

STARTERS

BACON WRAPPED DATES

DEGLET NOOR DATES, HERB-INFUSED GOAT CHEESE, APPLEWOOD-SMOKED BACON, BALSAMIC REDUCTION 12.95

SESAME TUNA

SASHIMI-GRADE AHI TUNA, TUXEDO SESAME SEEDS, SWEET CHILI SAUCE, SOY SAUCE 14.95

LUMP CRAB CAKES

BLUE SWIMMER CRAB MEAT, BELL PEPPERS, BREADCRUMBS, RED PEPPER AIOLI 13.95

BANG BANG CHICKEN

CRISP FRIED CHICKEN, SPICY ASIAN AIOLI, GREEN ONION, TOASTED SESAME SEEDS 10.95

MEXICAN SHRIMP COCKTAIL

POACHED JUMBO SHRIMP, CUCUMBER, JALAPEÑO, AVOCADO, CILANTRO, TOMATO, WHITE ONION, CITRUS-CLAMATO JUICE, CRACKERS 14.95
• ADD A SHOT OF DON JULIO TEQUILA BLANCO FOR \$5 (MUST BE 21 OR OLDER)

PRIME RIB EGG ROLL

PRIME RIB, DICED RED ONION, BELL PEPPER, HORSERADISH, SWISS CHEESE, HORSERADISH DRESSING, SPICY EL NIÑO SAUCE 15.35

BAKED GOAT CHEESE

ROASTED GARLIC, FRESH BASIL, TOMATO BASIL CREAM SAUCE, GRAPE TOMATO, GRILLED CAULIFLOWER FLATBREAD 11.95

ASIAN CALAMARI

FRIED CALAMARI WITH SWEET CHILI SAUCE AND LEMON AIOLI 11.95

CHARCUTERIE & CHEESE BOARD

AN ASSORTMENT OF SEASONAL CHEESES AND MEATS SERVED WITH FRUIT, MARCONA ALMONDS, AND TOASTED BREAD. PICKLES, ETC ASK SERVER FOR DETAILS 9.95/17.35

SALADS

ADD CHICKEN \$6, SALMON \$8, SHRIMP (6) \$11, CAP SIRLOIN (4 OZ) \$12, TUNA \$12, FILET MIGNON (4 OZ) \$20

BAKED FRENCH ONION SOUP

TOASTED CROSTINI, MELTED SWISS CHEESE. 5.95

BEET & SWEET POTATO

DICED ROASTED SWEET POTATOES, RED BEETS, TOASTED PINE NUTS, CRUMBLLED FETA, JULIENNE APPLES, DRIED CRANBERRY, RED QUINOA, ARUGULA, AND KALE TOSSED IN A DIJON VINAIGRETTE 10.95

TOMATO AVOCADO CAPRESE

TOMATOES, SLICED AVOCADO, SLICED FRESH MOZZARELLA CHEESE, BASIL, BALSAMIC DRIZZLE, OLIVE OIL, PESTO, AND RED PEPPER AIOLI 10.95

CAESAR

CRISP ROMAINE LETTUCE, FRESH CROUTONS, PARMESAN CHEESE TOSSED IN OUR SIGNATURE CAESAR DRESSING 10.35

WEDGE

ICEBERG LETTUCE, GRAPE TOMATOES, PICKLED ONIONS, GARLIC CROUTONS, BLEU CHEESE CRUMBLES, CUBED CANDIED PORK BELLY, BLEU CHEESE DRESSING 10.95

SALMON SALAD

SCOTTISH SALMON, BABY SPINACH, TOASTED ALMONDS, FETA CHEESE, STRAWBERRIES, BALSAMIC VINAIGRETTE. 16.95

SOUTHWEST COBB

BLACKENED PRIME CERTIFIED ANGUS BEEF™ CAP STEAK, MIXED GREENS, GRAPE TOMATOES, AVOCADO, BACON, CORN, BLACK BEANS, QUESO FRESCO, HARD-BOILED EGG, AVOCADO-CILANTRO DRESSING 16.35

CHOPPED SALAD

CHICKEN BREAST, MIXED GREENS, BEEFSTEAK TOMATOES, AVOCADO, CHEDDAR CHEESE, DICED APPLES, BACON, PICO DE GALLO, TORTILLAS, MINI TUBE PASTA, EL NIÑO DRESSING 15.95

STEAKS & CHOPS

IOWA PREMIUM USDA CERTIFIED ANGUS BEEF & CERTIFIED ANGUS PRIME RAISED WITHIN 200 MILES OF GENEVA AGED FOR 25-30 DAYS. ALL STEAKS FINISHED WITH GARLIC-SHALLOT COMPOUND BUTTER. ADD A GARDEN SALAD FOR 3.95

FILET MIGNON

CERTIFIED ANGUS BEEF® CENTER-CUT FILET, SERVED WITH GARLIC MASHED POTATO 6 OZ 37.35 / 8 OZ 40.95

14 OZ PRIME NEW YORK STRIP

PRIME CERTIFIED ANGUS BEEF® STRIP SERVED WITH GRILLED ASPARAGUS 39.95

14 OZ PRIME RIBEYE

CERTIFIED ANGUS BEEF® PRIME RIBEYE, TOPPED WITH GARLIC COMPOUND BUTTER AND SERVED WITH BACON GREEN BEANS 39.95

FILET AU POIVRE

6 OZ CERTIFIED ANGUS BEEF® FILET, PEPPERCORN CRUST, AU POIVRE SAUCE, SERVED WITH GARLIC MASHED POTATOES 38.35

PITTSBURGH STYLE RIBEYE

14 OZ PRIME CERTIFIED ANGUS BEEF® RIBEYE CHARRED ON A HOT IRON, SERVED WITH GARLIC MASHED POTATOES. 39.95

STEAK FRITES

8 OZ. CERTIFIED ANGUS BEEF® CAP SIRLOIN STEAK, GARLIC PESTO, HOLLANDAISE SAUCE, AND SERVED WITH FRENCH FRIES 28.35

FILET DIANE

TWIN CERTIFIED ANGUS BEEF® 4 OZ. FILET MEDALLIONS, BRANDY DEMI-GLACE, CREMINI MUSHROOMS, FRIED ONIONS, SERVED WITH GARLIC MASHED POTATOES 38.35

BOURBON APPLE CHOP

14OZ DUROC PORK CHOP, GRILLED AND SERVED WITH VANILLA BOURBON SWEET POTATOES. FINISHED BOURBON-APPLE GLAZE AND SLICED APPLES. 26.35

TRUFFLE MUSHROOM FILET

6 OZ CERTIFIED ANGUS BEEF® FILET, TRUFFLE-MUSHROOM CRUST, SERVED WITH GRILLED ASPARAGUS TRUFFLE CREAM SAUCE 43.35

• CRUST CONTAINS PECORINO CHEESE AND PANKO BREAD CRUMBS

THE CURT

SLICED CERTIFIED ANGUS BEEF® 6 OZ FILET, CAJUN-CRUSTED, SLICED AVOCADO, WASABI YOGURT & TERIYAKI GLAZE SERVED WITH A SIDE OF BALSAMIC BACON BRUSSEL SPROUTS. 39.95

FOXFIRE FILET MEDALLIONS

TWIN CERTIFIED ANGUS BEEF® 4 OZ. FILET MEDALLIONS, BLACKBERRY BRANDY DEMI-GLACE, BLEU CHEESE CRUMBLES, DRIED CRANBERRIES, SERVED WITH BACON GREEN BEANS 38.35

TRUFFLE MUSHROOM PORK CHOP

14 OZ DUROC PORK CHOP CRIMINI MUSHROOM-TRUFFLE CRUST, PECORINO CHEESE, GRILLED ASPARAGUS, WHITE WINE TRUFFLE CREAM SAUCE 28.95

THE BORDONE

14 OZ. PRIME CERTIFIED ANGUS BEEF® NEW YORK STRIP, ROASTED GARLIC CRUST, BASIL, SERVED WITH MAC N CHEESE 43.35

OSCAR FILET

6 OZ CERTIFIED ANGUS BEEF® FILET MIGNON, TOPPED WITH A CRAB CAKE AND HOLLANDAISE SAUCE SERVED WITH GRILLED ASPARAGUS 43.95

TEMPERATURE GUIDE
**RARE: RED, COOL CENTER
**MEDIUM-RARE: RED, WARM CENTER
**MEDIUM: PINK, WARM CENTER
MEDIUM-WELL: DULL, PINK
HOT CENTER *WELL: NO PINK,
BROILED THOROUGHLY*

COMBO PLATES

CLASSIC SURF AND TURF

6 OZ. CERTIFIED ANGUS BEEF® CENTER-CUT FILET, 4 OZ. MAINE LOBSTER TAIL SERVED WITH GARLIC MASHED POTATOES 49.35

BUTCHERS SURF AND TURF

8 OZ CERTIFIED ANGUS BEEF® CAP SIRLOIN STEAK, SCOTTISH SALMON, COMPOUND BUTTER, HOLLANDAISE SAUCE, SERVED WITH BACON GREEN BEANS 39.35

CAJUN SURF AND TURF

CAJUN SEASONED 14 OZ CERTIFIED ANGUS BEEF® PRIME CAB RIBEYE, LOUISIANA STYLE SHRIMP, SERVED WITH VANILLA BOURBON SWEET POTATO MASHED POTATOES 48.95

NEW YORK SURF N TURF

14 OZ CERTIFIED ANGUS BEEF® PRIME NEW YORK STRIP, DE JONGHE STYLE SCALLOPS, SERVED WITH GRILLED ASPARAGUS. 51.35

STEAK ENHANCEMENTS
LOBSTER TAIL 16.95 PITTSBURGH 3
BEARNAISE SAUCE 3 HOLLANDAISE SAUCE 3
PARMESAN CRUST 3 BORDELAISE SAUCE 3
OSCAR STYLE 10 BLUE CHEESE CRUST 4
CAJUN CRUST 2 PEPPERCORN CRUST 2
CURT STYLE 4 HORSERADISH CRUST 3
GARLIC CRUST 2 FOXFIRE STYLE 4
AU POIVRE 3 DIANE STYLE 4
MUSHROOM TRUFFLE CRUST 9

BURGERS & SANDWICHES

—** SERVED WITH YOUR CHOICE OF SALAD OR FRIES **—

ANGUS BURGER

LETTUCE, TOMATO, RED ONION, PICKLE, TOASTED BRIOCHE BUN 11.95

• SUBSTITUTE AVAILABLE- TURKEY PATTY, IMPOSSIBLE PATTY \$1.50

CHIPOTLE TURKEY BERRY

OVEN-ROASTED TURKEY, CHIPOTLE PEPPERS, SWISS CHEESE, AVOCADO, AND LINGONBERRY AIOLI, CRISPY FRIED ONIONS. 9.95

FOXFIRE BURGER

PITTSBURGH STYLE, WITH A FRIED EGG, HERB-INFUSED AIOLI, SHAVED WHITE TRUFFLE, GRUYERE CHEESE, BACON ON A BRIOCHE BUN 16.95

STEAK SANDWICH

GRILLED CERTIFIED ANGUS BEEF© PRIME CAP STEAK, BLEU CHEESE, PICKLED ONION, HEIRLOOM TOMATO, HERB AIOLI, TOASTED CIABATTA 14.95

LOBSTER ROLL

ATLANTIC LOBSTER TAIL AND CLAW MEAT CELERY, GREEN ONION, LEMON AIOLI, OLD BAY, TOASTED BUTTER NEW ENGLAND ROLL 16.95

CAJUN RIBEYE

PRIME RIBEYE, CAJUN SEASONING, CAJUN MAYO, FRIED ONIONS, HOUSE MADE STEAK SAUCE, ON A TOASTED CIABATTA 15.95

BLACKBERRY BRIE BURGER

APPLEWOOD SMOKED BACON, BLACKBERRY JAM, MELTED BRIE CHEESE, PICKLED JALAPENOS ON A PRETZEL ROLL 15.95

SIDES OPTIONS

GRILLED ASPARAGUS

7.95

BAKED POTATO

4.95

SAUTÉED MUSHROOMS

CREMINI MUSHROOMS, BUTTER, GARLIC 5.95

GARLIC MASHED POTATOES

5.95

BRUSSELS SPROUTS

SLICED BRUSSELS SPROUTS, BACON, BALSAMIC REDUCTION, PECORINO CHEESE 6.95

MAC 'N CHEESE

GRUYERE, CHEDDAR, AMERICAN, BECHAMEL, CHEDDAR, PECORINO CHEESE, TOASTED PANKO 8.95

SWEET POTATO FRIES

4.95

VANILLA BOURBON SWEET POTATOES

WHIPPED SWEET POTATOES, FINE KENTUCKY BOURBON, MADAGASCAR VANILLA BEAN, BROWN SUGAR CRUMBLE 5.95

GREEN BEANS

GREEN BEANS, APPLEWOOD SMOKED BACON, WHITE WINE, GARLIC 4.95

FRENCH FRIES

4.95

TRUFFLE FRIES

FRENCH FRIES, TRUFFLE OIL, TRUFFLE SHAVINGS, PARMESAN CHEESE, GARLIC, SALT, PEPPER, GARLIC AIOLI 9.95

SEAFOOD

FOXFIRE TUNA

CAJUN CRUSTED SASHIMI AHI TUNA, WASABI YOGURT, TERIYAKI GLAZE, SERVED WITH BALSAMIC BACON BRUSSEL SPROUTS 26.95

LOUISIANA SHRIMP

TIGER SHRIMP, CAJUN SEASONINGS, PALE ALE, COMPOUND BBQ BUTTER, VANILLA-BOURBON SWEET POTATO 25.35

• TELL SERVER GLUTEN FREE PREPARATION

SEA SCALLOPS WITH PROSCIUTTO

SEA SCALLOPS, ASPARAGUS RISOTTO, PROSCIUTTO & GARLIC CREAM SAUCE 28.95

• TELL SERVER GLUTEN FREE PREPARATION

TWIN TAILS

4 OZ. TAILS, DRAWN BUTTER, SERVED WITH GRILLED ASPARAGUS 33.95

MAHI MAHI

MAHI MAHI FILET, SEAFOOD RISOTTO (SHRIMP, SCALLOP, CORN, RED PEPPERS), CHAMPAGNE BEURRE BLANC, MICROGREENS 27.95

HORSERADISH CRUSTED SALMON

SCOTTISH SALMON FILET GRILLED AND TOPPED WITH OUR SIGNATURE PANKO-HORSERADISH CRUST. FINISHED WITH A DIJON TARRAGON MUSTARD SAUCE AND SERVED WITH GRILLED ASPARAGUS 26.95

SCALLOP DE JONGHE

SEA SCALLOP, GARLIC, BUTTER, BACON, PARMESAN CHEESE, PANKO, SAUTÉED SPINACH 28.95

VEGETARIAN

CHEVRE PORTABELLA GNOCCHI

GRILLED PORTABELLA, HERB-INFUSED GOAT CHEESE, ARUGULA, ROASTED TOMATO, CREAM SAUCE 18.35

STUFFED PEPPERS

PORTABELLA MUSHROOMS, SWEET CORN, ASPARAGUS, SPINACH, GARLIC, GOAT AND PECORINO CHEESE, BALSAMIC REDUCTION, ROASTED RED PEPPER RISOTTO 19.95

CAULIFLOWER STEAK

A THICK CUT OF CAULIFLOWER, GRILLED ASPARAGUS, SAUTÉED SPINACH, HERB GREMOLATA, CHIMICHURRI SAUCE (VEGAN) 19.95

PASTA

SHRIMP SCAMPI

TIGER SHRIMP, GARLIC, OLIVE OIL, BACON, PANKO CRUST, CREAM SAUCE, FETTUCINI 25.95

SHORT RIB GNOCCHI

BRAISED SHORT RIB, PORTABELLA MUSHROOMS, SHALLOT, SOUR CREAM, GNOCCHI 26.35

BLACKENED CHICKEN ALFREDO

CAJUN CRUSTED CHICKEN, FETTUCINI, BECHAMEL SAUCE, PECORINO ROMANO 19.95

LOBSTER MAC 'N CHEESE

LOBSTER TAIL MEAT, PECORINO ROMANO, CHEDDAR, AMERICAN, GRUYERE, PANKO, ROASTED CORN, ROASTED RED PEPPER, TROTTOLE PASTA 23.95

• ADD BLACK TRUFFLE \$6

CHICKEN & RIBS

CHICKEN VESUVIO

CHICKEN, CAPERS, GARLIC, WHITE WINE, ROSEMARY, LEMON, GARLIC MASHED, SAUTÉED SPINACH 23.95

NAPA VALLEY CHICKEN

CHICKEN BREASTS, WHITE WINE CREAM SAUCE, GREEN GRAPES, GARLIC MASHED POTATOES 24.95

CHICKEN MARSALA

CHICKEN BREASTS, MUSHROOMS, ONIONS, MARSALA WINE DEMI-GLACE, SERVED WITH GARLIC MASHED POTATOES. 24.95

BABY BACK RIBS

SPICE-RUBBED DUROC BABY BACK RIBS, HOUSE BBQ SAUCE, SERVED WITH NAPA COLESLAW AND FRENCH FRIES 25.35



FOXFIRE

STEAKS | CHOPS | SEAFOOD
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