GRILLED PIZZA

Our dough is made fresh in house daily.

2 for 1 PIZZA NIGHT
TUESDAYS 5PM-9PM

BBQ Chicken
BBQ Sauce, Caramelized Onions, Scallions, Mozzarella Cheese, Cheddar Cheese. 11.

Mexican
Guacamole Spread, Salsa House Pico de Gallo, Cheddar Cheese. 11.

Fig & Mascarpone
Fig Spread, Pancetta, Mascarpone, Scallions. 12.

GRILLED CHEESE TRAPS

The Trap’s version of the pub pano with our own freshly baked focaccia bread & grilled to a golden brown. Served with your choice of french fries, house salad, garlic parmesan potato chips or cole slaw.

Choice of breads include sesame roll, torpedo roll, or wrap. All sandwiches served with your choice of french fries, house salad, garlic parmesan potato chips or cole slaw.

2 for 1 BURGER NIGHT
THURSDAYS 5PM-9PM
*Excludes 2am Burger

Bacon Cheese Burger *
Half Pound USDA Angus Beef Patty, Double Smoked Bacon, Cheddar Cheese. (Sesame Roll) 11.

The Classic *
Half Pound USDA Angus Beef Patty, Lettuce, Tomato, (Sesame Roll) 11.

Italian Grinder
Salami, Capicola, Ham, Prosciutto, Provolone, Lettuce, Tomato, PepperedRelish. (Ciabatta Bread) 11.

Cold Fillet Fish Wrap
Guacamole Spread, Marinated Tomatoes, Shredded Romaine Lettuce, Cilantro Tequila Aioli (Available as a Wrap Only). 11.

Chicken Parmesan
Breaded Cutlet, Marinara Sauce, Mozzarella Cheese. 10.

Meatball Parmesan
Homemade, Marinara Sauce, Mozzarella Cheese. 9.

Eggplant Parmesan
Breaded Cutlet, Marinara Sauce, Mozzarella Cheese. 11.

Veal Parmesan
Breaded Cutlet, Marinara Sauce, Mozzarella Cheese. 12.

French Dip*

Steak Bomb
Shaved Steak, Sautéed Onions, Mushrooms, Peppers, American Cheese. 12.

Pork Belly B.L.T.
Lettuce, Tomato & Mayonnaise. 12.

"WING-IT" WEDNESDAYS
(SERVED 5-9) $.35 WINGS
SIMPLY NAKED, BUFFALO, TERIYAKI, GARLIC PARM, BBQ, BUFFA-Q, BUFFA-YAKI

WINGS & TENDERS

Choose a plate of our Award winning Jumbo Wings or Bundles. Chicken Tenders served with fresh tartar sauce. Try our new cider snacks, bleez cheese dressing & your choice of one of our famous sauces. 9.

Simply Naked - Deep Fried, Served How You Were Born
Buffalo - Tossed in our Own Homemade Spicy Sauce
Teriyaki - Topped with a Sweet Asian Teriyaki Glaze
Bar & Q - Tossed in a Southern Style Sauce

Garlic Parm - Parmesan Cheese with Homemade Garlic Butter
Buffa-Q - A Combination Of Our Homemade Buffalo Sauce with a Southern Flare
Buffa-Yaki - Where New York Meets Asia

WINE & DINE WEDNESDAYS
(SERVED 5-9) $15 WINGS
SIMPLY NAKED, BUFFALO, TERIYAKI, GARLIC PARM, BBQ, BUFFA-Q, BUFFA-YAKI

WINE & DINE WEDNESDAYS
(SERVED 5-9) $15 WINGS
SIMPLY NAKED, BUFFALO, TERIYAKI, GARLIC PARM, BBQ, BUFFA-Q, BUFFA-YAKI

3 for 2

SOUP

Add. 8 oz. Grilled Chicken 4.00, 8 oz. Cajun Chicken 5.00, 8 oz. Steak 7.00, 8 oz. Salmon 7.00, Shrimp 3.25 each, 6 oz. Short Rib 8.00, 4 oz. Tuna Steak 6.00

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


Butternut Squash Pepperoncini (GF - ask your server) Baby Arugula, Yellow Jasmine Rice, Gorgonzola Cheese, Candied Peanuts, Focaccia Crostini, Apple Vinegar. 11.

Taco Salad Iceberg Lettuce, Crispy Tortilla, Avocado, Softhouse Pico de Gallo, Goya Cilantro Dressing. 10.


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

Italian Wedding - Household Favorite - Bowl 5.
Soup of the Day - Chef’s Choice - Bowl 7.
(Also Available by the gallon & half gallon to take home family style)

GRAND OPENING

The Trap requires a $20 minimum on all credit card transactions. All major credit cards accepted.

The Trap always offers your favorite basic pizzas. Please ask your server for details.
**CHICKEN & VEAL**

**Signature Parmesan**
Fusilli Pasta, Marinara, Mozzarella  
D - Chicken 18. / 14 oz. French Center Cut Bone-In Veal Chop 25.

**Saltimbocca**
Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Potato Bacon Hash, Sherry Demi-Glace  
D - Chicken 18. / 14 oz. French Center Cut Bone-In Veal Chop 25.

**Sorrento**
Ricotta Cheese, Mozzarella Cheese, Eggplant, Marinara Sauce  
L - Chicken 12. / Veal 14.  
D - Chicken 17. / Veal 20.

**SEAFOOD**

**Cajun Swordfish**
Pan Seared, Couscous, Asparagus, Lemon Butter Sauce  
D - 23.

**Salmon**
Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions (GF)  
L - 13.  
D - 19.

**Jumbo Sea Scallops**
George’s Bank, Pan Seared, Parmesan Risotto, Caper Berries, Sriracha Aioli (GF)  
D - 26.

**Red’s Best Catch of the Day**
Sustainably Caught, Ask Your Server.  
Market Price.

**Fish & Chips** (Available Wednesday & Friday)
Cod, French Fries, Coleslaw, Tarter Sauce  
L - 11.  
D - 15.

**VEGETARIAN**

**Eggplant Parmigiana**
Fried, Lightly Floured, Egg Battered, Layered Mozzarella, Marinara Sauce  
L - 12.  
D - 18.

**Fruti Di Terra**
Sautéed Spinach, Mushrooms, Grilled Zucchini, Roasted Red Peppers, Asparagus, Artichoke Hearts, Light Garlic Herb Sauce (GF)  
L - 10.  
D - 15.

**BEEF**

**Bourbon Marinated Sirloin Steak Tips**
Yellow Jasmine Rice, Asparagus  
L - 14.  
D - 19.

**Centar Cut Rib Eye**
10oz. Balsamic Dressed Arugula, Potato Bacon Hash  
D - 31.

**Boston Club Cut Sirloin**
10 oz. Roasted Golden Truffle Fingerling Potatoes, Asparagus  
D - 29.

**Essential Steak Styles** (Choice of one):

- Espresso Rub  
- Au Poivre  
- Horseradish Gorgonzola Cream

**Certified Angus Prime Rib** (Available Tuesday, Friday & Saturday Only)  
14 oz. Mushroom Risotto, Au Jus  
D - 26.

**PASTA MONDAY’S**

Every Monday All You Can Eat  
Pasta Starting at $8.00  
Kids Eat FREE