



Appetizers

Bagna Cauda (*ban-ya cow-da*) - **\$8**

Our spin on a traditional Italian warm roasted garlic dip. Whole spreadable roasted garlic cloves in a warm bath of olive oil, butter, and anchovy. Served at your table in a cast iron warming dish with warm Ciabatta bread for dipping.

Crispy Brussel Sprouts - **\$7**

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

BBQ Chicken Nachos – **\$15**

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 Carnitas, **\$14** with Carne Asada

Three authentic Mexican street-style soft tacos with 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. *

Add Lime Crema, Fresh Guacamole, or sliced avocado - **\$1 each**

Make it an Entrée with Savory Jasmine Rice, Chipotle Black Beans, and Honey-Lime Veggie Slaw – **\$6**

Entrées

The Vault Burger - **\$14**

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 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
Crispy Onion Strings

Sautéed Mushrooms

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

*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.

Ultimate Steak Salad - \$20

This hearty salad features 6 oz. Black Angus sirloin steak on a bed of mixed greens with shredded carrot, cucumber, crumbled blue cheese, dried cherries, candied pecans, topped with house fried Crispy Onion Strings. Served with house White Balsamic Vinaigrette on the side. *

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 house sauce. (V, GF) *

Grilled Chicken Burrito Bowl - \$15

Everything you love about a burrito, sans the tortilla! Grilled Chicken with Chipotle Black Beans, Savory Jasmine Rice, shredded lettuce, cilantro, tomatoes, lime crema, shredded cheese, crispy tortilla strips and your choice of Salsa Roja or Salsa Verde. (GF) * Add Lime Crema, Fresh Guacamole, or sliced avocado - **\$1 each**

Cajun Fettuccini Alfredo - \$17 with Blackened Chicken, **\$20** with Sea Scallops and Shrimp

Tender noodles tossed in a cheesy, creamy sauce. *

Calamari Greek Salad - \$20

Crispy fried calamari atop this fresh and bright salad of tomatoes, Kalamata olives, feta, cucumbers, red onions, romaine and fresh herbs. Served with house Greek dressing. *

Asian Pear-Ginger Glazed Salmon - \$25

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) *

Grilled Teriyaki Yellowfin Tuna - \$23

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

Choice Aged Angus Ribeye - \$36

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

Side Dishes - \$3

Savory Jasmine Rice
Honey-Lime Veggie Slaw

Garlic Mashed Potatoes
Maine Sea Salt Fries
Organic green Salad with Honey-Lime Vinaigrette

Chipotle Black Beans
Chef's Vegetable