

## Starters

- Sesame Tuna** ..... \$15.95  
sashimi-grande ahi tuna, tuxedo sesame seeds, served over sliced cucumber and garnished with microgreens. Served with soy sauce, sweet chili tia sauce and wasabi paste.
- bang bang chicken** ..... \$11.95  
crisp fried chicken, spicy Asian aioli, green onion, sriracha drizzle
- Baked Goat Cheese** ..... \$13.95  
roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread

- bacon wrapped dates** ..... \$14.25  
deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction.
- Asian Calamari** ..... \$13.95  
fried calamari with sweet chili sauce and lemon aioli
- Mexican Shrimp Cocktail** ..... \$16.95  
poached jumbo shrimp, cucumber, jalapeño, avocado, cilantro, tomato, white onion, citrus-clamato juice, crackers  
> Add a shot of Don Julio tequila blanco for \$5 (must be 21 or older) ½ order (3) for 8.95

- Lump Crab Cakes** ..... \$14.95  
blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli
- Prime Rib Egg Roll** ..... \$16.95  
prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce

### Charcuterie & Cheese Board

12.95/18.95  
An assortment of seasonal cheeses and meats served with fruit, marcona almonds, breads and more  
Ask server for details

## Salads

add chicken \$6, salmon \$8, shrimp (6) \$11, \$12, tuna \$12, filet mignon (4 oz) \$20

- Baked French Onion** ..... \$5.95  
Toasted crostini, melted Swiss cheese.
- Mediterranean Salmon Salad** .... \$18.95  
Grilled Salmon, sliced cucumbers, grape tomatoes, red onion, roasted red peppers, feta cheese, Mediterranean mixed olives, toasted pine nuts, sliced avocado, kale, arugula, and romaine lettuce tossed in a lemon mustard vinaigrette.
- Southwest Cobb** ..... \$18.95  
blackened 10oz Prime Certified Angus Beef™ Ribeye Steak or Chicken breast, mixed greens, grape tomatoes, avocado, bacon, corn, black beans, queso fresco, hard-boiled egg, avocado-cilantro dressing

- Soup of the Day** ..... \$4.95  
Made from scratch.
- Beet & Sweet Potato** ..... \$12.95  
diced roasted sweet potatoes, roasted red beets, candied walnuts, crumbled goat cheese, julienned apples, dried cranberry, red quinoa, arugula, and kale tossed in an apple cider vinaigrette
- Wedge** ..... \$14.35  
iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing.

- Tomato Avocado Caprese** ..... \$12.95  
tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli
- Chopped Salad** ..... \$17.95  
Grilled chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing  
> Available Dairy Free
- Caesar** ..... \$12.95  
crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing

## 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** ..... 6 oz 39.95 / 8 oz 45.95  
Certified Angus Beef® center-cut filet, served with garlic mashed potatoes
- 14 oz Prime Ribeye** ..... \$44.95  
Certified Angus Beef® prime Ribeye, Pan-seared and topped with garlic compound butter and served with chef vegetables.
- 14 oz Prime New York Strip** ..... \$49.95  
prime Certified Angus Beef® strip served with grilled asparagus
- Pittsburgh Style Ribeye** ..... \$45.95  
14 oz prime Certified Angus Beef® Ribeye charred on a hot iron, served with garlic mashed.
- Oscar Filet** ..... \$49.95  
6 oz Certified Angus Beef® filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus
- FoxFire Filet Medallions** ..... \$41.95  
twin Certified Angus Beef® 4 oz. filet medallions, blackberry brandy demi-glace, bleu cheese crumbles, dried cranberries, served with fingerling potatoes.
- 24oz Porterhouse** ..... \$63.95  
24oz Certified Angus Beef Porterhouse Steak Grilled to temperature and accompanied by mixed vegetables and garlic mashed potatoes. Finished with bourbon-aise sauce.

- Truffle Mushroom Filet** ..... \$44.95  
6 oz Certified Angus Beef® filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce  
> Crust contains Pecorino cheese and panko bread crumbs
- The Curt** ..... \$43.95  
sliced Certified Angus Beef® 6 oz filet, Cajun-crust, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of asain style Brussels sprouts.
- Filet Au Poivre** ..... \$43.95  
6 oz Certified Angus Beef® filet, peppercorn crust, au poivre sauce, served with garlic mashed potatoes
- Bourbon Apple Chop** ..... \$27.95  
14oz Duroc Pork Chop, Grilled and Served with Vanilla Bourbon Sweet Potatoes. Finished Bourbon-Apple Glaze and Sliced Apples.
- Filet Diane** ..... \$41.95  
twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes
- Truffle Mushroom Pork Chop** ..... \$28.95  
14 oz Duroc Pork Chop crimini mushroom-truffle crust, pecorino cheese, grilled asparagus, white wine truffle cream sauce
- The Bordone** ..... \$51.95  
14 oz. prime Certified Angus Beef® new York strip, roasted garlic crust, basil, served with mac n cheese

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** ..... \$56.95  
6 oz. Certified Angus Beef® center-cut filet, 4 oz. Maine lobster tail served with garlic mashed potatoes
- New York Surf n Turf** ..... \$69.95  
14 oz Certified Angus Beef® prime new York strip, de jonghe style scallops, served with grilled asparagus.

- Cajun Surf and Turf** ..... \$56.95  
cajun seasoned 14 oz Certified Angus Beef® prime cab Ribeye, Louisiana style shrimp, served with vanilla bourbon sweet mashed potatoes

- Surf and Curt** ..... \$55.95  
6oz Filet Mignon served with Sashimi-grade tuna, both rolled in cajun seasoning and cooked to temperature. Sliced and served with sliced avocado, and drizzled with teriyaki and wasabi yogurt. Served with Asian-style brussels sprouts.

### Steak Enhancements

LOBSTER TAIL 16.95 PITTSBURGH 3 BEARNAISE SAUCE 3 HOLLANDAISE SAUCE 3 PARMESAN CRUST 3  
OSCAR STYLE 12 BLUE CHEESE CRUST 4 CAJUN CRUST 2 PEPPERCORN CRUST 2 HORSERADISH CRUST 3  
GARLIC CRUST 2 AU POIVRE 3 DIANE STYLE 4

\* Filet ordered well-done will be butterflied. We are not responsible for steaks ordered well-done. \*\* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

## Seafood

- FoxFire Tuna** ..... \$27.95  
Cajun crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with asian style Brussels sprouts
- Scallop De Jonghe** ..... \$34.95  
sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach
- Mahi Mahi** ..... \$26.95  
Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, microgreens.

- Sea Scallops With Prosciutto** ... \$34.95  
Sea Scallops, asparagus risotto, prosciutto & garlic cream sauce
- Walleye Piccata** ..... \$27.95  
Lemon & White Wine Sauce, Capers, Sliced Shallot, Fingerling Potatoes, and Grilled Asparagus
- Twin Tails** ..... \$35.95  
4 oz. tails, drawn butter, served with grilled asparagus

- Louisiana Shrimp** ..... \$24.95  
Tiger shrimp, Cajun seasonings, pale ale, Compound BBQ Butter, Vanilla-Bourbon Mashed Sweet Potatoes.
- HORSERADISH CRUSTED SALMON** ..... \$26.95  
Scottish salmon filet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus

## Chicken & Ribs

- Chicken Vesuvio** ..... \$25.95  
chicken, capers, garlic, white wine, rosemary, lemon, roasted fingerling potatoes, sautéed spinach
- Chicken Marsala** ..... \$25.95  
Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace, Served with garlic mashed.

- Baby Back Ribs** ..... \$24.95  
spice-rubbed Duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries
- Napa Valley Chicken** ..... \$25.95  
Chicken breasts, white wine cream sauce, green grapes, served with garlic mashed potatoes

## Vegetarian

- Stuffed Peppers** ..... \$22.95  
crimini mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese, balsamic reduction, roasted red pepper risotto. Finished with tomato balsamic vinaigrette.

- Chèvre Portabella Gnocchi** ..... \$18.35  
grilled portabella, herb-infused goat cheese, arugula, roasted tomato, cream sauce

- Cauliflower Steak** ..... \$21.95  
A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, chimichurri sauce.  
> Vegan

## Pasta

- Shrimp Scampi** ..... \$25.95  
tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust.
- Short Rib Gnocchi** ..... \$26.95  
Braised short rib, gnocchi, shallot, roasted tomato, portabella mushroom, arugula, cognac demi-glace.

- Blackened Chicken Alfredo** ..... \$22.95  
Cajun Crusted Chicken, Fettuccini, Bechamel Sauce, Pecorino Romano.
- Lobster Mac 'n Cheese** ..... \$27.95  
lobster tail meat, pecorino Romano, cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trotole pasta  
> Add black truffle \$6

## Burgers & Sandwiches

Served with your choice of Soup, Salad, or Fries. Upgrade with a French Onion 3.95 or ½ beat, ½ wedge, or ½ Caprese for 4.95

- Angus Burger** ..... \$14.95  
Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche bun.  
> Substitute an Impossible patty or Turkey Patty for 1.50
- CAJUN RIBEYE** ..... \$18.95  
prime Ribeye, cajun seasoning, cajun mayo, fried onions, house made steak sauce, on a toasted ciabatta

- LOBSTER ROLL** ..... \$24.95  
Atlantic lobster tail and claw meat celery, green onion, lemon aioli, old bay, toasted butter new England roll
- Blackberry Brie Burger** ..... \$15.95  
Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll

## Sides to share

- Grilled Asparagus** ..... \$9.95
- Sautéed Mushrooms** ..... \$6.95  
crimini mushrooms, butter, garlic
- Sweet Potato Fries** ..... \$5.95
- Mac 'n Cheese** ..... \$9.95  
Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trotole pasta

- Sautéed Spinach** ..... \$6.95
- French Fries** ..... \$4.95
- Brussels Sprouts** ..... \$6.95  
sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese
- Chef's Vegetables** ..... \$4.95  
seasonal mix of sautéed vegetables.

- Fingerling Potatoes** ..... \$4.95
- Truffle Fries** ..... \$14.95  
french fries, truffle oil, truffle shavings, Parmesan cheese, garlic, salt, pepper, garlic aioli
- Vanilla Bourbon Sweet Potatoes** ..... \$6.95  
whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble

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