



RAW BAR

WEST COAST OYSTERS
24/half dozen

SHRIMP COCKTAIL 24

KING CRAB LEGS 28

• • • •

SHELLFISH PLATTER
Petite 85 | Grand 155

CAVIAR SERVICE 115/oz

— SOUPS & SALADS —

FRENCH ONION SOUP 16
Caramelized Maitake Mushrooms, Beef Broth,
Sourdough Croutons, Gruyere

LOBSTER BISQUE "EN CROUTE" 20
Baked Puff Pastry, Lobster, Fine Herbs

PINK LADY APPLE SALAD 14
Candied Chestnuts, Endive,
Pecorino, Apple Cider Vinaigrette

THE VAULT CAESAR SALAD 19

Prepared Tableside

Chilled Romaine Lettuce, Warm Croutons,
Personalized Garnishes

— BREAD SERVICE —
3 per person

**HOUSE-MADE
PARKER HOUSE ROLLS**
Whipped Salted Butter

— APPETIZERS —

HAND CUT BEEF TARTARE 21
Black Truffle Vinaigrette, Salt Cured Egg Yolk,
Fines Herbes

SCALLOP CRUDO 23
Pomegranate, Finger Lime,
Meyer Lemon, Scallion

"PIGS IN A BLANKET" 15
House-Made Sausage, Poppy Seed,
Pickled Vegetables, Mustard

CRAB CAKE 19
Sourdough Crust, Avocado,
Green Goddess

CARAMELIZED ONION DIP 22
Salmon Roe, Dill, Malt-Vinegar Chips

POTATO PAVE "TOTS" 27
Crème Fraîche, Chive, Sieved Egg,
White Sturgeon Caviar

ENTRÉES

MUSHROOM & TRUFFLE RISOTTO 34
Maitake, Pickled Beech Mushrooms,
Truffle Butter, Mizuna

TRUFFLE-STUFFED CHICKEN 37
Creamed Corn, Potato, Jus

DAYBOAT SCALLOPS 49
Parsnip, Squash, Turnip

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

FROM THE BROILER

— BLACK ANGUS —

SIRLOIN 10 oz - 39

NEW YORK 14 oz - 58

FILET 8 oz - 61

RIBEYE 16 oz - 66

TOMAHAWK 36 oz - 120
for two

— WAGYU —

A5 RIBEYE 8 oz - 150
Miyazaki, Japan

A5 FILET 6 oz - 120
Miyazaki, Japan

— VAULT EXCLUSIVE —

PT. REYES LAMB CHOPS 57
limited availability

— SEA —

WHOLE BRANZINO 16 oz - 38

WHOLE LOBSTER 1^{1/4} lb - 60

— ACCOMPANIMENTS —

GARLIC SHRIMP 21

HALF LOBSTER 35

DUNGENESS CRAB "OSCAR" 24

SAUCES 5 each or 4 for 15

Béarnaise | Black Truffle Bordelaise | Barrel-Aged Worcestershire | Creamed Horseradish

SIDES

BEEF FAT FRIED RICE 15

BRUSSELS SPROUTS 12

VAULT FRIES 11

CREAMED SPINACH 14

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

CREAMED CORN 13

POTATO PURÉE 13

MAITAKE MUSHROOMS 15

A 6% 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.