

VAULT RESTAURANT

Appetizers

CAESAR SALAD

Lightly dressed romaine, croutons, shaved grana padano, seared capers

NEW ENGLAND CLAM CHOWDER

Rich & creamy with tender Atlantic clams, fresh potatoes & smoked bacon

Entrées

CHICKEN BREAST

Pan seared chicken with a thyme Portobello mushroom & tarragon cream
served with garlic mashed potatoes & seasonal vegetables

ALE BRAISED BEEF

Boneless beef short ribs slow cooked in a smoky bourbon BBQ glaze
Served with garlic mashed potatoes and seasonal vegetables

CURRY KAHLUA PRAWNS

Seared jumbo prawns with a coconut curry Kahlua cream
Served with rice and seasonal vegetables

MUSHROOM GNOCCHI

Pan seared gnocchi with roasted butternut squash in a mushroom cream
topped with fresh arugula

Desserts

TIRAMISU

Coffee marinated lady fingers Italian creams

CRÈME BRULÉE

French style cold custard with caramelized sugar



Not Valid with coupons or discounts. Prices subject to applicable tax.
18% SERVICE CHARGE WILL BE ADDED TO BILL