

VAULT

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

BLACKENED SHRIMP TACOS 13 *gf*

MANGO PEPPER RELISH, AVOCADO, SHREDDED ROMAINE, JALAPENO SOUR CREAM

HOUSEMADE GRAVLAX 14

SALMON CURED IN SUGAR, SALT, & DILL.

SERVED WITH BAGEL CHIPS, SHREDDED EGG, DICED ONION,
CAPERBERRIES, CREME FRAICHE

BACON WRAPPED MEDJOL 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

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

CHICKEN-BACON CLUB 16

MELTED SWISS ON GRILLED HOAGIE, CHILI REMOULADE

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

SPAGHETTI SQUASH PRIMAVERA 18 *gf*

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