FIRST IMPRESSIONS

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

CRISPY PORK BELLY FRIED RICE
golden crisped artisan pork belly bites tossed with wok-fried 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 • aiji aioli • roasted poblano peppers • queso fresco • paratha bread 23

COCONUT SHRIMP
lightly breaded coconut-crusted shrimp fried to a crisp crunch • served with a piquant marmalade & horseradish dipping sauce 18

SHRIMP ROCKEFELLER
garlic butter roasted shrimp • spinach • bread crumb • pecorino • béarnaise • crostini 22 (available after 4 pm)

WAGYU MEATBALLS
house blend • ricotta cheese • san marzano tomatoes • burrata 18

PHILLY CHEESESTEAK EGG ROLLS
banana peppers • pepper jack cheese • crispy wonton • horseradish aioli 18

FIG FLATBREAD
our signature roman pinsa • fig jam • chèvre cheese • caramelized onion • fresh basil • balsamic glaze 19

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

BEEF CARPACCIO
thinly sliced beef tenderloin • fried capers • arugula • confit egg yolk • truffle aioli • pecorino cheese 24

VAULT MAC N' CHEESE
Cavatappi noodles • boursin cheese blend • fried basil 18

STEAKS CHOPS SEAFOOD

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

HAND-CUT FILET MIGNON
char-grilled • compound butter tallow roasted confit potatoes or baked potato (after 4 pm) • market vegetable 7 oz. 48 10 oz. 59

FILET & LOBSTER OSCAR
hand-cut filet mignon (7 oz.) paired with succulent lobster tail and tender asparagus spears finished with a rich house béarnaise sauce • tallow roasted confit potatoes or baked potato (after 4 pm) 69

RIBEYE STEAK
16 oz. center cut Creekstone Farms ribeye beautifully marbled paired with gnocchi in a savory tomato cream vodka sauce alongside seasoned market vegetables 69

BLACK PEPPERCORN FILET MIGNON
AU POIVRE STYLE
hand-cut filet mignon crusted with black peppercorns and finished with our classic au poivre pan sauce. served with fresh cut fries and market vegetable 7 oz. 52 10 oz. 63

HERITAGE PORK CHOP
16 oz. thick cut Berkshire pork chop finished with a Basil Hayden bourbon glaze • sweet potato casserole with pecans • market vegetable 48

SRIRACHA SPICE SALMON BOWL
soy-glazed faroe island salmon • vegetable fried rice • avocado • pickled vegetable topped with grilled rock shrimp 39

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

Enhancements:
béarnaise sauce +3; torched bleu cheese +4; drunken mushrooms +4; demi glaze +3; zip sauce +3; lobster tail +28; shrimp (4) +13

CASUAL FARE

STEAK FRITES
Wagyu Flat Iron Steak 8 oz. 39
fresh cut fries • vault salad • Pete Luger steak sauce

BLACKENED CHICKEN ALFREDO
blackened chicken breast over fettucini and alfredo made with a 36-month aged gold parmesan reggiano served with toasted baguette with a vault salad 36

BRICK CHICKEN MARSALA
crispy Bell & Evans chicken • marsala sauce • yukon gold mashed potatoes • market vegetables • vault salad 39

SHRIMP CARBONARA
sweet english peas • pancetta • parmesan • linguine served with a vault salad 37

VAULT WAGYU BURGER
premium American wagyu burger topped with savory bacon jam • lettuce • tomato • cheese • pickle • vault sauce • fresh cut fries 24

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

PENNE ALLA VODKA
penne pasta • tomato-cream vodka sauce • vault salad • served with warm vault bread 27 with wagyu meatballs 36

SIMPLY SALMON
faroe island salmon • yukon gold mashed potatoes • broccolini • vault salad 35

SALADS & SOUP

chicken +9 • shrimp (4) +13 • salmon +15 • steak +18

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 crusted goat cheese medallions • greens • heirloom tomatoes • pecans • pine nuts • balsamic vinaigrette • toasted baguette 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

LOADED WEDGE SALAD
iceberg lettuce • bacon • tomato • red onion • house bleu cheese dressing. 14

SOUP OF THE DAY
ask your server about today's selection



BREAD SERVICE
simply the best • whipped european butter • olive oil 8

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

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



Fresh Oysters
Prime Steak
Fresh Seafood

Serving the finest
lunch and dinner
Tuesday - Saturday

100 S LEROY STREET
FENTON, MI 48430

(810) 885-3663

THEVAULTFENTON.COM

The Vault Downtown

