

V AULT

one sixty four

- SPRING LUNCH -

THE BANK DEAL IS

GRILLED CHICKEN CAESAR
PARMESAN, SHAVED MANCHEGO
WITH A CUP OF SOUP

**BLACKENED SALMON ON
QUINOA AND ARUGULA**
FAVA BEANS, WHITE CORN,
WHITE BALSAMIC, WITH A CUP OF SOUP

BLT + BRIE
CHERRYWOOD SMOKED BACON WITH MELTED BRIE,
FRIES, AND CAESAR SLAW OR BRUSSELS SLAW

- SHARE PLATES -

BLACK & WHITE CRISPY CALAMARI 13
CHINESE LONG BEANS & FRESNO CHILES, BLACK & WHITE SEA SALT,
WASABI AIOLI AND CHILE LIME SAUCE

BRUSSELS SPROUT CHIPS 10
FRESH LEMON ZEST AND MALDON SEA SALT
.25 FROM EACH ORDER IS DONATED TO THE SAN MATEO POLICE ACTIVITIES LEAGUE,
HELPING FAMILIES IN NEED

DUNGENESS CRABCAKES 17
LEMON CAPER AIOLI *gf*

BLACKENED SHRIMP TACOS 13
MANGO PEPPER RELISH, AVOCADO, SHREDDED ROMAINE,
JALAPENO SOUR CREAM

BACON WRAPPED MEDJOOOL DATES 11 *gf*
CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE

SPICY AHI TUNA TOWER 16
AVOCADO, CUCUMBER, WASABI AIOLI, TARO CHIPS

CAULIFLOWER LATKES 12
ROASTED FUJI APPLE CHUTNEY, CHIVE CREME FRAICHE

SLOW ROASTED PORK BELLY 13
SOY, HOISIN, GARLIC GLAZE, WON TON CHIPS

DUNGENESS CRAB & ARTICHOKE DIP 17

VAULT DEVILED BACON & EGGS 8
CHIVES, MUSTARD AIOLI, TOAST BITS

- THE VAULT BURGER -

ALL BURGERS ARE 8 OZ., SERVED ON GRILLED BRIOCHE
WITH FRESH CUT FRENCH FRIES, CREAMY BRUSSELS SPROUT SLAW, OR CAESAR SLAW

VERMONT WHITE CHEDDAR BURGER 15
WITH CARAMELIZED ONIONS
ADD A FRIED EGG - 1.50
ADD CHERRYWOOD SMOKED BACON - 2
ADD SHERRY GLAZED PORTOBELLO & SHIMEJI MUSHROOMS - 2

- VAULT SANDWICHES -

ALL SANDWICHES SERVED WITH FRESH CUT FRENCH FRIES,
CREAMY BRUSSELS SPROUT SLAW OR CAESAR SLAW.

UPTOWN CHEESTEAK 18
FILET MIGNON & SKIRT STEAK, PROVOLONE CHEESE,
GRILLED ONIONS & PEPPERS, SEASONED OIL, HOAGIE ROLL

BLACKENED SALMON SANDWICH 21
ON GRILLED HOAGIE, LEMON CAPER AIOLI, ARUGULA, TOMATO

CHICKEN, ROASTED RED PEPPER & AVOCADO 16
ON GRILLED BRIOCHE BUN, ARUGULA AND CHILE LIME SAUCE

CRISPY FRIED CHICKEN THIGH 14
ON GRILLED HOAGIE, CHILI LIME SAUCE,
SHREDDED LETTUCE, SLICED PICKLES

PORTOBELLO MUSHROOM CLUB 15
GRILLED PORTOBELLO JUMBO MUSHROOM, ARUGULA,
TOMATO, CARAMELIZED ONIONS, ROASTED RED PEPPERS,
GRUYERE CHEESE, CHIPOTLE AIOLI ON GRILLED HOAGIE
ADD A FRIED EGG - 1.50

GLUTEN FREE *gf*

WHILE THESE ITEMS ARE GLUTEN FREE, OUR KITCHEN IS NOT
EXCLUSIVELY GLUTEN FREE. WE MAKE EVERY EFFORT TO AVOID
CROSS CONTAMINATION, BUT THIS CANNOT BE GAURANTEED.
GUESTS ARE ENCOURAGED TO CONSIDER THIS INFORMATION TO THEIR
OWN SATISFACTION IN LIGHT OF INDIVIDUAL NEEDS & REQUIREMENTS
- FOR SALADS, ASK FOR NO CROUTONS -

- BIG SALADS & SOUP -

ADD GRILLED CHICKEN -\$6, WILD SALMON -\$9, SHRIMP -\$7

HEARTS OF ROMAINE CAESAR 14 *gf*
PARMESAN, CROUTONS, SHAVED MANCHEGO
- ASK FOR ANCHOVIES -

SPINACH SALAD 15 *gf*
ORGANIC BLOOMSDALE SPINACH, ALMOND CRUSTED GOAT CHEESE,
SHAVED EGG, SAUTEED CRIMINI, SHIITAKE, & OYSTER MUSHROOMS,
APPLEWOOD SMOKED BACON, WARM MUSTARD DRESSING

SOUP & SALAD COMBO 13
SALMON & CORN CHOWDER AND CHOICE OF SMALL SALAD:
HEARTS OF ROMAINE CAESAR, POACHED PEAR,
LITTLE GEM WEDGE, ORGANIC SPINACH, OR VAULT SALAD

POACHED PEAR SALAD 15
BUTTER LETTUCE, FRESH CORN, CANDIED PECANS,
ROASTED PEARS, DRIED CRANBERRIES,
CRUMBLLED BLEU CHEESE, WHITE BALSAMIC VINAIGRETTE

THE VAULT SALAD 13 *gf*
ARUGULA & FRISEE, RAINBOW CARROTS, CORN, CHERRY TOMATOES,
CUCUMBER, CHAMPAGNE VINAIGRETTE

LITTLE GEM WEDGE 14
CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, BACON,
RED ONION, BLEU CHEESE BRESSING

BLACKENED SALMON SALAD 23 *gf*
ARUGULA, QUINOA, CHERRY TOMATOES, WHITE CORN, FAVA BEANS,
WHITE BALSAMIC VINAIGRETTE

VAULT COBB SALAD 18 / 20
- GRILLED CHICKEN 18 / GRILLED SKIRT STEAK 20 -
CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, MUSHROOMS,
AVOCADO, CHERRYWOOD SMOKED BACON, EGG, MIXED GREENS,
BLEU CHEESE DRESSING

SALMON & ROASTED CORN CHOWDER 6 / 9

- MAIN PLATES -

CEDAR PLANK MAPLE GLAZED NORWEGIAN SALMON 25 *gf*
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES

CHERRYWOOD SMOKED BACON MACARONI 17
VERMONT CHEDDAR & GRUYERE CHEESES
ADD GRILLED CHICKEN - 6

SHRIMP & BUCATINI 19
BLOOMSDALE SPINACH, VINE RIPE TOMATO, GARLIC, HERBS,
EXTRA VIRGIN OLIVE OIL, DASH OF BUTTER

BEER BATTERED FISH & CHIPS 18
CREAMY BRUSSELS SPROUT SLAW

7 SESAME SEED CRUSTED AHI TUNA 28 *gf*
MANGO - RED PEPPER VINAIGRETTE, RAINBOW CARROTS,
FRISEE, STEAMED RICE NOODLES

GAUCHO FLAT IRON STEAK 24 *gf*
CILANTRO CHIMICHURRI, HARISSA YUCCA FRIES,
CREAMY BRUSSELS SPROUT SLAW *gf*

SPAGHETTI SQUASH PRIMAVERA 18
PORTABELLO MUSHROOMS, VINE RIPE TOMATOES, RAINBOW CARROTS,
BLOOMSDALE SPINACH, TOSSED IN BASIL OIL
ADD GRILLED CHICKEN OR TOFU - 6

PAN FRIED PETRALE SOLE 19 *gf*
BLOOMSDALE SPINACH, BLACK FORBIDDEN RICE,
LEMON CAPER SAUCE (GLUTEN FREE FLOUR)

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL 21 *gf*
SHIITAKE, OYSTER, CRIMINI, AND SHIMEJI MUSHROOMS,
ARBORIO RICE, PARMESAN CHEESE, VEGETABLE STOCK

- BREAD & WATER SERVED UPON REQUEST -

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS