



THE VAULT
— STEAKHOUSE —

— RAW BAR —

OYSTERS ON THE HALF SHELL
Yuzu Gel, Pink Peppercorn, Lemon
27/half dozen

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

KING CRAB SALAD 28
Coconut Vinaigrette, Pickled Kumquat

AHI TUNA CRUDO 22
Asian Pear, Aguachile, Fresno 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

HAND CUT BEEF TARTARE 23
Black Truffle Vinaigrette, Salt Cured Egg Yolk,
Fines Herbes

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

ENGLISH PEA RISOTTO 30
Cipollini Onions, Preserved Lemon,
Parmesan Frico

SOFT SHELL CRAB CIOPPINO 52
Shrimp, Mussels, Calamari,
Sourdough Toast

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
Creekstone Farms, Kansas

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

WAGYU FRIED RICE 17
Egg Yolk, Scallion

CREAMED CORN 14
Chives

POTATO PURÉE 13

**BLACK TRUFFLE
MAC & CHEESE** 16
add Lobster +19

CREAMED SPINACH 14
Crispy Shallots

ROASTED MUSHROOMS 17
Anchovy Butter, Gremolata

VAULT FRIES 11