

Vault Restaurant

Appetizers

NEW ENGLAND CLAM CHOWDER

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

CAESAR SALAD WITH PRAWNS

Lightly dressed romaine, croutons, shaved grana padano, seared capers with a grilled garlic prawn skewer

TEQUILA LIME CHICKEN SALAD

Mixed greens, cherry tomato, cucumber, grapefruit, pumpkin seeds and edamame dressed in a red wine shallot vinaigrette with a tequila lime chicken skewer

Entrees

AHI TUNA

Sesame crusted Ahi Tuna, seared medium rare with a wasabi soy
Served with rice and seasonal vegetables

RACK OF LAMB

Herb and maple dijon crusted then glazed with a rosemary cabernet demi
Served with garlic mashed potatoes and seasonal vegetables

GRILLED TENDERLOIN

7oz Beef Tenderloin with a peppercorn demi
Served with garlic mashed potatoes and seasonal vegetables

STUFFED CHICKEN

Brie & bacon stuffed chicken breast with a roasted red pepper and chorizo cream
Served with garlic mashed potatoes 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 and Italian creams

CHEESECAKE

Homemade, seasonal

CHOCOLATE PEANUT BUTTER PIE

Smooth and creamy

