



## Appetizers

### **Vault “Dirty” Fries - \$8**

Seasoned fries with Bacon, Garlic, Cilantro, and Cotija Cheese. Served with our Signature Baja Aioli. \*

### **Tempura Style Sweet Potato Fries - \$7**

Crispy, thick cut fries lightly battered and served with our warm homemade honey mustard dipping sauce. (Vegan)

### **Crispy Brussel Sprouts - \$7**

Served with a Sweet Chili-Soy Sauce and topped with toasted chopped peanut. (Vegan)

### **BBQ Chicken Nachos – \$10**

Crispy fresh tortilla chips piled high with Melted Cheese, BBQ Chicken, BBQ Sauce, & Jalapeños, Garnished with Tomatoes, and Green Onion. Served with a side of our Lime Crema. (GF) \*

### **Street Tacos - \$12** with Carne Asada **\$10** or Carnitas

Three authentic Mexican street-style soft tacos with Carne Asada (grilled steak) or Carnitas (braised crispy pork). Your choice of grilled corn or flour tortillas, topped with cilantro, chopped white onion, & *Queso Fresco*. Served with Salsa Roja or Salsa Verde. \* Make it an Entrée with Savory Jasmine Rice, Chipotle Black Beans, and Honey-Lime Veggie Slaw - **\$5**

### **Vault Seafood Tostadas - \$14**

Two crispy corn tortillas layered with freshly made Crab Rangoon filling, shrimp, and our Asian Vegetable Slaw tossed in Sweet Chili-Soy Dressing. Great for sharing! (GF) \*

## Entrées

### **The Vault Burger - \$13**

A fresh 6 oz. Angus beef patty cooked the way you like it and served on a warm brioche roll with fries and homemade Honey-Lime Veggie Slaw on the side. Add your choice of *two* toppings (add \$1 for each additional topping): \*

Lettuce, Tomato, and Red Onion  
Dave’s Sweet Onion-Bacon Jam \*

Bleu Cheese  
Crispy Bacon \*

Cooper Sharp  
Sautéed Mushroom

We can also swap out the beef with our favorite plant-based **Beyond Burger** for the same price. (V)

### **Pad Thai – \$16** with chicken or **\$18** with shrimp or crispy-fried tofu

A classic Thai noodle stir fry served with your choice of chicken, shrimp, or crispy-fried tofu featuring rice noodles, bean sprouts, green onion, cilantro, chopped peanut, and our authentic sauce made from scratch in-house. (V, GF) \*

### **Cajun Fettuccini Alfredo - \$16** with Blackened Chicken or **\$19** with Sea Scallops and Shrimp

Tender noodles tossed in a cheesy, creamy sauce. \*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any allergies or special dietary considerations.

## Entrées

### **Gnocchi Primavera in a Pesto Cream Sauce - \$15** or add Garlic Herbed Chicken - **\$18**

Light, pillowy Potato Dumplings tossed in a Pesto Cream Sauce with Charred Seasonal Vegetables & Fresh Basil. Topped with grated Parmesan cheese. (V) \*

### **Blackened Salmon with Fresh Peach Oregano Salsa - \$24**

Fresh Atlantic salmon baked in our own blackened seasoning topped with a fresh fruit and herb salsa featuring peaches, oregano, and a hint of lime. Served with your choice of two sides. \*

### **Grilled Teriyaki Yellowfin Tuna - \$22**

Wild caught Yellowfin Tuna steak marinated and grilled in a lively teriyaki sauce served with Savory Jasmine Rice and Chef's Vegetable. Best served medium-rare or seared. \*

### **New York Strip Steak - \$28**

A 12 oz, hand-cut, choice New York Strip Steak. Go bold and top with Bleu Cheese Butter, Jalapeño Butter or try our Espresso Coffee Rub! Served with a choice of two sides. \*

### **Aged Angus Ribeye - \$35**

A 14 oz. hand-cut, top-shelf, boneless dry-aged ribeye steak. Top with Bleu Cheese Butter, Jalapeño Butter or try our Espresso Coffee Rub. Served with a choice of two sides. \*

## Side Dishes - \$3

Savory Jasmine Rice	Garlic Mashed Potatoes	Chipotle Black Beans
Honey-Lime Veggie Slaw	Maine Sea Salt Fries	Chef's Vegetable
	Organic green Salad with Honey-Lime Vinaigrette	

## Deserts

### **Chocolate Lava Cake - \$7**

Warm chocolate cake filled with a rich chocolate ganache and topped with vanilla ice cream. Fresh out of the oven, please expect about 10 minutes for us to deliver this deliciously decadent dish...always worth the wait!

### **Strawberry White Chocolate Shortcake - \$7**

Moist Shortcake Layered with Strawberry filling topped with whipped cream and white chocolate. (GF)

### **White & Dark Chocolate Layer Mousse Cake - \$7**

Layers of moist chocolate cake, dark chocolate and white chocolate mousse, topped with chocolate ganache.

### **Salted Caramel Cheesecake - \$6**

Classic New York Cheesecake with rich, thick swirls of dulce de leche topped with sea salt and Hershey's Caramel.

### **Blue Ribbon Apple Pie - \$5**

Always a favorite, this slice is served warm with your choice of vanilla bean ice cream or spiced vanilla whip cream.

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