



THE VAULT

— STEAKHOUSE —

HAPPY HOUR:

MONDAY-THURSDAY 4PM-6PM
FRIDAY-ALL NIGHT 4PM-9PM
SATURDAY 5PM-6PM

PIANO LOUNGE:

MONDAY-THURSDAY 4:30PM - 8:30PM
FRIDAY & SATURDAY 5PM - 9PM

DINNER:

MONDAY-SATURDAY 5PM - 9PM

RAW BAR

OYSTERS ON THE HALF SHELL

Apple-Horseradish Mignonette
27/half dozen

SHRIMP COCKTAIL 24

Classic Cocktail Sauce

MUSSELS ESCABECHE 22

Giardiniera, Scallion,
Lemon Agrumato

LOBSTER SALAD 30

Pickled Serrano, Lemon Aioli, Cucumber

TUNA & TROUT CRUDO 25

Asian Pear, Jalapeño, Hon-Shimeji Pickle

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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

DUNGENESS 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

CORN RISOTTO 32

Black Truffle Butter, Foraged Mushrooms, Scallion

BRAISED SHORTRIB 46

Wheat Berries, Red Kuri Squash,
Garlic-Sage Gremolata

PAN ROASTED MT. LASSEN TROUT 42

Celery Root, Lobster Mushroom, Sauce Americaine

THE VAULT BURGER 21

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

FROM THE BROILER

— BLACK ANGUS —

SIRLOIN 12 oz - 54

Imperial Wagyu, Nebraska

NEW YORK 16 oz - 62

Schmitz Ranch, California

FILET 8 oz - 64

Imperial Wagyu, Nebraska

RIBEYE 16 oz - 69

Imperial Wagyu, Nebraska

TOMAHAWK 36 oz - 148

Schmitz Ranch, California

DRY-AGED PORTERHOUSE 40 oz - 198

Schmitz Ranch, California

— WAGYU —

A5 RIBEYE 8 oz - 170

Miyazaki, Japan

A5 RIBEYE CAP 6 oz - 190

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 | Worcestershire | Creamed Horseradish

SIDES TO SHARE

POTATO PURÉE 13

Salted Butter

BLACK TRUFFLE

MAC & CHEESE 16

add Lobster +19

ROASTED CORN 14

Mozzarella, Garlic Aioli, Aleppo

FRIED BRUSSELS SPROUTS 15

Chili-Lime Vinaigrette

MUSHROOMS GRATIN 17

Garlic-Thyme Butter

CREAMED SPINACH 14

Crispy Shallots

A 8% 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.