



THE VAULT

— STEAKHOUSE —

RAW BAR

WEST COAST OYSTERS

Yuzu Gel, Pink Peppercorn, Lemon
27/half dozen

SHRIMP COCKTAIL 24

Classic Cocktail Sauce

KING CRAB LEGS 28

Coconut Vinaigrette, Pickled Kumquat

AHI TUNA CRUDO 22

Asian Pear, Aguachile, Fresno Chile

• • • •

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*

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,
Fines Herbes

DUNGENESS CRAB CAKE 21

Panko Crusted, Avocado, Pickled Onion,
Green Goddess

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,
Spring Vegetables, Bleu Cheese Dressing

THE VAULT CAESAR SALAD 19

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

ENTRÉES

ENGLISH PEA RISOTTO 30

English Peas, Cipollini Onions,
Preserved Lemon, Parmesan Frico

ROASTED HALF CHICKEN 34

Spring Vegetables, Parisian Gnocchi,
Green Garlic Purée, Perigord Truffle

GRILLED ORA KING SALMON 48

Polenta Panisse, Ramps, Foraged Mushrooms,
Truffle-Corn Veloute

THE VAULT BURGER 21

Double Patty, Fiscalini Cheddar, Lettuce,
Secret Sauce, 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

Midwest | Prime

DRY-AGED PORTERHOUSE 40 oz - 195

Flannery Beef, California | Prime Reserve

— WAGYU —

A5 RIBEYE 8 oz - 170

Miyazaki, Japan

A5 FILET 6 oz - 135

Miyazaki, Japan

— SEA —

WHOLE BRANZINO 16 oz - 41

WHOLE LOBSTER 1^{1/2} lb - 72

— 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

BEEF FAT FRIED RICE 17

Egg Yolk, Scallion

CREAMED SPINACH 14

Crispy Shallots

POTATO PURÉE 13

BLACK TRUFFLE MAC & CHEESE 16

add Lobster +19

ASPARAGUS & BÉARNAISE 16

Lemon Chips

ROASTED MUSHROOMS 17

Anchovy Butter, Gremolata

VAULT FRIES 11