

## Key Beginnings

Stuffed Mozzarella (GF)  
Prosciutto, Basil Oil, Pesto, Tomato,  
Balsamic Reduction 10.

Caprese Stack  
Grilled Eggplant, Mozzarella, Panko Crusted Tomato,  
Spinach, Roasted Tomato Sauce 9.

Potato and Red Quinoa Tater Tots  
Mashed Potato, Cheddar Cheese,  
Signature Dipping Sauce 9.

Purple Potato Cupcake  
Pico de Gallo, Tuna Tartar, Cilantro, Black Beans,  
Avocado Mousse, Purple Potato Chips 10.

Panko Crusted Risotto  
Super Lump Crab Salad, Cilantro,  
Tequila Jalapeno Aioli 13.

Fried Oysters\*  
Fried Oyster, Half Shell, Sushi Grade Tuna,  
Seaweed Salad, Siracha Aioli 13.

Pastrami Smoked Salmon Sliders  
Pickled Vegetables, Horseradish Cream,  
Bavarian Pretzel Roll 13.

Signature Calamari  
Hot Pepper Rings, Garlic Butter 9.

Pan Seared Tenderloins\* (GF)  
Quinoa, Spinach Salad, Pickled Beets, EVOO 13.

## Soups

Italian Wedding  
Household Favorite 5.

Soup of the Day  
Chef's Choice 7.

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## Modern Sandwiches

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

BBQ Short Rib  
BBQ Sauce, Manchego Cheese,  
Caramelized Onion 10.

Signature Parmesan  
Mozzarella, Marinara.  
Chicken 9. | Veal 11.

Chicken Lasagna  
Marinara, Mozzarella, Ricotta 11.

Veal Pastrami  
Swiss Cheese, Horseradish Honey  
Mustard Aioli 13.

Lobster Grilled Cheese  
Smoked Gouda, Manchego Cheese  
(thick white bread) 15.

SafeHouse Signature Burger \*  
Smoked Gouda, Sliced Avocado, Tequila  
Jalapeno Aioli (Sesame Roll) 11.

## Urban Salad Bowls

Grilled Artisan Romaine  
Baby Romaine Lettuce, EVOO, Char-broiled, Balsamic Drizzle, Shaved  
Parmesan 10.

Stuffed Miso Cobb  
Baby Iceberg, Corn, Snow Peas, Asparagus, Bacon, Hard Boiled  
Egg, Miso Ginger Dressing 10.

Butternut Squash Pappardelle  
(GF - ask your server)  
Baby Arugula, Gorgonzola Cheese, Candied Pecans, Focaccia  
Croutons, Yellow Jasmine Rice, Apple Vinaigrette 11.

Taco Salad  
Black Beans, Crispy Tortilla, Avocado, Jalapenos, Tomato,  
Red Onions, Iceberg Lettuce, Cilantro Jalapeno Dressing 10.

Green Apple & Pecan (GF)  
Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried  
Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 11.

Artisan Romaine Caesar  
(GF - ask your server)  
Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons,  
Caesar Dressing 10.

\* *Key Additions:* 6 oz. Chicken 4. | 6 oz. Steak 7. | 6 oz. Salmon 6.  
6 oz. Short Rib 6. | 4 oz. Tuna Steak 6. | Shrimp: 3. *each*



## By Land

### Statler Chicken Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato 18.

### Signature Parmesan

Fusilli Pasta, Marinara, Mozzarella. Chicken 17. | 14 oz. Veal Bone in French Center Cut 24.

### Saltimbocca

Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Sherry Demi Glace.  
Chicken 17. | 14 oz. Veal Bone in French Center Cut 24.

### Center Cut Rib Eye\*

10 oz. Roasted Shallot Compound Butter, Balsamic Dressed Arugula, Potato Bacon Hash 29.

### Boston Club Cut Sirloin\*

10 oz. Potato Croquette, Asparagus 27.

*Essential Steak Styles:* Espresso Rub | Au Poivre | Horseradish Gorgonzola Cream

### Certified Angus Prime Rib\*

14 oz. Mushroom Risotto, au jus 26. {available Friday & Saturday only.}

## By Sea

### Salmon \* (GF)

Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions 19.

### Tuna Steak\* (GF)

Yellow Fin, Pan Seared, Paella Rice Stuffed Yellow Pepper, Wasabi Aioli 21.

### Cajun Swordfish \*

Couscous, Asparagus, Lemon Butter Sauce, 22.

### Jumbo Sea Scallops\* (GF)

George's Bank, Pan Seared, Parmesan Risotto, Capers Berries, Siracha Aioli 28.

### Red's Best Catch of the Day \*

Sustainably Caught, Ask Your Server Market Price.

## Hand Crafted Pasta

### Surf and Turf Bucatini\*

Short Rib, Seared Sea Scallops, Roasted Red Peppers, Baby Spinach 26.

### Gnocchi Bolognese

Baked, Mozzarella 16.

### Pappardelle Fradiavlo

Fradiavlo Style, Jumbo Shrimp 23.

### Cresto de Gallo

Pink Vodka Sauce, Prosciutto 16.

### Fusilli Pasta

Marinara, Ricotta, Meatballs, Basil 17.

### Seasonal Pasta Envelopes

Gourmet Style Ravioli Seasonal Price.

\* *Key Additions:* 6 oz. Salmon 6. | 6 oz. Chicken 4.

6 oz. Sausage 4. | Shrimp 3. *each*

## Odds & Ends

Each Selection 7. | Serves 2 – 3

Manchego Mac & Cheese.

Add 3 oz. Lobster 9. (Additional)

Wild Mushroom Risotto (GF)

Purple Mashed Potatoes (GF)

Potato Bacon Hash

Potato Croquette (2)

Stuffed Peppers (2) (GF)

Creamed Spinach Pancetta

Grilled Asparagus (GF)

Meatballs & Ricotta (2)



\*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne 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.