

STARTERS

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

BANG BANG CHICKEN

crisp fried chicken, spicy Asian aioli, green onion, sriracha drizzle 12.95

BAKED GOAT CHEESE

roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread 13.95

BACON WRAPPED DATES

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

14.25

ASIAN CALAMARI

fried calamari with sweet chili sauce and lemon aioli 13.95

MEXICAN SHRIMP COCKTAIL

poached jumbo shrimp, cucumber, jalapeño, avocado, cilantro, tomato, white onion, citrus-clamato juice, crackers 17.95

/ Add a shot of Don Julio tequila blanco for \$5 (must be 21 or older)
½ order (3) for 8.95 /

LUMP CRAB CAKES

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

PRIME RIB EGG ROLL

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

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

SALADS

add chicken \$7, salmon \$9, shrimp (6) \$12, tuna \$13, filet mignon (4 oz) \$21

BAKED FRENCH ONION

Toasted crostini, melted Swiss cheese. 6.25

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

SOUP OF THE DAY

Made from scratch. 5.25

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

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

TOMATO AVOCADO CAPRESE

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

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 /

WEDGE

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

STEAKS & CHOPS

Iowa Premium USDA Certified Angus Beef & Certified Angus Prime raised within 200 miles of Geneva aged for 25-30 days. All steaks are finished with garlic-shallot compound butter. All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

FILET MIGNON

Certified Angus Beef® center-cut filet, served with garlic mashed potatoes. 6 oz 41.95 / 8 oz 49.95

14 OZ PRIME NEW YORK STRIP

prime Certified Angus Beef® strip served with grilled asparagus 56.95

14 OZ PRIME RIBEYE

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

THE CURT

sliced Certified Angus Beef® 6 oz filet, Cajun-crusted, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of asain style Brussels sprouts.

45.95

PITTSBURGH STYLE RIBEYE

14 oz prime Certified Angus Beef® Ribeye charred on a hot iron, served with garlic mashed. 53.95

FOXFIRE FILET MEDALLIONS

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

THE BORDONE

14 oz. prime Certified Angus Beef® new York strip, roasted garlic crust, basil, served with mac n cheese 59.95

OSCAR FILET

6 oz Certified Angus Beef® filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus 53.95

TRUFFLE MUSHROOM FILET

6 oz Certified Angus Beef® filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce 51.95

/ Crust contains Pecorino cheese and panko bread crumbs /

BOURBON APPLE CHOP

14oz Duroc Pork Chop, Grilled and Served with Vanilla Bourbon Sweet Potatoes. Finished Bourbon-Apple Glaze and Sliced Apples. 26.95

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

FILET DIANE

twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes 35.95

24OZ PORTERHOUSE

24oz Certified Angus Beef Porterhouse Steak Grilled to temperature and accompanied by mixed vegetables and garlic mashed potatoes. 63.95

TRUFFLE MUSHROOM PORK CHOP

14 oz Duroc Pork Chop Crimini Mushroom-truffle crust, Pecorino Cheese, Grilled Asparagus, White Wine Truffle Cream Sauce. 28.95

FILET AU POIVRE

6 oz Certified Angus Beef® filet, peppercorn crust, au poivre sauce, served with garlic mashed potatoes 44.95

STEAK ENHANCEMENTS

LOBSTER TAIL 21.95 PITTSBURGH 3 BEARNAISE SAUCE 3 HOLLANDAISE SAUCE 3 PARMESAN CRUST 3
OSCAR STYLE 15 BLUE CHEESE CRUST 4 CAJUN CRUST 2 PEPPERCORN CRUST 2 HORSERADISH CRUST 3
GARLIC CRUST 2 AU POIVRE 3 DIANE STYLE 4

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*

* Filet ordered well-done will be butterflied. We are not responsible for steaks ordered well-done. ** "Consuming raw or undercooked meats, poultry, seafood, shellfish

COMBO PLATES

All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

CLASSIC SURF AND TURF

6 oz. Certified Angus Beef© center-cut filet, 4 oz. Maine lobster tail served with garlic mashed potatoes 63.95

CAJUN SURF AND TURF

cajun seasoned 14 oz Certified Angus Beef© prime cab Ribeye, Louisiana style shrimp, served with vanilla bourbon sweet mashed potatoes 65.95

NEW YORK SURF N TURF

14 oz Certified Angus Beef© prime new York strip, de jonghe style scallops, served with grilled asparagus. 79.95

SURF AND CURT

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. 62.95

SEAFOOD

All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

FOXFIRE TUNA

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

SCALLOP DE JONGHE

sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach 39.95

MAHI MAHI

Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, microgreens. 29.95

SEA SCALLOPS WITH PROSCIUTTO

Sea Scallops, asparagus risotto, prosciutto & garlic cream sauce 39.95

WALLEYE PICCATA

Lemon & White Wine Sauce, Capers, Sliced Shallots with Roasted Fingerling Potatoes. 34.95

/ Dairy Free /

TWIN TAILS

4 oz. tails, drawn butter, served with grilled asparagus 45.95

LOUISIANA SHRIMP

Tiger shrimp, Cajun seasonings, pale ale, Compound BBQ Butter, Vanilla-Bourbon Mashed Sweet Potatoes. 26.95

HORSERADISH CRUSTED SALMON

Scottish salmon filet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus 28.95

CHICKEN & RIBS

All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

CHICKEN VESUVIO

chicken, capers, garlic, white wine, rosemary, lemon, roasted fingerling potatoes, sautéed spinach 25.95

BABY BACK RIBS

spice-rubbed Duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries 24.95

CHICKEN MARSALA

Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace, Served with garlic mashed. 25.95

NAPA VALLEY CHICKEN

Chicken breasts, white wine cream sauce, green grapes, served with garlic mashed potatoes 25.95

VEGETARIAN

All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

CAULIFLOWER STEAK

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

CHÈVRE PORTABELLA GNOCCHI

grilled portabella, herb-infused goat cheese, arugula, roasted tomato, cream sauce 21.35

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

PASTA

All items come with a choice of Soup, Garden Salad, or Caesar Salad. Add a ½ Wedge, ½ Caprese, ½ Beet salad, French Onion for 4.95

SHRIMP SCAMPI

tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust. 27.95

BLACKENED CHICKEN ALFREDO

Cajun Crusted Chicken, Fettuccini, Bechamel Sauce, Pecorino Romano. 24.95

SHORT RIB GNOCCHI

Braised short rib, gnocchi, shallot, roasted tomato, portabella mushroom, arugula, cognac demi-glace. 28.95

LOBSTER MAC 'N CHEESE

lobster tail meat, pecorino Romano, cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottolo pasta 27.95
/ Add black truffle \$6 /

SIDES TO SHARE

GRILLED ASPARAGUS

9.95

SAUTÉED MUSHROOMS

crimini mushrooms, butter, garlic 6.95

TRUFFLE FRIES

french fries, truffle oil, truffle shavings, Parmesan cheese, garlic, salt, pepper, garlic aioli 14.95

MAC 'N CHEESE

Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trottolo pasta 9.95

SAUTÉED SPINACH

6.95

FRENCH FRIES

4.95

BRUSSELS SPROUTS

sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese 7.95

CHEF'S VEGETABLES

seasonal mix of sautéed vegetables. 6.95

FINGERLING POTATOES

4.95

SWEET POTATO FRIES

5.95

VANILLA BOURBON SWEET POTATOES

whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble 6.95