

Key Beginnings

Burrata
Sicilian Green Olive Tapenade, Golden Raisins, Capers, Crostini 15.

Polpette
Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.

Sesame Sweet & Sour Shrimp 🌶️
Tempura 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, Rice Crisps 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 Peppers (VE)(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 or French Fries. Coleslaw, Potato Tots, Caesar Salad +2., Sweet Potato Fries +3.)

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.

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 (VE)
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)(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*



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

Sirloin Filet*

16oz., Confit Potatoes, Escarole,
Green Olive Tapenade 49.

Center Cut Filet Mignon*

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

New York Strip*

14 oz., Creamy Polenta, Broccoli Rabe 42.

Veal Chop Milanese*

14 oz. Bone-In, Arugula Parmesan Salad,
Lemon Butter 34.

Veal Chop Parmigiana*

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

Steak Sauce Selections:

Horseradish Aioli, Gremolata, Lemon Butter Sauce
Add Red Wine Demi or Truffle Butter Sauce +2.

Chicken Parmigiana

Strozzapreti, Marinara Sauce, Mozzarella 23.

Chicken Agrodolce

Statler Breast Supreme, Polenta, Rabe, Shallots, Grapes, Capers, Vincotto 28.

Chicken Milanese

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

Signature Accompaniments

+8. Per Selection

Rosemary & Confit
Garlic Whipped
Potatoes

Carbonara
Brussels Sprouts

Grilled Asparagus

Manchego Mac &
Cheese

Strozzapreti
Vodka Pink Sauce

Broccoli Rabe
Garlic, Shallot, Chili

Escarole
Garlic, Olive Oil

Polenta
Parmesan, Herbs

Haricot Verts
Marcona Almonds

CULINARY DIRECTOR | **FRANCO CARUBIA**

By Sea

Salmon* (GF)

Carrot-Orange Purée, Escarole,
Confit Potatoes, Mango Mostarda 25.

Yellowfin Tuna* (GF)

Haricot Verts, Almonds, Carrot Purée,
Gremolata, Soft Egg, Truffle Vinaigrette 32.

Cajun Swordfish* 🌶️

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

Fish & Chips

Beer Battered Cod, French Fries,
Coleslaw, Tartar Sauce 19.

Scallops* (GF)

Vermouth Risotto, Zucchini,
English Peas, Olive Oil Tomatoes 32.

Red's Best Catch of the Day*

Sustainably Caught, Ask Your Server MKT.

Hand Crafted Pasta

Bucatini

Cacio e Pepe, Pecorino, Black Pepper 18.

Paccheri

Neapolitan Tubes, Crema di Bolognese, Parmesan, Crispy Sage 24.

Chitarra & Clams

Guitar Strings, 'Nduja, White Wine, Parsley, Pangrattato 25.

Gnocchi

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

Seasonal Envelopes

Fresh, Double Stuffed, Handcrafted Ravioli Pockets MKT.

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

🌶️ 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**