

Key Beginnings

Whipped Ricotta

(V) Strawberry, Balsamic, Grilled Focaccia 15.

Calamari

Hot Pepper Rings, Garlic Butter 15.

Lobster Mac & Cheese*

Lobster, Cavatappi Pasta, Lobster Sherry Béchamel, Toasted Breadcrumbs 22.

Arancini

Risotto Balls, Black Truffle Pecorino, Tarragon Aioli 14.

Lamb Lollipops

Roasted Garlic, Mint Pesto, Vincotto 24.

Fried Oysters*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 19.

Prosciutto & Arugula Grilled Pizza

Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion, Goat Cheese, Balsamic Reduction 16.

Tuna Tartare*

Mango, Wakame Seaweed, Avocado, Sriracha Aioli, Ginger Lime Dressing, Wonton Crisps 18.

Polpette

Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.



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,

Caesar Salad +2., Sweet Potato Fries +3.)

Replace- CAB Burger with a Garden Burger 7. or Grilled Chicken 7.

Wraps Available. Gluten-Free Buns 2.

Chicken Panino

Chicken Breast Cutlet, Prosciutto, Stracciatella, Arugula, Roasted Peppers, Cherry Pepper Aioli, Ciabatta 18.

Lobster Burger*

8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Smoked Bacon, Avocado, Lettuce, Tomato, Brioche Bun 24.

Fig & Apple Panino

(V) Grilled Apples, Fig Jam, Smoked Gouda, Stracciatella, Arugula, Ciabatta 16.

Bacon, Bourbon & Bleu*

8 oz. CAB Patty, Smoked Bacon, Tennessee Bourbon Sauce, Arugula, Bleu Cheese, Caramelized Onions, Brioche Bun 19.

Urban Greens

Green Apple & Pecan

(GF) (V) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 16.

Caesar

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan 14.

Pear & Quinoa

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

Waldorf

(GF) Steak Tips, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

*Key Additions:

Buttermilk Fried Chicken 8.

6 oz. Grilled Chicken 7. | 🍷 6 oz. Cajun Chicken 8.

6 oz. Steak Tips 15. | 6 oz. Short Rib 12.

6 oz. Salmon 12. | 4 oz. Tuna Steak 8.

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

4 oz. Lobster 16.

By Land

SafeHouse Grille

We proudly offer only Certified Angus Beef which is carefully selected and cut daily.



The SafeHouse Cut*

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

Prime Rib*

14 oz., Mushroom Risotto, Au Jus MKT.
Available Tuesday, Friday & Saturday

Delmonico*

22 oz., Baked Truffle Cheese Gnocchi,
Broccoli Rabe 55.

Filet Mignon*

8 oz., Rosemary Confit Garlic Whipped
Potatoes, Asparagus 55.

New York Strip*

14oz Cacio e Pepe Potatoes,
Creamed Spinach, 43.

Veal Chop Milanese*

Lemon Butter, Mozzarella, Arugula Salad,
Onion, Tomato, Shaved Parmesan 36.

Veal Chop Parmigiana*

12 oz. Bone-In, Strozzapreti, Marinara Sauce,
Mozzarella 36.

Steak Sauce Selections:

Peppercorn, Horseradish Aioli,
Red Wine Demi, Lemon Butter, Garlic Butter

Chicken Parmigiana

Strozzapreti, Marinara Sauce, Mozzarella 24.

Roasted Chicken Marsala

Half Roasted Chicken, Marsala, Wild Mushrooms, Whipped Potatoes, Asparagus 28.

Chicken Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan 24.

Signature Accompaniments

+8. Per Selection

Rosemary Confit
Garlic Whipped
Potatoes (GF)

Manchego Mac &
Cheese

Baked Truffle
Cheese Gnocchi

Cacio e Pepe
Potatoes

Strozzapreti
Vodka Pink Sauce

Broccoli Rabe (GF)
Garlic, Shallot, Chili

Carbonara
Brussels Sprouts

Grilled Asparagus

Creamed
Spinach (GF)

By Sea

Salmon*

(GF) Parmesan Lemon Risotto, Asparagus 28.

Cod*

(GF) Summer Vegetable Succotash, Basil Zucchini
Purée, Tomato, Sherry Vinaigrette 30.

Red's Best Catch of the Day*

Sustainably Caught, Ask Your Server MKT.

Cajun Swordfish* 🌶️

Couscous, Asparagus,
Lemon Butter Sauce 30.

Scallops*

Risotto Prima Vera, Nduja Butter,
Gremolata 34.

Handcrafted Pasta

Fresh handcrafted pasta brought to you by our sister location Pastorino Patch.

Gnocchi

Hand Rolled, Rosé Sauce, Prosciutto,
Parmesan 21.

Pappardelle

Ribbon Pasta, Crema di Bolognese,
Shaved Parmigiana, Crispy Sage 25.

Seasonal Envelopes

Fresh, Double Stuffed, Handcrafted
Ravioli Pockets MKT.

Strozzapreti

Short Rib Genovese, Sweet Onion,
Rosemary, Grana Padano 28.

Bucatini

Cacio e Pepe, Pecorino, Black Pepper 18.

Frutti de Mare*

Squid Ink Linguine, Swordfish, Littlenecks,
Mussels, Calamari, Shrimp, Scallops,
Nduja, Pomodoro 38.

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Shrimp 4. *each* | Sea Scallop 6. *each* | 4 oz. Lobster 16.

🌶️ 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.

A 3.5% convenience fee will be applied when using a Credit Card for payments & purchases. The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.