

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 (GF)
Pico de Gallo, Tuna Tartar, Cilantro, Black Beans,
Avocado Mouse, Purple Potato Chips 10.

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

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

Sushi Cannoli Trio*
Tuna, Salmon, Super Lump Crab Salad,
Sweet Cannoli Shell 12.

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.

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, Melted 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

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, Jasmine Rice, Apple Vinaigrette 11.

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

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

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

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

Cavatappi, Marinara, Mozzarella.

Chicken 17. | Bone in Veal 22.

Saltimbocca

Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Sherry Demi Glace.

Chicken 17. | Bone in Veal 22.

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.

CAB Prime Rib*

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

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

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

Lemon Butter Asparagus Couscous 22.

Jumbo Sea Scallops* (GF)

Georges Bank, Pan Seared, Parmesan Risotto, Capers Berries 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.

Cavatappi

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.

Wild Mushroom Risotto (GF)

Purple Mashed Potatoes (GF)

Potato Bacon Hash

Potato Croquette (2)

Stuffed Peppers (2) (GF)

Creamed Spinach Pancetta

Grilled Asparagus & Prosciutto (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.