

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 14**
CHINESE LONG BEANS & FRESNO CHILES, BLACK & WHITE SEA SALT,
WASABI AIOLI AND CHILE LIME SAUCE
- BRUSSELS SPROUT CHIPS 11**
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 14 gf**
MANGO PEPPER RELISH, AVOCADO, SHREDDED ROMAINE, JALAPENO SOUR CREAM
- BACON WRAPPED MEDJOOOL DATES 12 gf**
CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE
- SPICY AHI TUNA TOWER 17**
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 14**
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 22**
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 16**
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^{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, SCOTTISH SALMON -\$9, SHRIMP -\$7
- HEARTS OF ROMAINE CAESAR 15 gf**
PARMESAN, CROUTONS, SHAVED MANCHEGO
- ASK FOR ANCHOVIES -
- SPINACH SALAD 16 gf**
ORGANIC BLOOMSDALE SPINACH, ALMOND CRUSTED GOAT CHEESE,
SHAVED EGG, SAUTEED CRIMINI, SHIITAKE, & OYSTER MUSHROOMS,
APPLEWOOD SMOKED BACON, WARM MUSTARD DRESSING

SOUP & SALAD COMBO 14

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 16

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

THE VAULT SALAD 14 gf

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

LITTLE GEM WEDGE 15

CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, BACON,
RED ONION, BLEU CHEESE BRESSING

BLACKENED SALMON SALAD 24 gf

ARUGULA, QUINOA, CHERRY TOMATOES, WHITE CORN, FAVA BEANS,
WHITE BALSAMIC VINAIGRETTE

VAULT COBB SALAD 19 / 21

- 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 SCOTTISH SALMON 25 gf**
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES
- CHERRYWOOD SMOKED BACON MACARONI 18**
VERMONT CHEDDAR & GRUYERE CHEESES
ADD GRILLED CHICKEN - 6
- BEER BATTERED FISH & CHIPS 19**
CREAMY BRUSSELS SPROUT SLAW
- 7 SESAME SEED CRUSTED AHI TUNA 29 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 19 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 22 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