

Lunch Menu

630-232-1369/ www.FoxFireGeneva.com

— SHARABLES —

LUMP CRAB CAKES 14.95

Blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli.

BACON-WRAPPED DATES 14.95

Deglet Noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction.

CALAMARI 13.95

Fried calamari with sweet chili sauce and lemon aioli.

SESAME TUNA 16.95

Sashimi-grade ahi tuna, tuxedo sesame seeds, served over sliced cucumber and garnished with microgreens. Served with soy sauce, sweet chili thai sauce, and wasabi paste.

PRIME RIB EGG ROLL 16.95

Certified Angus Beef® Prime Rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el Niño sauce.

— SALADS —

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

SOUP DU JOUR 4.75

TOMATO AVOCADO CAPRESE 13.95

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.

WEDGE 15.95

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

CAESAR 13.95

Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing.

BAKED FRENCH ONION 5.95

Toasted crostini, melted Swiss cheese.

MEDITERRANEAN SALMON SALAD 19.25

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 18.75

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.

BEEF & SWEET POTATO 14.95

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.

— BURGERS & SANDWICHES —

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

ANGUS BURGER 14.95

8 oz Certified Angus Beef® Patty, Leaf Lettuce, Tomato, Red Onion, Homemade Pickles.

— *Substitute an Impossible patty or Turkey Patty for 1.50*

PATTY MELT 15.95

½ Lbs Certified Angus Beef® patty, caramelized onions, melted cheddar. Served on toasted rye.

CHICKEN MUSHROOM 13.95

grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, and garlic aioli on a toasted ciabatta .

BLACKBERRY BRIE BURGER 16.95

½ Lbs Certified Angus Beef® patty, Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll.

ADULT GRILLED CHEESE 11.95

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

STEAK SANDWICH 19.95

Grilled Certified Angus Beef® Prime Cap Steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta.

CHIPOTLE TURKEY BERRY 12.95

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

TURKEY AVOCADO CLUB 12.95

Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, on a toasted multigrain.

LOBSTER ROLL 24.95

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

BBQ CHICKEN 11.95

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

B E L T 11.95

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

CAJUN RIBEYE SANDWICH 18.95

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

‡* Filets 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."

— STEAKS & ENTRÉES —

½ Lbs Certified Angus Beef® cut Steaks aged for 25–30 days. All steaks are finished with garlic–shallot compound butter. Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

FILET MIGNON 6 OZ 42.95 / 8 OZ 47.95

Certified Angus Beef® center–cut filet, served with garlic mashed potatoes.

14 OZ RIBEYE 49.95

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

14 OZ NEW YORK STRIP 56.95

Certified Angus Beef® strip served with Baked Potato.

BLACK & BLEU FLAT IRON STEAK 27.95

8oz Certified Angus Beef® Flat Iron Steak, rolled in peppercorns, grilled to order, and topped with caramelized bleu cheese. Served with sautéed spinach.

Rare: Red, Cool Center **
Medium-Rare: Red, Warm Center **
Medium: Pink, Warm Center **
Medium-Well: Dull, Pink Hot Center
Well: No Pink, Broiled Thoroughly

FOXFIRE FILET MEDALLIONS 35.95

Twin Certified Angus Beef® 4 oz. filet medallions, blackberry brandy demi–glace, bleu cheese crumbles, dried cranberries, served with baked potato.

STEAK FRITES 25.95

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

FILET DIANE 37.95

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

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

— SEAFOOD —

Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

FOXFIRE TUNA 25.95

Cajun–crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with Asian–style Brussels sprouts.

SHRIMP SCAMPI 22.95

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

HORSERADISH CRUSTED SALMON 23.95

Grilled Salmon filet topped with our signature panko–horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus

WALLEYE PICCATA 26.95

Lemon & white wine sauce, capers, sliced shallots with garlic mashed potatoes, and grilled asparagus.

— LUNCH ENTRÉES —

Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

CHICKEN MARSALA 21.95

Lightly floured chicken breast, mushrooms, onions, Marsala wine demi–glace. Served with garlic mashed potatoes

BOURBON APPLE CHOP 24.95

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

STUFFED PEPPERS 22.95

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

BLACKENED CHICKEN ALFREDO 18.95

cajun crusted chicken breast, fettuccini, pecorino Romano

CAULIFLOWER STEAK 21.95

A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, and chimichurri sauce.

–Vegan

BABY BACK RIBS 26.95

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

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