

Key Beginnings

Burrata & Prosciutto

Vine Ripe Tomatoes, Basil, EVOO, Balsamic Reduction 15.

Sesame Sweet & Sour Shrimp 🍷

Tempura Style Shrimp, Snow Peas, Chili Sauce 14.

Crispy Brussels

Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

Tuna Tartare *

Black Soy, Ginger, Lime Juice, Avocado Créma, Radish, Nori 18.

Cauliflower (V)

Choice of

-Buffalo: 🍷 Homemade Spicy Sauce, Bleu Cheese Crumbles, Celery 11.

-Sweet & Sour: 🍷 Chili Sauce, Tabasco Peanuts, Cilantro, Scallions 11.

Fried Oysters*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 18.

Calamari

Choice of

-Hot Pepper Rings, Garlic Butter 14.

-Sea Salt, Lemon 14.

Shishito Poppers (Vegan)(GF)

Blistered Shishito Peppers, Fresh Lemon, Tamari Vinaigrette, Sesame Seeds 10.

Classico Pizza (V)

House Red Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

Soups

Italian Wedding

Household Favorite 7.

Soup of the Day

Chef's Choice Market Price.

Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots 2., Sweet Potato Fries 3., Caesar Salad 4.)

Short Rib Grilled Cheese

Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina, Country White 18.

Cubano

Herb Roasted Pork, Cured Ham, Swiss Cheese, Dijonnaise, Dill Pickle, Country White 16.

Tenderloin Filet*

Medallions, Manchego Cheese, Crispy Shallots, Truffle Mushroom Aioli, Country White 20.

Pressed Apple Grilled Cheese

Sharp Cheddar, Swiss, Mozzarella, Grilled Apple, Apple Butter, Country White 14.
Add Bacon 3.

Bacon, Bourbon & Bleu*

8 oz. CAB Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce, Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 17.

Green Goddess Chicken

Herb Grilled Chicken Breast, Avocado, Arugula, Cucumber, Green Goddess Dressing, Country White 16.

Urban Salad Bowls

Green Apple & Pecan (GF)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

Caesar Salad (V)

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Steak & Bleu Salad*

Spring Mix Lettuce, Seared Beef Strip, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

Farmers Tofu (Vegan)

Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

Tuna Niçoise Bowl*

Seared Tuna, Field Greens, Green Beans, Fingerling Potato, Soft Egg, Kalamata Olives, Tomato, Red Onion, Cucumber, Honey-Dijon Vinaigrette 21.

Pear & Quinoa Bowl (V)

Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

*Key Additions:

6 oz. Grilled Chicken 6. | 🍷 6 oz. Cajun Chicken 7.

Buttermilk Fried Chicken 8. | 6 oz. Steak 15. | 6 oz. Salmon 12.

6 oz. Short Rib 12. | 4 oz. Tuna Steak 8.

Shrimp 4. *each* | Sea Scallop 6. *each*



By Land

Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan
Chicken 23. | 14 oz. French Center Cut Bone-in Veal Chop 35.

Parmesan

Gemelli Pasta, Marinara, Mozzarella.
Chicken 21. | 14 oz. French Center Cut Bone-in Veal Chop 33.

Saltimbocca

Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Potato Bacon Hash, Sherry Demi-Glace
Chicken 23. | 14 oz. French Center Cut Bone-in Veal Chop 35.

New York Sirloin Strip* (GF)

14 oz. Sirloin, House Dry Rub, Garlic Butter, Thyme, Potato Bacon Hash,
Grilled Asparagus, Horseradish Aioli Market Price.

Prime Rib*

14 oz. Mushroom Risotto, Rosemary Scented Au Jus Market Price.
{Available Tuesday, Friday & Saturday.}

The SafeHouse Cut*

Chef's Hand Chosen Preferred Cut, Ask Your Server Market Price.



By Sea

Teriyaki Salmon* (GF)

Atlantic Caught, Grilled, Quinoa Stir Fry, Teriyaki Glaze, Tuxedo Sesame Seeds 25.

Tuna Steak* (GF)

Yellow Fin, Pan Seared, Paella Rice Stuffed Yellow Pepper, Wasabi Aioli 26.

Cajun Swordfish* 🌶️

Pan Seared, Couscous, Asparagus, Lemon Butter Sauce 29.

Jumbo Sea Scallops* 🌶️ (GF)

George's Bank, Pan Seared, Sweet Potato & Pancetta Risotto, Sweet Chili Sauce 32.

Red's Best Catch of the Day*

Sustainably Caught, Ask Your Server Market Price.

Hand Crafted Pasta

Potato Gnocchi

House Made, Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

Gemelli Alla Matriciana 🌶️

Caramelized Shallots, Pancetta, Spinach, Chili Oil 21.

Conchiglie (Shells)

Sweet Italian Sausage, Cannellini Beans, Broccoli Rabe 22.

Trompette (Trumpets)

Crema Di Bolognese, Shaved Parmigiano 23.

House Made Ravioli

Handcrafted, Fresh Double Stuffed Ravioli Pockets Market Price.

**Key Additions:* 6 oz. Salmon 10. | 6 oz. Chicken 5.

Buttermilk Fried Chicken 8. | 6 oz. Steak 15. | 6 oz. Sausage 4.

Shrimp 4. *each* | Sea Scallop 7. *each*

Odds & Ends

Each Selection 8. | Serves 2 – 3

Manchego Mac & Cheese

Meatballs & Ricotta (2)

Gemelli with Rosé Sauce

Carbonara Brussels Sprouts (GF)

🌶️ Hot & Spicy GF Gluten Free V Vegetarian VE Vegan

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

