

# Vault Restaurant

## Starters

### CAESAR SALAD

Lightly dressed romaine with croutons, parmesan and seared capers

### NEW ENGLAND CLAM CHOWDER

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

## Entrees

### SALMON

Seared cajun salmon filet with yogurt dill sauce  
served with rice & seasonal vegetables

### STUFFED CHICKEN

Brie & bacon stuffed chicken breast  
served with garlic mashed potatoes & seasonal vegetables

### GRILLED FLATIRON

7oz Flatiron steak with a peppercorn demi  
served with garlic mashed potatoes & seasonal vegetables

### ALE BRAISED BEEF

Boneless beef short ribs slow cooked for 4 hours  
In a Bourbon Orange BBQ glaze with frizzled onion  
served with garlic mashed potatoes & 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 BRULEE

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

