



# 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  
Gardiniera, 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

**GRILLED KING ORA SALMON** 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.