

SANDWICHES

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.

Grilled Turkey Breast B.L.T.

Bacon, Swiss Cheese, Lettuce, Tomato, Mayo 11.

Italian Grinder

Salami, Capicola, Ham, Prosciutto, Provolone, Lettuce, Tomato, Peppadew Relish (Ciabatta Bread) 11.

Chicken Parmesan

Breaded Cutlet, Marinara Sauce, Mozzarella Cheese 12.

Meatball Parmesan

Homemade, Marinara Sauce, Mozzarella Cheese 10.

Eggplant Parmesan

Breaded Cutlet, Marinara Sauce, Mozzarella Cheese 11.

French Dip*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus (Torpedo Roll) 14.

Steak Bomb

Shaved Steak, Sautéed Onions, Mushrooms, Peppers, American Cheese 13.

BBQ Short Rib

BBQ Sauce, Manchego Cheese, Caramelized Onion 12.

Tenderloin Filet*

Medallions, Manchego Cheese, Crispy Shallots, Truffle Mushroom Aioli 20.

GRILLED CHEESE TRAPS

The Trap's version of a pub panini with our 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.

Short Rib

Braised, Caramelized Onion, Fontina Cheese, Horseradish Aioli 12.

Green Apple, Prosciutto & Fig

Grilled Green Apple, Fig Spread, Prosciutto di Parma, Fontina Cheese, Balsamic Reduction 10.

Portabello Gorgonzola

Roasted Peppers, Spinach, Caramelized Onions, Truffle Mushroom Aioli 12.

Prosciutto Caprese

Prosciutto di Parma, Mozzarella, Tomatoes, Balsamic Reduction 10.

BURGERS

All burgers are made on a sesame roll and served with your choice of french fries, house salad, garlic parmesan potato chips or cole slaw.

Bacon Cheese Burger*

Half Pound USDA Angus Beef Patty, Double Smoked Bacon, Cheddar Cheese 13.

The Classic*

Half Pound USDA Angus Beef Patty, Lettuce, Tomato (Sesame Roll) 12.

Bistro Burger*

Half Pound USDA Angus Beef Patty, Sautéed Peppers, Onion, Mushrooms, American Cheese 13.

2am Burger*

Half Pound USDA Angus Beef Patty, Pork Belly, Fried Egg, Cheddar Cheese 14.

*Items that are raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

SALADS

Add - 6 oz. Grilled Chicken 5. | 6 oz. Cajun Chicken 5. | 6 oz. Steak 14.
6 oz. Salmon 8. | Shrimp 3.25 each | 6 oz. Short Rib 6. | 4 oz. Tuna Steak 6.

Grilled Artisan Romaine

Char-Broiled Baby Romaine Lettuce, EVOO, Shaved Parmesan, Balsamic Drizzle 11.

Boston Bibb B.L.T.

Smoked Bacon, Grape Tomato, Avocado, Lemon Aioli 13.

Butternut Squash Pappardelle (GF - Ask your server)

Baby Arugula, Yellow Jasmine Rice, Gorgonzola Cheese, Candied Pecans, Focaccia Croutons, Apple Vinaigrette 12.

Taco Salad

Iceberg Lettuce, Crispy Tortilla, Avocado, Pico de Gallo, Goya Cilantro Dressing 12.

Green Apple & Pecan (GF)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 13.

Artisan Romaine Caesar (GF - Ask your server)

Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Caesar Dressing 11.

SOUP

Italian Wedding - Household Favorite - Bowl 5.

(Also available by the gallon & half gallon to take home family style)

WINGS & TENDERS

Choose a plate of our award-winning jumbo wings or boneless chicken tenderloins served with fresh celery sticks, bleu cheese dressing & your choice of one of our famous sauces. 11.

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-B-Que - 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

GRILLED PIZZA

The Trap always offers your favorite basic pizzas. Please ask your server for details.

Steak Bomb

Shaved Steak, Sautéed Onions, Mushrooms, Peppers, Mozzarella Cheese 14.

Prosciutto & Arugula

Prosciutto di Parma, Fontina, Arugula, Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction 13.

BBQ Chicken

BBQ Sauce, Caramelized Onions, Scallions, Mozzarella & Cheddar Cheese 12.

Mexican

Guacamole Spread, Safehouse Pico de Gallo, Cheddar Cheese 12.

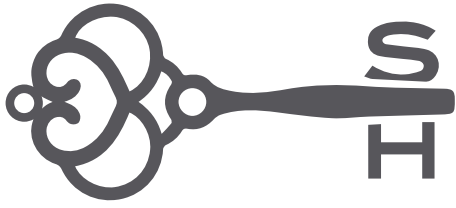
Fig & Mascarpone

Fig Spread, Pancetta, Mascarpone, Scallions 13.



Brew Pub & Grill

PLEASE NOTE THE MAX SEATED TIME IS 90 MINUTES PER PARTY.



Key Beginnings

Caprese Stack

Grilled Eggplant, Mozzarella, Panko Crusted Tomato, Spinach, Roasted Tomato Sauce 11.

Potato and Red Quinoa Tater Tots

Mashed Potato, Cheddar Cheese, Signature Dipping Sauce 9.

Tuna Tartare

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

Fried Oysters*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 15.

Signature Calamari

Hot Pepper Rings, Garlic Butter 11.

Pan Seared Tenderloins* (GF)

Quinoa, Spinach Salad, Pickled Beets, EVOO 15.

Pan Fried Fresh Mozzarella

Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

Chicken Chili Nachos

Cheddar Cheese, Diced Tomatoes, Shredded Romaine Lettuce, Guacamole, Tri Colored Tortilla Chips 11.

Beer Pretzels

Bavarian Style Pretzel Sticks, Salted, Golden Ale, Braised Short Rib, Cheese Fondue 9.

*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.

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By Land

Chicken Sorrento

Ricotta Cheese, Mozzarella Cheese, Eggplant, Marinara Sauce 23.

Chicken Parmesan

Fusilli Pasta, Marinara, Mozzarella 21.

Chicken Saltimbocca

Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Potato Bacon Hash, Sherry Demi-Glace 23.

Bourbon Marinated Sirloin Steak Tips*

Yellow Jasmine Rice, Asparagus 28.

Certified Angus Prime Rib*

14 oz. Mushroom Risotto, au jus 33. {available Friday & Saturday}

By Sea

Fish & Chips

Cod, French Fries, Coleslaw, Tarter Sauce 15. {available Wednesday & Friday}

Salmon* (GF)

Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions 23.

Cajun Swordfish*

Pan Seared, Couscous, Asparagus, Lemon Butter Sauce 25.

Red's Best Catch of the Day*

Sustainably Caught. Ask Your Server Market Price

Hand Crafted Pasta

Gnocchi Bolognese

Baked, Mozzarella 19.

Bucatini Fra Diavolo

Fra Diavolo Style, Jumbo Shrimp 23.

Cresto de Gallo

Pink Vodka Sauce, Prosciutto 19.

Fusilli Pasta

Marinara, Ricotta, Meatballs, Basil 19.

Seasonal Pasta Envelopes

Gourmet Style Ravioli Seasonal Price.

*Additions: 6 oz. Salmon 8. | 6 oz. Chicken 5. | 6 oz. Sausage 4. | Shrimp 3.25 each