



THE VAULT

— STEAKHOUSE —

PIANO LOUNGE HAPPY HOUR:
MONDAY-THURSDAY 4PM-6PM
FRIDAY-ALL NIGHT 4PM-9PM
SATURDAY 5PM-6PM

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

DINNER:
MONDAY-SATURDAY 5PM - 9PM

RAW BAR

OYSTERS ON THE HALF SHELL
Bloody Mary Mignonette
28/half dozen

SHRIMP COCKTAIL 25
Classic Cocktail Sauce

MUSSELS ESCABECHE 23
Giardiniera, Scallion,
Lemon Agrumato

TUNA CRUDO 25
Asian Pear, Jalapeño, Avocado, Dill

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SHELLFISH PLATTER
Petite 89 | Grand 179

— CAVIAR PARFAIT —

THE CAVIAR COMPANY
one ounce 79
Kaluga Caviar, Savory Waffle,
Crème Fraîche, Egg Salad

— APPETIZERS —

FOCACCIA BREAD 10
Whipped Ricotta, Olive Oil

LOBSTER DIP 29
Avocado, Lavash, Corriander Blossom

HAND CUT BEEF TARTARE 26
Black Truffle Vinaigrette, Salt Cured Egg Yolk

POTATO PAVÉ “TOTS” 29
Crème Fraîche, Chive, Sieved Egg,
Royal White Sturgeon Caviar

— SOUPS & SALADS —

FRENCH ONION SOUP 17
Caramelized Maitake Mushrooms, Beef Broth,
Sourdough Croutons, Provolone

LOBSTER BISQUE 21
Poached Lobster, Saffron, Fines Herbes

COBB SALAD 19
Iceberg Lettuce, Sun Gold Tomato,
Bacon Crumble, Buttermilk Dressing

THE VAULT CAESAR SALAD 21

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

ENTRÉES

PORCINI RISOTTO 36
Foraged Mushrooms, Black Truffle Butter,
Sourdough Gremolata

ROASTED HALF CHICKEN 41
Fingerling Potatoes, Jimmy Nardello Peppers,
Swiss Chard, Chicken Jus

PAN SEARED SCALLOPS 47
Roasted Squash, Brussel Sprouts,
Brown Butter Emulsio

THE VAULT BURGER 23
Double Patty, Cheddar, Onions,
Secret Sauce, French Fries

STEAK FRITES 52
Petit Tender, Sauce au Poivre, Steak Fries

FROM THE BROILER

— BLACK ANGUS —

NEW YORK 16 oz - 64
Schmitz Ranch, California

FILET 8 oz - 67
Imperial Wagyu, Nebraska

RIBEYE 16 oz - 75
Imperial Wagyu, Nebraska

TOMAHAWK 36 oz - 155
Schmitz Ranch, California

DRY-AGED PORTERHOUSE 40 oz - 199
Schmitz Ranch, California

— WAGYU —

A5 RIBEYE 8 oz - 179
Miyazaki, Japan

A5 FILET 6 oz - 140
Miyazaki, Japan

— SEA —

WHOLE BRANZINO 16 oz - 43

— ACCOMPANIMENTS —

GARLIC SHRIMP 29

HALF LOBSTER 39

SAUCES 5 each or 5 for

Béarnaise | Black Truffle Bordelaise | Chimichurri | Creamed Horseradish | Worcestershire

SIDES TO SHARE

POTATO PURÉE 15
Salted Butter

BLACK TRUFFLE MAC & CHEESE 17
add Lobster +21

PAN ROASTED BROCCOLI 16
Chile-Garlic Crunch

BRUSSEL SPROUTS 15
Pomegranate, Molasses,
Apple Cider Vinaigrette

MUSHROOMS GRATIN 18
Garlic-Thyme Butter

CREAMED SPINACH 16
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.