 25
Fried Herbs, Mornay, 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

ICEBERG WEDGE SALAD 18
Blue Cheese Dressing, Shaved Vegetables,
Soft Boiled Egg

THE VAULT CAESAR SALAD 19

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

ENTRÉES

ENGLISH PEA RISOTTO 34
Nettle, Golden Cordyceps, Truffle Pecorino

GRILLED PORK CHOP 45
Bread Pudding, Apple Chutney, Spring Onion

ORA KING SALMON 42
Spring Bagna Cauda, Olive Oil Crushed Potatoes
Herb Persillade

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 - 72
Imperial Wagyu, Nebraska

TOMAHAWK 36 oz - 148
Schmitz Ranch, California

DRY-AGED PORTERHOUSE 40 oz - 198
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

PAN ROASTED BROCCOLI 15
Chile-Garlic Crunch

GRILLED ASPARAGUS 18
Preserved Lemon Vinaigrette,
Aleppo

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.