



## Appetizers

### **Bagna Cauda** (*ban-ya cow-da*) - \$9

Whole spreadable roasted garlic cloves in a warm bath of olive oil, butter, and hint of anchovy. Served at your table in a cast iron warming dish with warm bread for dipping. \*

### **Crispy Brussel Sprouts** - \$8

Served with a sweet chili-soy sauce and topped with toasted chopped peanut. (GF, Vegan)

### **Vault “Dirty” Fries** - \$9

Seasoned fries with bacon, garlic, cilantro, and cotija cheese. Served with our signature Baja aioli. \*

### **Spinach Bacon Artichoke Dip** - \$9

Our spin on a classic warm spinach artichoke dip featuring a blend of parmesan, cream cheese, queso fresco, and smoky chopped bacon. Served with warm hand-cut tortilla chips. (GF)

### **BBQ Chicken Nachos** – \$16

Crispy fresh tortilla chips piled with melted cheese, BBQ chicken, BBQ sauce, & jalapeños. Garnished with tomatoes and green onion. Served with a side of lime crema. (GF) \*

### **Street Tacos** - \$16 with Carnitas or Carne Asada

Three authentic Mexican street-style soft tacos served with carnitas (braised crispy pork) or carne asada (grilled steak), cilantro, onion, and queso fresco. Served on your choice of grilled corn or flour tortillas with fire roasted tomato salsa or salsa verde. \*

Add side of lime crema -**\$1**, fresh guacamole, or sliced avocado - **\$2**

Make it an entrée with savory jasmine rice, chipotle black beans, and honey-lime veggie slaw – **\$6**

## Entrées

### **The Vault Burger** - \$16

A fresh 6 oz. Angus beef patty cooked the way you like it and served on a warm brioche roll with Maine sea salt fries (or Vault “Dirty” Fries, \$7) and honey-lime veggie slaw. 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  
Sautéed Mushrooms

Cooper Sharp  
Crispy Onion Strings

Crispy Bacon \*

\*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.

**Burrito Bowl - \$16** with Grilled Chicken or **\$17** with Carne Asada

Layers of shredded lettuce, savory jasmine rice, Chipotle black beans, shredded cheese, tomatoes, cilantro, lime crema, and crispy tortilla strips. Your choice of fire roasted tomato salsa or salsa verde. (GF, Vegan option) \*  
Add extra lime crema **-\$1**, fresh guacamole, or sliced avocado - **\$2**

**Ultimate Steak Salad - \$26**

Black Angus sirloin on romaine and organic spring mix, shredded carrot, cucumber, crumbled blue cheese, dried cherries, candied pecans and house fried crispy onion strings served with our white balsamic vinaigrette. \*

**Pad Thai – \$20** with Chicken or **\$22** with Shrimp or Crispy-fried Tofu, **\$26** with Chicken, Shrimp, and Tofu  
Classic Thai noodle stir fry featuring rice noodles, bean sprouts, green onion, cilantro, chopped peanut, and our authentic sauce. (V, GF) \*

**Ahi Tuna Poke Bowl - \$26**

A Hawaiian classic poke (poh-kay) featuring cubed and marinated raw Ahi tuna served on a bed of jasmine rice with cucumber, avocado, red cabbage, carrot, scallion, crispy fried shallots, and chopped macadamia. \*

**Fettuccini Alfredo - \$19** with Blackened Chicken, **\$23** with Grilled Shrimp, **\$32** with Maine Lobster  
Tender noodles tossed in a cheesy, creamy sauce garnished with green onion and fresh tomato. \*

**Lobster Ravioli - \$34**

Maine lobster ravioli served with shrimp and Limoncello cream sauce and garnished with fresh basil. \*

**Asian Pear-Ginger Glazed Salmon - \$26**

Fresh Atlantic salmon baked in our sweet Asian-inspired glaze featuring fresh ginger, caramelized pear, and a hint of red chili. Served with your choice of two sides. (GF) \*

**Tenderloin Filet - \$32**

Pan seared 8oz beef tenderloin filet with porcini mushroom sauce. Served with roasted garlic mashed potatoes and chef's vegetable. \*

**Choice Aged Angus Ribeye - \$41**

A 14 oz. hand-cut, top-shelf, boneless dry-aged ribeye steak. Top with bleu cheese butter, jalapeno butter or espresso coffee rub. Served with a choice of two sides. \*

**Side Dishes - \$4**

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

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