

# V AULT

## one sixty four

- SUMMER 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
- BACON WRAPPED MEDJOOOL DATES 11 gf**  
CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE
- SPICY AHI TUNA TOWER 16**  
AVOCADO, CUCUMBER, WASABI AIOLI, TARO CHIPS
- DUNGENESS CRAB & ARTICHOKE DIP 17**  
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 SCOTTISH 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
- ANY SANDWICH CAN BE MADE WITH UDI'S GLUTEN FREE BUN

### GLUTEN FREE<sup>gf</sup>

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, SCOTTISH 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,  
CRUMBLED BLEU CHEESE, WHITE BALSAMIC VINAIGRETTE

### THE VAULT SALAD 13 gf

ARUGULA & FRISEE, RAINBOW CARROTS, CORN, CHERRY TOMATOES,  
CUCUMBER, CHAMPAGNE VINAIGRETTE

### LITTLE GEM WEDGE 14

CRUMBLED 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 -  
CRUMBLED 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 SCOTTISH SALMON 25 gf**  
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES
- CHERRYWOOD SMOKED BACON MACARONI 17**  
VERMONT CHEDDAR & GRUYERE CHEESES  
ADD GRILLED CHICKEN - 6
- 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 22 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