

-----noodles

ASPARAGUS & RICOTTA RAVIOLI - 15.99

Tossed in a pesto cream with red peppers and artichokes

WILD MUSHROOM & CHICKEN FARFALLE - 16.99

Bowtie pasta tossed with sundried tomatoes & artichokes in a herb cream

COCONUT CURRY PRAWN PENNE - 17.99

Yellow curry with coconut milk seared with prawns & red peppers

SEAFOOD PENNE - 17.99

Salmon, Sablefish, Ahi, Prawns & Mussels in a tomato herb cream

LOBSTER RAVIOLI - 21.99

Lobster stuffed ravioli in an apple brandy cream with 2 Scallops & Asparagus

----- seafood

TIGER PRAWNS - 18.99

10 tiger prawns in a curry Kahlua cream

SEAFOOD HOTPOT SOUP WITH RICE NOODLES - 19.99

Salmon, Sablefish, Ahi, Prawns & Mussels in a spicy coconut red curry broth

SALMON - 19.99

Seared salmon filet with a pineapple mango salsa

MIXED SEAFOOD GRILL - 23.99

Salmon, Sablefish & Tiger Prawns with a chili & garlic infused BBQ glaze

AHI TUNA - 25.99

Sesame crusted, seared medium rare, served with a wasabi soy

SABLEFISH - 26.99

Herb crusted, baked, served with a miso sweet chili glaze

Served with rice & seasonal vegetables

----- meats

CHICKEN BREAST - 19.99

Grain fed chicken breast with Portobello mushroom goat cheese

PORK TENDERLOIN - 19.99

Roasted to perfection, served with a maple apple demi glaze

ALE BRAISED BEEF SHORT RIBS - 20.99

Slow cooked boneless beef ribs served with a bourbon BBQ glaze

WHISKY GLAZED PORK RIBS - 21.99

Oven roasted pork ribs served with a spiced orange whisky glaze

7oz SIRLOIN - 21.99

AAA sirloin with lemon sage butter & parmesan

8oz STRIPLOIN - 23.99

AAA striploin with lemon sage butter & parmesan

RACK OF LAMB - 27.99

Herb & maple Dijon crusted, with a rosemary cabernet reduction

----- sides

ROASTED GARLIC DEMI GLAZE - 1.99

2oz BLUE CHEESE - 2.99

ASPARAGUS - 4.99

PORTOBELLO MUSHROOM - 4.99

4 GARLIC TIGER PRAWNS - 5.99

4 GRILLED JUMBO SCALLOPS - 9.99

8oz ALASKAN KING CRAB LEGS - 14.99

Prices exclude taxes & gratuities

VAULT
restaurant



Our chefs
prepare our
ingredients fresh
daily with care.

We source our
foods from as
many local

Our recipes have
been perfected
with over

We are conscious
of our
environmental
impact therefore
we are continually
looking for ways to



starters

Cup of Soup Chef's creation prepared daily with fresh ingredients	4.49
Yam Fries Seasoned and served with garlic infused aioli	6.99
Carpaccio of Ahi Tuna Thin sliced sesame crusted Ahi tuna with a wasabi soy and pickled ginger	8.99
Calamari Marinated in milk then lightly breaded and served with tzatziki	8.99
Dry Ribs Tossed in coarse salt and cracked black pepper	8.99
Pesto Pan Bread Pesto on baked flat bread served with roasted garlic and goat cheese	8.99
Garlic Prawns Garlic Prawns over tomato basil rice noodles	9.99
Spring Rolls Vegetable stuffed spring rolls with sweet chili sauce	9.99
Chili Chicken Panko crusted chicken strips with a sweet chili glaze and water cress aioli	9.99
Smoked Salmon on wonton Smoked lox with grainy mustard aioli, capers, red onion, on wonton crisps	9.99
Grilled Beef Skewers Marinated beef skewers with a spicy peanut sauce	10.99
Seared Scallops Panko crusted then tossed in roasted almond oyster butter, with sherry glazed spinach	12.99
Steamed Mussels Fresh P.E.I. mussels in a tomato basil white wine	13.99
Bread Basket	0.99

salads

Friday Lunch Hour
Choose any Salad with Glass of Red or White House Wine For \$17.99
Not Valid with any other Discounts or Coupons

Cajun Chicken Caesar Lightly dressed romaine with croutons, parmesan and pan seared capers	13.99
Roasted Beet & Spinach Salad with Tiger Prawns Fresh spinach tossed with beets, feta and our red wine shallot vinaigrette	14.99
Prawn Scallop & Goat Cheese Salad Grilled Scallops and Prawns on a bed of spinach with strawberries and herb goat cheese	15.99
Salmon Salad Wild greens, roasted almonds, feta cheese with apple sage vinaigrette	17.99

pizza

Margarita Tomato sauce, fresh basil, roma tomatoes, bocconcini, drizzled with balsamic	12.99
Italian Garden Pizza Tomato sauce, topped with fresh basil, mushrooms, artichoke hearts, red peppers, sun dried tomatoes, mozzarella and parmesan	13.99
Roasted Garlic Chicken Bacon Pizza Tomato sauce, roasted garlic, grilled chicken, chopped bacon, mushrooms, red peppers, mozzarella	14.99
The "Al Capone" BBQ Chicken & Prawn Pizza Grilled chicken, seared prawns, caramelized onions and mozzarella	15.99
The "Scarface" Tomato sauce, capicola, chopped bacon, red peppers, mushrooms, mozzarella	15.99

All Prices Subject to Tax

sandwiches

Bacon + Lettuce + Tomato	10.99
Crisp bacon, romaine lettuce, sliced tomato, grainy mustard mayo	
Veggies + Cheese	10.99
Grilled Portobello Mushroom, red peppers, asparagus, mozza cheese, grainy mustard mayo	
Chicken + Bacon + Cheese	11.99
Grilled chicken breast, crisp bacon, mozza cheese, lettuce, tomato, grainy mustard mayo	
Salmon + Red onion + Capers	12.99
Grilled salmon fillet, sliced red onion, pan seared capers, wild greens, grainy mustard mayo	
Ale Braised Short rib Sandwich open face	12.99
Slow cooked short ribs with a bourbon BBQ glaze, frizzled onions	

All Sandwiches served on feloni baguette

With choice of yam fries, regular fries, wild greens with roasted almonds, or Caesar salad

½ & ½ available for an additional charge

seafood

Prawns	16.99
8 tiger prawns pan seared in a curry Kahlua cream	
Salmon	18.99
Seared salmon fillet, with a pineapple mango salsa	
Mixed Seafood Grill	19.99
Salmon, sablefish and tiger prawns with hoisin chili infused barbeque glaze	
Ahi Tuna	21.99
Sesame crusted, grilled Medium Rare then served with a wasabi soy	
served with rice and wild greens roasted almond salad	

steak

Sirloin	19.99
7oz Cut AAA sirloin with lemon sage butter	
New york Striploin	21.99
8oz Cut AAA sirloin with lemon sage butter	
served with yam fries and wild green roasted almond salad	

pastas

Quattro Fromaggio Penne	13.99
Mozza, parmesan, goat, blue cheese with spinach and red peppers	
Chicken and Wild Mushroom Farfalle	14.99
Tossed with sundried tomatoes and artichokes in a herb cream	
Coconut Curry Prawn Penne	15.99
Yellow curry with coconut milk seared with prawns and red peppers	
Seafood Penne	16.99
Salmon, Sablefish, Ahi, Prawns, and Mussels in a tomato herb cream	
Seafood Hotpot	17.99
Salmon, Sablefish, Ahi, Prawns and Mussels in a spicy coconut red curry broth with rice noodles	

Tiramisu with caramel

Crème Brulee with caramelized banana

The "Chocolate Peanut Butter Pie"

Banana Spring Rolls with chocolate dip

New York Cheese Cake with fruit coulis

Apple Crumble with vanilla ice cream

Special Coffees

1oz **6.00**

2oz **7.50**

Grand Marnier and Kahlua

Amaretto Frangelico and White Cacao

Grand Marnier Irish Cream and Kahlua

Kahlua and Brandy

Grand Marnier Irish Cream and White Cacao

Monte Cristo

House Coffee

B-52

Spanish Coffee

the "G.F.D."

Sippers

Taylor late Bottled Port 2oz **8.00**

Taylor 20year Port 2oz **12.00**

Smith Woodhouse Vintage Port 2oz **11.00**

1997 Kopke Colheita Vintage Bottle 375ml **42.00**

Harvey's Bristol Cream Sherry 2oz **5.00**

Remy VSOP 1oz **8.00**

Courvoisier 1oz **6.00**

Hennessy 1oz **6.00**

Drambuie 1oz **5.00**

B&B 1oz **5.00**

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Crème Brulee with caramelized banana

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Banana Spring Rolls with chocolate dip

New York **Cheese Cake** with fruit coulis

Apple Crumble with vanilla ice cream

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