

FIRST IMPRESSIONS

TUNA TARTARE

Hand-cut premium ahi tuna • ponzu • avocado
• wasabi kewpie mayo • cucumber slices
• black sesame seeds • wontons 20

CRISPY PORK BELLY & SOUS VIDE BACON FRIED RICE

golden crisped artisan pork belly bites paired with ultra tender, slow-roasted sous vide bacon. Tossed with wok-fired rice, aromatic ginger, garlic and scallions. Finished with a sweet soy reduction 19

SPICY TUNA & CRISPY RICE

kewpie mayo • sriracha • avocado • sweet soy sauce
• sliced fresh jalapeño 19

SKIRT STEAK QUESADILLA

blackened skirt steak • caramelized onion • avocado
• roasted poblano peppers • queso fresco • paratha bread 23

COCONUT SHRIMP

lightly breaded coconut-crust ed shrimp, fried to a crisp crunch
• served with a piquant marmalade & horseradish dipping sauce 18

SPINACH & MOZZARELLA ARANCINI

crispy golden-fried risotto spheres infused with fresh spinach and creamy mozzarella served on a housemade marinara with balsamic glaze drizzle 16

SHRIMP ROCKEFELLER

garlic butter roasted shrimp • spinach
• bread crumb • pecorino • béarnaise • crostini 22

FIG FLATBREAD

our signature roman pinsa • fig jam • chèvre cheese
• caramelized onion • fresh basil • balsamic glaze 18

MARGHERITA PINSA

• roman style italian flatbread • tomato • burrata
• fresh basil • olive oil • balsamic glaze 18

TRUFFLE FRIES

fresh cut fries • white truffle oil
• pecorino • roasted garlic lemon aioli 13

CHARCUTERIE & CHEESE

daily rotation of chef's artisinal charcuterie and cheese 25

BREAD SERVICE

simply the best • whipped european butter • olive oil 8

SALADS & SOUP

chicken +8 • shrimp (3) +9 • salmon +12

BLACKENED STEAK SALAD

wagyu flat iron steak • chopped greens • red onion • tomato
• avocado • applewood smoked bacon
• hand-shaved cheddar cheese • house ranch 29

MICHIGAN CHERRY SALAD

greens • bleu cheese • slivered red onion • dried cherries
• dried cranberries • pecans • honey balsamic dressing 18

WARM GOAT CHEESE SALAD

panko crust ed goat cheese medallions • greens
• heirloom tomatoes • pecans • pine nuts
• balsamic vinaigrette • toasted baguette 18

VAULT CHOP CHOP SALAD

artichokes • salami • chickpeas • pepperoni • heirloom cherry tomatoes • olives • toasted pine nuts • smoked gouda 18

VAULT CAESAR & PAN SEARED SALMON

crisp hearts of romaine, hand torn & tossed in a 36-month aged parmigiano reggiano emulsion • egg yolk caesar dressing
• topped with a butter basted fillet of salmon 29

VAULT CAESAR SALAD

crispy romaine hearts • pecorino cheese • croutons
• egg yolk caesar dressing 14

SOUP OF THE DAY

ask your server about today's selection

BUTCHER'S FEAST

A masterfully curated selection of our finest hand-cut, Wagyu and Black Angus beef sourced from premier farms.

all entrées (in this section) served with the vault signature salad: field greens • dijon peppercorn vinaigrette • tomato • cucumber
• carrot • pecorino and your choice of two sides

HAND-CUT FILET MIGNON

7 oz. coal-roasted filet • compound butter 46

FILET & LOBSTER 69

STEAK FRITES

Wagyu Flat Iron Steak 8 oz. 39

Copper Creek New York Strip Steak 10 oz. 39

fresh cut fries • pete luger steak sauce

WAGYU STEAK OF THE WEEK

please ask your server for this week's selection MP

SIDES

- roasted carrots with hansa hot honey
- fried brussels sprouts with balsamic glaze
- asparagus with whipped mascarpone
 - fresh cut fries
- loaded baked potato
 - gnocchi

OYSTER & LOBSTER BAR

FRESH OYSTERS

fresh oysters on the half shell - a rotating variety of island creek oysters - ask your server for today's selection.
half dozen 23 dozen 39

LOBSTER ROLLS

two warm lobster rolls • old bay fresh cut fries 32

LOBSTER BISQUE

shellfish stock • sherry • cream • lobster & shrimp 14

FISHERMAN'S WELCOME

FIRE ROASTED BAJA SALMON

citrus maple glazed faroe islands salmon topped with a chilled rock shrimp and charred corn pico de gallo served over coconut rice topped with a velvety avocado-lime emulsion 35

TODAY'S FRESH CATCH

our chef, jon beverly, personally selects the day's most exceptional fish for your dining pleasure paired with two sides and a vault salad MP

CASUAL FARE

BLACKENED CHICKEN ALFREDO

served with a vault salad 35

SHRIMP CARBONARA

sweet english peas • pancetta • parmesan • linguine
served with a vault salad 35

SEARED "FLAVOR BOMB" CHICKEN

we start with the gold standard, bell & evans chicken, 100% air chilled and naturally raised served over white cheddar and smoked gouda grits and broccolini
served with a vault salad 35

VAULT PRIME BURGER

lettuce • tomato • charred onion • cheddar
• vault sauce • fresh cut fries 19

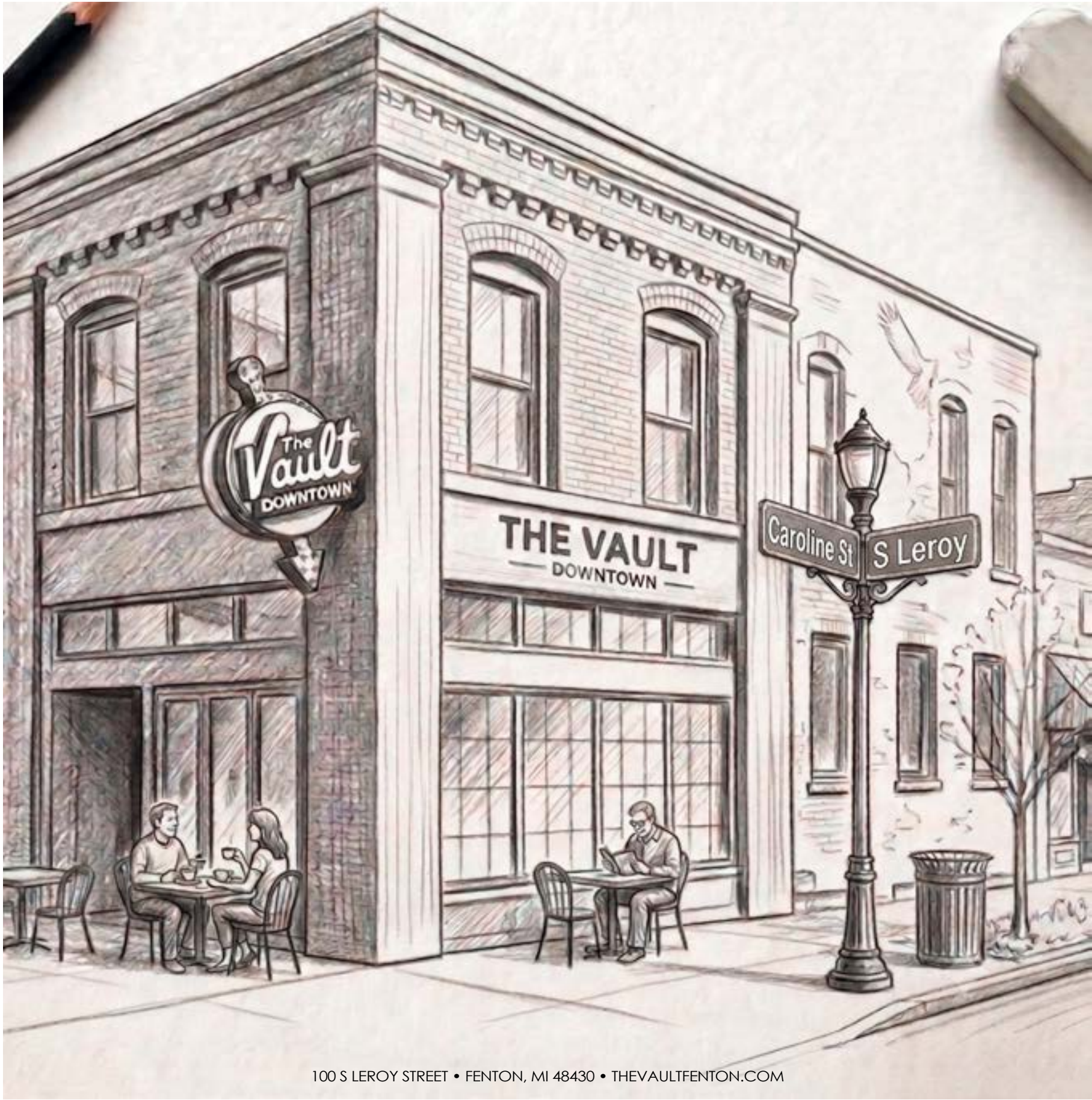
VAULT FRENCH DIP

thinly sliced braised short rib • baguette • balsamic onion
• boursin cheese • horseradish • au jus • fresh cut fries 25

TOMATO BURST & BURRATA PASTA

linguine • garlic • olive oil • spinach • heirloom cherry tomatoes
• pecorino romano • creamy burrata • simple bruschetta
served with a vault salad 30

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



100 S LEROY STREET • FENTON, MI 48430 • THEVAULTFENTON.COM