

## Key Beginnings

Burrata & Prosciutto  
Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction 15.

Sesame Sweet & Sour Shrimp 🍷  
Pan Fried, Snow Peas, Chili Sauce 11.

Potato & Red Quinoa Tater Tots  
Hand Rolled Mashed Potato, Cheddar Cheese, Signature  
Dipping Sauce 10.

Tuna Tartare  
Avocado, Seaweed Salad, Crispy Wontons,  
Sesame Ginger Dressing 14.

Cauliflower  
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 9.  
-Sweet & Sour: 🍷 Chili Sauce, Spicy Peanuts, Cilantro,  
Scallions 9.

Fried Oysters\*  
Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 15.

Calamari  
-Signature: Hot Pepper Rings, Garlic Butter 13.  
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 13.

Seafood Stuffies  
Shrimp, Scallops, Ritz Crackers, Sriracha Aioli, Tabasco 16.

Margherita Pizza  
Tomatoes, Fresh Basil, Fresh Mozzarella 12.

## Soups

Italian Wedding  
Household Favorite 7.

Soup of the Day  
Chef's Choice Market Price.

---

## Modern Sandwiches

*(Fresh Ciabatta Bread, Choice of Garlic Parmesan  
Potato Chips, French Fries, Coleslaw)*

BBQ Short Rib  
BBQ Sauce, Manchego Cheese,  
Caramelized Onion 15.

Signature Parmesan  
Mozzarella, Marinara  
Chicken 12. | Veal 15.

Tenderloin Filet\*  
Medallions, Manchego Cheese, Crispy Shallots,  
Truffle Mushroom Aioli 20.

Cajun Shrimp Po' Boy 🍷  
Guacamole, Arugula, Pepper Jack Cheese  
(Torpedo Roll) 16.

Portabello Gorgonzola Grilled Cheese  
Roasted Peppers, Spinach, Caramelized Onions,  
Truffle Mushroom Aioli (Focaccia Bread) 13.

SafeHouse Signature Burger\*  
Smoked Gouda Cheese, Avocado,  
Cilantro Tequila Jalapeño Aioli (Sesame Roll) 16.

California Club  
Grilled Chicken Breast, Bacon,  
Pepper Jack Cheese, Lettuce, Tomato,  
Avocado Ranch (Focaccia Bread) 13.

## Urban Salad Bowls

The Italian  
Iceberg Lettuce, Meatballs, Ricotta, Cucumbers,  
Tomatoes, Onions, Black Olives, Italian Dressing 13.

Boston Bibb BLT (GF)  
Smoked Bacon, Grape Tomato, Avocado, Lemon Aioli 13.

Taco Salad (GF - ask your server)  
Iceberg Lettuce, Avocado, SafeHouse Pico de Gallo,  
Crispy Tortilla, Goya Cilantro Dressing 13.

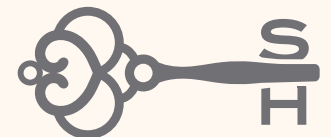
Green Apple & Pecan (GF)  
Baby Field Greens, Granny Smith Apples, Candied Pecans,  
Dried Cranberries, Red Onion, Gorgonzola Cheese,  
Apple Vinaigrette 13.

Artisan Chopped Caesar (GF - ask your server)  
Baby Romaine Lettuce, Shaved Parmesan,  
Focaccia Croutons, Caesar Dressing 12.

Five Grain Power Bowl  
Red & White Quinoa, Farro Grain, Jasmine Rice, Barley,  
Arugula, Cucumbers, Tomatoes, Avocado Ranch Dressing 13.

*\*Key Additions:*

6 oz. Chicken 6. | 🍷 6 oz. Cajun Chicken 6.  
6 oz. Steak 15. | 6 oz. Salmon 10.  
6 oz. Short Rib 10. | 4 oz. Tuna Steak 8.  
Shrimp 4.00 *each* | Sea Scallop 7.00 *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.

### Trombette (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.

6 oz. Sausage 4. | Shrimp 4.00 *each* | Sea Scallop 7.00 *each*

## Odds & Ends

Each Selection 8. | Serves 2 – 3

Manchego Mac & Cheese

Garlicky Spinach (GF)

Meatballs & Ricotta (2)

Stuffed Yellow Pepper,  
Yellow Rice, Chorizo, Peas

Gemelli with Rosé Sauce

Carbonara Brussels Sprouts (GF)

Grilled Asparagus (GF)

🌶️ Hot & Spicy    GF Gluten Free

\*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.

