

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 • aiji aioli
• roasted poblano peppers • queso fresco
• paratha bread 23

COCONUT SHRIMP

lightly breaded coconut-cruste 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

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 cruste 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

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 37

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
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 36

VAULT WAGYU BURGER

premium American wagyu burger
topped with savory bacon jam • lettuce • tomato
• cheese • pickle • vault sauce • fresh cut fries 22

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

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 cruste 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

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



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.*