

Key Beginnings

Whipped Ricotta (V)

Truffle Honey, Cranberry Orange Preserve, Grilled Focaccia 15.

Sweet Potato (V)

Roasted Sweet Potato Wedges, Stracciatella, Maple Syrup, Walnuts, Vincotto 14.

Calamari

Hot Pepper Rings, Garlic Butter 14.

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 21.

Fried Oysters*

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

Pepperoni Pizza

Dry Aged Pepperoni, House Red Sauce, Mozzarella, Parmesan 15.

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.)

Chicken Panino

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

Sirloin Sandwich*

Grilled Sirloin, Fontina, Truffle Aioli, Arugula, Caramelized Balsamic Onions, Ciabatta 23.

Lobster Burger*

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

Urban Salad Bowls

Green Apple & Pecan (GF)(V)

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

Caesar Salad

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

Waldorf Steak Salad*

6oz Chilled Steak, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Farmers Tofu (VE)

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

Roasted Butternut Squash Salad (V)

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

Pear & Quinoa Bowl (V)(GF)

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

**Key Additions:*

Buttermilk Fried Chicken 8.

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

6 oz. Steak 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 54.

Filet Mignon*

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

New York Strip*

14 oz., Cacio e Pepe Potatoes,
Creamed Spinach 42.

Veal Chop Milanese*

Lemon Butter, Mozzarella, Arugula Salad,
Onion, Tomato, Shaved Parmesan 34.

Veal Chop Parmigiana*

14 oz. Bone-In, Strozzapreti, Marinara Sauce,
Mozzarella 35.

Steak Sauce Selections:

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

Chicken Parmigiana

Strozzapreti, Marinara Sauce, Mozzarella 23.

Roasted Chicken

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

Chicken Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan 21.

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)

CULINARY DIRECTOR | **FRANCO CARUBIA**

By Sea

Salmon* (GF)

Sweet Potato Purée, Kale,
Beluga Lentils, Hazelnut Pesto,
Blood Orange Vinaigrette 25.

Cod* (GF)

Mussels, Spinach, Yukon Potato, Sweet
Tomato, Nduja Brodo 30.

Red's Best Catch of the Day*

Sustainably Caught, Ask Your Server MKT.

Cajun Swordfish* 🌶️

Couscous, Asparagus,
Lemon Butter Sauce 29.

Scallops*

Butternut Fregola Risotto, Pancetta,
Brussels Sprouts, Sage 32.

Handcrafted Pasta

Fresh handcrafted pasta brought to you by our sister location [Pasta & Patch](#).

Gnocchi

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

Trompette

Trumpet Pasta, Crema di Bolognese,
Parmesan, Crispy Sage 24.

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, Ndjua, 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.

EXECUTIVE CHEF | **ARIEL MARTINEZ**