

SHARABLES

LUMP CRAB CAKES

blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli — 14.95

CHARCUTERIE & CHEESE BOARD

An assortment of seasonal cheeses and meats served with fruit, marcona almonds, breads and more Ask server for details — 13.95/20.95

ASIAN CALAMARI

fried calamari with sweet chili sauce and lemon aioli — 13.95

SESAME TUNA

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. — 15.95

BACON WRAPPED DATES

deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction. — 14.25

PRIME RIB EGG ROLL

prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce — 16.95

SALADS

add chicken 6, salmon 8, shrimp (6) 11, tuna 12, filet mignon (4 oz) 20 ALL SALADS ARE AVAILABLE AS WRAPS

SOUP DU JOUR

4.95

MEDITERRANEAN SALMON SALAD

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. — 19.25

BEET & SWEET POTATO

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 — 12.95

BAKED FRENCH ONION

Toasted crostini, melted Swiss cheese. — 6.25

WEDGE

iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing. — 14.35

CHOPPED SALAD

Grilled chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing — 18.25
... Available Dairy Free ...

TOMATO AVOCADO CAPRESE

tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli — 13.25

SOUTHWEST COBB

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 — 18.75

CAESAR

crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing — 13.25

BURGERS & SANDWICHES

All Burgers are 8 oz Certified Angus Beef. all burgers & Sandwiches are served with choice of fries, salad, or soup. French onion \$3. Gluten-Free Bun/bread available upon request.

ANGUS BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche bun. — 14.95

... Substitute an Impossible patty or Turkey Patty for 1.50 ...

BLACKBERRY BRIE BURGER

Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll — 15.95

CRABWICH

Our signature Crab Cake, formed into a patty and served with red pepper aioli, pickle, avocado, lettuce, tomato, and red onion. Finished with melted swiss cheese. Served on Golden Brioche. — 16.95

PATTY MELT

½ lb. Certified Angus Beef patty, caramelized onions, melted cheddar. Served on toasted rye. — 14.95

CHIPOTLE TURKEY BERRY

Oven-Roasted turkey, adobe sauce, Swiss cheese, avocado, and Lingonberry aioli, and fried onions. — 12.95

TURKEY AVOCADO CLUB

Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, toasted multigrain — 12.95

CHICKEN MUSHROOM MELT

grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, garlic aioli on a toasted multigrain. Served with house chips or French fries — 13.95

BBQ CHICKEN

spiced rubbed chicken breast, bacon, house-made BBQ sauce, cheddar cheese, coleslaw, brioche bun — 11.95

LOBSTER ROLL

Creamy Lobster Salad mixed with old bay seasoning, celery, green onion, arugula, toasted new england roll. — 24.95

CAJUN RIBEYE

prime Certified Angus Beef® ribeye, cajun seasoning, cajun mayo, fried onions, FoxFire steak sauce, on a toasted ciabatta — 16.95

BELT

heirloom tomato, Applewood smoked bacon, herb-infused mayonnaise, egg over easy, toasted multigrain bread — 11.95

ADULT GRILLED CHEESE

American, cheddar, brie, sliced tomato, crisp Applewood bacon, on buttered white bread — 11.95

STEAKS AND 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 potatoes. — 6 oz 41.95 / 8 oz 49.95

twin 4 OZ. filet medallions, brandy demi-glaze, crimini mushrooms, fried onions and served with garlic mashed. — 35.95

BLACK & BLEU FLAT IRON STEAK

10oz Certified Angus Beef Flat Iron Steak, rolled in peppercorns, grilled to order, and topped with caramelized bleu cheese. Served with sautéed spinach. — 39.95

14 OZ PRIME NEW YORK STRIP

prime Certified Angus Beef® strip served with grilled asparagus — 56.95

FOXFIRE FILET MEDALLIONS

twin Certified Angus Beef® 4 oz. filet medallions, blackberry brandy demi-glaze, bleu cheese crumbles, dried cranberries, served with fingerling potatoes. — 35.95

14 OZ PRIME RIBEYE

Certified Angus Beef® prime Ribeye, Pan-seared and topped with garlic compound butter and served with chef vegetables. — 51.95

LUNCH ENTRÉES

CHICKEN MARSALA

Lightly floured chicken breast, mushrooms, onions, Marsala wine demi-glaze. Served with garlic mashed potatoes — 24.95

FOXFIRE TUNA

Cajun crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with asian style Brussels sprouts — 29.95

SHRIMP SCAMPI

tiger shrimp, garlic, cream, bacon, pecorino, panko crust, fettuccini — 26.95

BLACKENED CHICKEN ALFREDO

cajun crusted chicken breast, fettuccini, pecorino Romano — 21.95

BABY BACK RIBS

Spice rubbed, Duroc baby back ribs, house made BBQ sauce, Napa coleslaw, and french fries — 24.95

PESTO CHICKEN PASTA

Grilled Chicken breast, fresh pesto, blistered tomatoes, basil, trottole pasta, spinach, and shallot. topped with crumbled goat cheese. — 21.95

MAC 'N CHEESE

Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trottole pasta — 9.95

STUFFED PEPPERS

crimini mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese. Served on a bed of roasted red pepper risotto. Finished with balsamic reduction. — 22.95

CAULIFLOWER STEAK

A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, chimichurri sauce. — 21.95
... Vegan ...

STEAK ENHANCEMENTS

LOBSTER TAIL 16.95 BEARNAISE SAUCE 3 HOLLANDAISE SAUCE 3
PARMESAN CRUST 3 OSCAR STYLE 10 BLUE CHEESE CRUST 4
CAJUN CRUST 2 PEPPERCORN CRUST 2 HORSERADISH CRUST 3
GARLIC CRUST 2 FOXFIRE STYLE 4 AU POIVRE 3 DIANE STYLE 4 PITTSBURGH 3

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