

STARTERS

SESAME TUNA — Sashimi-grade 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 diced fried chicken tenders, 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

SALADS

ADD CHICKEN \$7, SALMON \$9, SHRIMP (6) \$14, TUNA \$15, FILET MIGNON (4 OZ) \$22

BAKED FRENCH ONION — Toasted crostini, melted Swiss cheese. 6.25

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

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

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

STEAKS

1/2 LBS CERTIFIED ANGUS BEEF® & CERTIFIED ANGUS PRIME CUT STEAKS 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 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEET SALAD, FRENCH ONION FOR 5.95

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

14 OZ PRIME RIBEYE — Certified Angus Beef® Prime Ribeye, Pan-seared and topped with garlic compound butter and served with chef vegetables. 51.95

14 OZ PRIME NEW YORK STRIP — Certified Angus Beef® Prime strip served with grilled asparagus. 56.95

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

MANHATTAN FILET — 8oz Certified Angus Beef® Manhattan cut Strip wrapped in bacon and grilled to perfection. Topped with a Bleu Cheese Cream sauce and mixed vegetables. 46.95

FILET DIANE — Twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes. 36.95

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

THE BORDONE — 14 oz. Certified Angus Beef® Prime New York strip, roasted garlic crust, basil, served with mac n cheese. 59.95

STEAK FRITES — 8 oz. Certified Angus Beef® cap sirloin steak, garlic pesto, hollandaise sauce, and served with french fries. 27.95

FILET AU POIVRE — 6 oz Certified Angus Beef® filet, peppercorn crust, au Poivre sauce, served with garlic mashed potatoes. 44.95

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

BLACK & BLEU FLAT IRON STEAK — 8oz Certified Angus Beef® Flat Iron Steak, rolled in peppercorns, grilled to order, and topped with caramelized bleu cheese. Served with sautéed spinach. 27.95

THE CURT — Sliced Certified Angus Beef® 6 oz filet, Cajun-crust, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of asain style Brussels sprouts. 45.95

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

COMBO PLATES

COLOSSAL SURF N TURF — 24oz Certified Angus Beef® Porterhouse served with Twin 4oz Lobster tails, garlic mashed potatoes, and sautéed spinach and drawn butter. 91.95

NEW YORK SURF N TURF — 14 oz Certified Angus Beef® prime New York strip, De Jonghe style scallops, served with grilled asparagus. 79.95

CAJUN SURF AND TURF — Cajun seasoned 14 oz Certified Angus Beef® Prime Ribeye, Louisiana style shrimp, served with vanilla bourbon sweet mashed potatoes. 65.95

SURF AND CURT — 6oz Certified Angus Beef® Filet Mignon served with Sashimi-grade tuna, both rolled in cajun seasoning Sliced and served with sliced avocado, drizzled with teriyaki and wasabi yogurt. Served with Asian-style brussels sprouts. 62.95

CLASSIC SURF AND TURF — 6 oz. Certified Angus Beef® center-cut filet, 4 oz. Maine lobster tail served with garlic mashed potatoes. 63.95

BUTCHER'S SURF AND TURF — 8oz Certified Angus Beef® Flat Iron steak, 7oz Scottish Salmon Filet, compound butter, Hollandaise sauce, grilled asparagus. 53.95

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 OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS." THERE IS A 4.95 SPLITTING FEE FOR ALL DISHES/ 20 PERCENT GRATUITY ON PARTIES OF 16 OR MORE OR TABLES WITH SEPARATE CHECKS.

SEAFOOD

ALL ITEMS COME WITH A CHOICE OF SOUP, GARDEN SALAD, OR CAESAR SALAD. ADD A 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEET SALAD, OR FRENCH ONION FOR 5.95

FOXFIRE TUNA — Cajun-crust sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with Asian-style Brussels sprouts. 29.95

MAHI MAHI — Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, microgreens. 27.95

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

SCALLOP DE JONGHE — Sea scallop, garlic, butter, bacon, Parmesan cheese, panko, and sautéed spinach. 29.95

WALLEYE PICCATA — Lemon & white wine sauce, capers, sliced shallots with roasted fingerling potatoes, and grilled asparagus. 34.95

SEA SCALLOPS WITH PROSCIUTTO — Sea Scallops, prosciutto & garlic cream sauce, grilled asparagus. 29.95

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

VEGETARIAN

ALL ITEMS COME WITH A CHOICE OF SOUP, GARDEN SALAD, OR CAESAR SALAD. ADD A 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEET SALAD, OR FRENCH ONION FOR 5.95

CHÈVRE MUSHROOM GNOCCHI — Sautéed Crimini, arugula, roasted tomato, and herb-infused goat cheese-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

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

CHOPS AND RIBS

ALL ITEMS COME WITH A CHOICE OF SOUP, GARDEN SALAD, OR CAESAR SALAD. ADD A 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEET SALAD, OR FRENCH ONION FOR 5.95

BLACKBERRY GLAZED PORK CHOP — 14 oz Premium White Marble Farms Duroc pork chop, hoisin blackberry glaze, vanilla bourbon whipped sweet potatoes, grilled asparagus 28.95

TRUFFLE MUSHROOM PORK CHOP — 14 oz Premium White Marble Farms Duroc Pork Chop, cremini mushroom, pecorino cheese shaved black truffles crust, grilled asparagus, white wine truffle cream sauce. 28.95

BABY BACK RIBS — Spice-rubbed Duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries. 24.95

TRUFFLE MUSHROOM FILET — 6 oz Certified Angus Beef© filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce 51.95

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

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

CHICKEN & PASTA

ALL ITEMS COME WITH A CHOICE OF SOUP, GARDEN SALAD, OR CAESAR SALAD. ADD A 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEET SALAD, OR FRENCH ONION FOR 5.95

BLACKENED CHICKEN ALFREDO — Cajun Crusted Chicken, Fettuccini, Bechamel Sauce, Pecorino Romano. 24.95

NAPA VALLEY CHICKEN — Chicken breasts, white wine cream sauce, green grapes, served with garlic mashed potatoes. 25.95

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

SHRIMP SCAMPI — Tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust. 27.95

CHICKEN VESUVIO — Chicken, capers, garlic, white wine, rosemary, lemon, roasted fingerling potatoes, and sautéed spinach. 25.95

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

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SOUP, SALAD, OR STARCH. ADD A 1/2 WEDGE, 1/2 CAPRESE, 1/2 BEAT SALAD, OR FRENCH ONION FOR 5.95

CAJUN RIBEYE — Certified Angus Beef Prime© Ribeye Steak tossed with Cajun seasonings then grilled to order. Finished with Cajun mayonnaise, fried onions, and our signature steak sauce. 18.95

LOBSTER ROLL — Atlantic lobster tail and claw meat celery, green onion, lemon aioli, old bay, toasted butter new England roll. 24.95

BLACKBERRY BRIE BURGER — 1/2 Lbs Certified Angus Beef© patty, Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll. 16.95

HONEY CHIX — Grilled Chicken Breast topped with melted cheddar cheese, applewood smoked bacon, house-made honey mustard, and crispy onions. Served on a pretzel bun. 16.95

FOXFIRE BURGER — 1/2 Lbs Certified Angus Beef© Patty Pittsburgh style, with a fried egg, herb-infused aioli, shaved white truffle, bleu cheese, bacon on a brioche bun. 18.95

STEAK SANDWICH — Grilled Certified Angus Beef© Cap Steak, Bleu Cheese, Pickled Onion, Heirloom Tomato, Herb Aioli, Toasted Ciabatta. 19.95

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

CHEF'S VEGETABLES — seasonal mix of sautéed vegetables. 6.95

SIDES TO SHARE

SAUTÉED SPINACH — 6.95
FRENCH FRIES — 4.95
SWEET POTATO FRIES — 5.95

MAC 'N CHEESE — Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trottolo pasta 9.95

FINGERLING POTATOES — 4.95

VANILLA BOURBON SWEET POTATOES — whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble 6.95

BRUSSELS SPROUTS — sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese 7.95

* 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." THERE IS A 4.95 SPLITTING FEE FOR ALL DISHES/ 20 PERCENT GRATUITY ON PARTIES OF 16 OR MORE OR TABLES WITH SEPARATE CHECKS.