



THE VAULT

— STEAKHOUSE —

RAW BAR

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

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

RAZOR CLAMS 27
Pickled Vegetables, Charred Scallion,
Calabrian Aioli

LOBSTER SALAD 30
Pickled Serrano, Lemon Aioli, Cucumber

TUNA & SCALLOP CRUDO 25
Yuzu, Citrus, 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

ASPARAGUS CRAB 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

ENGLISH PEA RISOTTO 32
Preserved Lemon, Foraged Mushrooms,
Black Truffle Butter

ROASTED BLACK COD 45
Herb Persillade, Melted Leeks, Tokyo Turnips,
Chantrelles, Caviar Beurre Blanc

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

FROM THE BROILER

— BLACK ANGUS —

SIRLOIN 8 oz - 54
Imperial Wagyu, Nebraska

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

BRUSSELS SPROUTS 13
Apple Vinaigrette, Gremolata

GRILLED ASPARAGUS 13
Charred Lemon, Béarnaise

MUSHROOMS GRATIN 17
Garlic-Thyme Butter

CREAMED SPINACH 14
Crispy Shallots