



THE VAULT

— STEAKHOUSE —

RAW BAR

OYSTERS ON THE HALF SHELL

Apple Cider Mignonette, Shallots,
Black Pepper
27/half dozen

SHRIMP COCKTAIL 24

Classic Cocktail Sauce

DUNGENESS CRAB 32

Legs and Dip, Dijonnaise, Salt & Vinegar
Chips

LOBSTER SALAD 30

Coriander Aioli, Avocado, Pickled Serrano

CRUDO TRIO 24

Scallop, Salmon, Tuna, Meyer Lemon, Red
Onion, Capers

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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

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

PORCINI RISOTTO 26

Black Truffle Butter, Mascarpone,
Shallot Crumble, Roasted Mushrooms

THE VAULT BURGER 21

Double Patty, Fiscalini Cheddar, Lettuce,
Secret Sauce, Fries

PAN-SEARED HALIBUT 54

Tokyo Turnips, Melted Leeks, Brown Butter

WHOLE LOBSTER 74

Lobster Thermidor, Fries,
Watercress Frisee Salad

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

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

WAGYU FRIED RICE 18

Wagyu Chorizo, Queso Fresco

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