

## Key Beginnings

### Burrata & Prosciutto

Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction 15.

### Pan Fried Mozzarella

Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

### 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.

### 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.

## Soups

### Italian Wedding

Household Favorite 7.

### Soup of the Day

Chef's Choice Market Price.

🍯 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.

## 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, Crispy Tortilla, Avocado, SafeHouse Pico de Gallo, 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*

## Grilled Pizza

BBQ Chicken: BBQ Sauce, Caramelized Onions, Scallions, Mozzarella Cheese, Cheddar Cheese 14.

Prosciutto & Arugula: Prosciutto di Parma, Fontina, Arugula, Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction 15.

Mexican Pizza: Guacamole Spread, SafeHouse Pico de Gallo, Cheddar Cheese 12.

Margherita Pizza: Tomatoes, Fresh Basil, Fresh Mozzarella 12.

Chicken Parmesan: Breaded Chicken, Marinara Sauce, Mozzarella Cheese 15.

## Entrées

### Teriyaki Salmon\* (GF)

Atlantic Caught, Grilled, Quinoa Stir Fry, Teriyaki Glaze, Tuxedo Sesame Seeds 19.

### Cajun Swordfish\* 🍯

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

### Fish & Chips

(Available Wednesday & Friday)

Cod, French Fries, Coleslaw, Tartar Sauce 15.

### Bourbon Marinated Steak Tips\*

Yellow Jasmine Rice, Asparagus 19.

## 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 Pasta (Shells)

Sweet Italian Sausage, Cannellini Beans, Broccoli Rabe 22.

### Trombette (Trumpets)

Crema Di Bolognese, Shaved Parmigiano 23.

### Ravioli

Handcrafted, Fresh Double Stuffed

Ravioli Pockets Market Price.

## Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw)

### Bacon Cheeseburger\*

Half Pound USDA Angus Beef, Bacon, Cheddar Cheese (Sesame Roll) 15.

### Bistro Burger\*

Half Pound USDA Angus Beef, Sautéed Peppers, Mushrooms, Onion, American Cheese (Sesame Roll) 14.

### SafeHouse Signature Burger\*

Smoked Gouda Cheese, Avocado, Cilantro Tequila Jalapeño Aioli (Sesame Roll) 16.

### French Dip\*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus (Torpedo Roll) 15.

### Signature Parmesan

Mozzarella, Marinara (Ciabatta Bread) Chicken 12. | Veal 15.

### Cajun Shrimp Po' Boy 🍯

Guacamole, Arugula, Pepper Jack Cheese (Torpedo Roll) 16.

### Tenderloin Filet\*

Medallions, Manchego Cheese, Crispy Shallot, Truffle Mushroom Aioli (Ciabatta Bread) 20.

### Short Rib Grilled Cheese

Caramelized Onion, Fontina Cheese, Horseradish Aioli (Focaccia Bread) 15.

### Portabello Gorgonzola Grilled Cheese

Roasted Peppers, Spinach, Caramelized Onions, Truffle Mushroom Aioli (Focaccia Bread) 13.

### California Club

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