

STARTERS

<p>PRIME RIB EGG ROLL 16.95</p> <p>CERTIFIED ANGUS BEEF® PRIME RIB, DICED RED ONION, BELL PEPPER, HORSERADISH, SWISS CHEESE, HORSERADISH DRESSING, SPICY EL NIÑO SAUCE.</p> <p>LUMP CRAB CAKES 14.95</p> <p>BLUE SWIMMER CRAB MEAT, BELL PEPPERS, BREADCRUMBS, RED PEPPER AIOLI.</p> <p>CALAMARI 13.95</p> <p>FRIED CALAMARI WITH SWEET CHILI SAUCE AND LEMON AIOLI.</p>	<p style="text-align: center;">←-----→</p> <p>BACON-WRAPPED DATES 14.95</p> <p>DEGLET NOOR DATES, HERB-INFUSED GOAT CHEESE, APPLEWOOD-SMOKED BACON, BALSAMIC REDUCTION.</p> <p>BAKED GOAT CHEESE 13.95</p> <p>ROASTED GARLIC, FRESH BASIL, TOMATO BASIL CREAM SAUCE, GRAPE TOMATO, GRILLED CAULIFLOWER FLATBREAD.</p> <p>BANG BANG CHICKEN 12.95</p> <p>CRISP DICED FRIED CHICKEN TENDERS, SPICY ASIAN AIOLI, GREEN ONION, SRIRACHA DRIZZLE.</p>	<p>SESAME TUNA 16.95</p> <p>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.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>CHARCUTERIE & CHEESE BOARD ... 13.95</p> <p>AN ASSORTMENT OF SEASONAL CHEESES AND MEATS SERVED WITH FRUIT, MARCONA ALMONDS, BREADS AND MORE. ASK SERVER FOR DETAILS</p> </div>
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SALADS

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ADD CHICKEN \$7, SALMON \$9, SHRIMP (6) \$14, TUNA \$15, RIBEYE (8 oz) 14, CAP SIRLOIN (8 oz) 16, FILET MIGNON (4 oz) \$24

<p>BAKED FRENCH ONION 5.95</p> <p>TOASTED CROSTINI, MELTED SWISS CHEESE.</p> <p>BEET & SWEET POTATO 14.95</p> <p>DICED ROASTED SWEET POTATOES, ROASTED RED BEETS, CANDIED WALNUTS, CRUMBLLED GOAT CHEESE, JULIENED APPLES, DRIED CRANBERRY, RED QUINOA, ARUGULA, AND KALE TOSSED IN AN APPLE CIDER VINAIGRETTE.</p> <p>SOUTHWEST COBB 18.75</p> <p>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.</p> <p>CAESAR 13.95</p> <p>CRISP ROMAINE LETTUCE, FRESH CROUTONS, PARMESAN CHEESE TOSSED IN OUR SIGNATURE CAESAR DRESSING.</p>	<p>SOUP OF THE DAY 4.95</p> <p>MADE FROM SCRATCH.</p> <p>TOMATO AVOCADO CAPRESE 13.95</p> <p>TOMATOES, SLICED AVOCADO, SLICED FRESH MOZZARELLA CHEESE, BASIL, BALSAMIC DRIZZLE, OLIVE OIL, PESTO, AND RED PEPPER AIOLI.</p> <p>CHOPPED SALAD 17.95</p> <p>GRILLED CHICKEN BREAST, MIXED GREENS, BEEFSTEAK TOMATOES, AVOCADO, CHEDDAR CHEESE, DICED APPLES, BACON, PICO DE GALLO, TORTILLAS, MINI TUBE PASTA, EL NIÑO DRESSING.</p> <p>WEDGE 15.95</p> <p>ICEBERG LETTUCE, GRAPE TOMATOES, PICKLED ONIONS, GARLIC CROUTONS, BLEU CHEESE CRUMBLES, BACON, CHOICE OF DRESSING.</p>
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STEAKS

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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

<p>FILET MIGNON 6 oz 42.95 / 8 oz 47.95</p> <p>CERTIFIED ANGUS BEEF® CENTER-CUT FILET, SERVED WITH GARLIC MASHED POTATOES.</p> <p>14 OZ RIBEYE 49.95</p> <p>CERTIFIED ANGUS BEEF® RIBEYE, PAN-SEARED AND TOPPED WITH GARLIC COMPOUND BUTTER AND SERVED WITH CHEF VEGETABLES.</p> <p>14 OZ NEW YORK STRIP 56.95</p> <p>CERTIFIED ANGUS BEEF® STRIP SERVED WITH BAKED POTATO.</p> <p>BLACK & BLEU FLAT IRON STEAK 27.95</p> <p>8OZ CERTIFIED ANGUS BEEF® FLAT IRON STEAK, ROLLED IN PEPPERCORNS, GRILLED TO ORDER, AND TOPPED WITH CARAMELIZED BLEU CHEESE. SERVED WITH SAUTÉED SPINACH.</p> <p>PITTSBURGH STYLE RIBEYE 49.95</p> <p>14 OZ PRIME CERTIFIED ANGUS BEEF® RIBEYE CHARRED ON A HOT IRON, SERVED WITH GARLIC MASHED.</p> <p>THE CURT 44.95</p> <p>SLICED CERTIFIED ANGUS BEEF® 6 OZ FILET, CAJUN-CRUSTED, SLICED AVOCADO, WASABI YOGURT & TERIYAKI GLAZE SERVED WITH A SIDE OF ASAIN STYLE BRUSSELS SPROUTS.</p>	<p>FILET DIANE 37.95</p> <p>TWIN CERTIFIED ANGUS BEEF® 4 OZ. FILET MEDALLIONS, BRANDY DEMI-GLACE, CRIMINI MUSHROOMS, FRIED ONIONS, SERVED WITH GARLIC MASHED POTATOES.</p> <p>FILET AU POIVRE 44.95</p> <p>6 OZ CERTIFIED ANGUS BEEF® FILET, PEPPERCORN CRUST, AU POIVRE SAUCE, SERVED WITH GARLIC MASHED POTATOES.</p> <p>OSCAR FILET 49.95</p> <p>6 OZ CERTIFIED ANGUS BEEF® FILET MIGNON, TOPPED WITH A CRAB CAKE AND HOLLANDAISE SAUCE SERVED WITH GRILLED ASPARAGUS.</p> <p>STEAK FRITES 25.95</p> <p>8 OZ. CERTIFIED ANGUS BEEF® CAP SIRLOIN STEAK, GARLIC PESTO, HOLLANDAISE SAUCE, AND SERVED WITH FRENCH FRIES.</p> <p>THE BORDONE 59.95</p> <p>14 OZ. CERTIFIED ANGUS BEEF® NEW YORK STRIP, ROASTED GARLIC CRUST, BASIL, SERVED WITH MAC N CHEESE.</p> <p>FOX FIRE FILET MEDALLIONS 35.95</p> <p>TWIN CERTIFIED ANGUS BEEF® 4 OZ. FILET MEDALLIONS, BLACKBERRY BRANDY DEMI-GLACE, BLEU CHEESE CRUMBLES, DRIED CRANBERRIES, SERVED WITH BAKED POTATO.</p>
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COMBO PLATES

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-- ADD A GARDEN SALAD OR SOUP FOR 2.95 OR A ½ WEDGE, ½ CAPRESE, ½ BEET SALAD, AND FRENCH ONION FOR 4.95 --

<p>CLASSIC SURF AND TURF 59.95</p> <p>6 OZ. CERTIFIED ANGUS BEEF® CENTER-CUT FILET, 4 OZ. MAINE LOBSTER TAIL SERVED WITH GARLIC MASHED POTATOES.</p> <p>BUTCHER'S SURF AND TURF 45.95</p> <p>8OZ CERTIFIED ANGUS BEEF® FLAT IRON STEAK, 7OZ SCOTTISH SALMON FILET, COMPOUND BUTTER, HOLLANDAISE SAUCE, GRILLED ASPARAGUS.</p> <p>SURF AND CURT 59.95</p> <p>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.</p>	<p>CAJUN SURF AND TURF 65.95</p> <p>CAJUN SEASONED 14 OZ CERTIFIED ANGUS BEEF® RIBEYE, LOUISIANA STYLE SHRIMP, SERVED WITH VANILLA BOURBON SWEET MASHED POTATOES.</p> <p>NEW YORK SURF N TURF 79.95</p> <p>14 OZ CERTIFIED ANGUS BEEF® NEW YORK STRIP, DE JONGHE STYLE SCALLOPS, SERVED WITH GRILLED ASPARAGUS.</p>
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STEAK ENHANCEMENTS			
LOBSTER TAIL 21.95	PITTSBURGH 3	BERNAISE 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 OF 8 OR MORE WITH SEPARATE CHECKS.

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 **—

MAHI MAHI 24.95	LOUISIANA SHRIMP 20.95
MAHI MAHI FILET, SEAFOOD RISOTTO (SHRIMP, SCALLOP, CORN, RED PEPPERS), CHAMPAGNE BEURRE BLANC, MICROGREENS.	TIGER SHRIMP, CAJUN SEASONINGS, PALE ALE, COMPOUND BBQ BUTTER, VANILLA-BOURBON MASHED SWEET POTATOES.
WALLEYE PICCATA 26.95	HORSERADISH CRUSTED SALMON 23.95
LEMON & WHITE WINE SAUCE, CAPERS, SLICED SHALLOTS WITH GARLIC MASHED POTATOES, AND GRILLED ASPARAGUS.	GRILLED SALMON FILET TOPPED WITH OUR SIGNATURE PANKO-HORSERADISH CRUST. FINISHED WITH A DIJON TARRAGON MUSTARD SAUCE AND SERVED WITH GRILLED ASPARAGUS
SCALLOP DE JONGHE 29.95	FOXFIRE TUNA 25.95
SEA SCALLOP, GARLIC, BUTTER, BACON, PARMESAN CHEESE, PANKO, AND SAUTÉED SPINACH.	CAJUN-CRUSTED SASHIMI AHI TUNA, WASABI YOGURT, TERIYAKI GLAZE, SERVED WITH ASIAN-STYLE BRUSSELS SPROUTS.
TWIN TAILS 45.95	
4 OZ. TAILS, DRAWN BUTTER, SERVED WITH BAKED POTATO.	

VEGETARIAN

—** ADD A GARDEN SALAD OR SOUP FOR 2.95 OR A ½ WEDGE, ½ CAPRESE, ½ BEET SALAD, AND FRENCH ONION FOR 4.95 **—

STUFFED PEPPERS 22.95	CAULIFLOWER STEAK 21.95
CRIMINI MUSHROOMS, SWEET CORN, ASPARAGUS, SPINACH, GARLIC, GOAT, AND PECORINO CHEESE. SERVED ON A BED OF ROASTED RED PEPPER RISOTTO. FINISHED WITH BALSAMIC REDUCTION.	A THICK CUT OF CAULIFLOWER, GRILLED ASPARAGUS, SAUTÉED SPINACH, HERB GREMOLATA, AND CHIMICHURRI SAUCE. • VEGAN

CHOPS AND RIBS

—** ADD A GARDEN SALAD OR SOUP FOR 2.95 OR A ½ WEDGE, ½ CAPRESE, ½ BEET SALAD, AND FRENCH ONION FOR 4.95 **—

BLACKBERRY GLAZED PORK CHOP 24.95	BOURBON APPLE CHOP 24.95	BABY BACK RIBS 26.95
14 OZ PREMIUM WHITE MARBLE FARMS DUROC PORK CHOP, HOISIN BLACKBERRY GLAZE, VANILLA BOURBON WHIPPED SWEET POTATOES, GRILLED ASPARAGUS.	14OZ DUROC PORK CHOP, GRILLED AND SERVED WITH VANILLA BOURBON SWEET POTATOES. FINISHED WITH BOURBON-APPLE GLAZE AND SLICED APPLES.	SPICE-RUBBED DUROC BABY BACK RIBS, HOUSE BBQ SAUCE, SERVED WITH NAPA COLESLAW AND FRENCH FRIES.

CHICKEN & PASTA

—** ADD A GARDEN SALAD OR SOUP FOR 2.95 OR A ½ WEDGE, ½ CAPRESE, ½ BEET SALAD, AND FRENCH ONION FOR 4.95 **—

BLACKENED CHICKEN ALFREDO 19.95	SHRIMP SCAMPI 22.95
CAJUN CRUSTED CHICKEN, FETTUCINI, BECHAMEL SAUCE, PECORINO ROMANO.	TIGER SHRIMP, GARLIC, OLIVE OIL, BACON, CREAM SAUCE, FETTUCINI. FINISHED WITH A TOASTED PANKO CRUST.
CHICKEN VESUVIO 23.95	NAPA VALLEY CHICKEN 23.95
CHICKEN, CAPERS, GARLIC, WHITE WINE, ROSEMARY, LEMON, GARLIC POTATOES, AND SAUTÉED SPINACH.	ALL-NATURAL, HORMONE-FREE CHICKEN BREAST, FRESH GRAPES, WHITE WINE CREAM SAUCE, GARLIC MASHED POTATOES, AND MIXED VEGETABLES.
CHICKEN MARSALA 23.95	
CHICKEN BREASTS, MUSHROOMS, ONIONS, MARSALA WINE DEMI-GLACE. SERVED WITH GARLIC MASHED.	

BURGERS & SANDWICHES

—** ADD A GARDEN SALAD OR SOUP FOR 2.95 OR A ½ WEDGE, ½ CAPRESE, ½ BEET SALAD, AND FRENCH ONION FOR 4.95 **—

CAJUN RIBEYE 18.95	BLACKBERRY BRIE BURGER 16.95	FOXFIRE BURGER 18.95
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.	½ LBS CERTIFIED ANGUS BEEF® PATTY, APPLEWOOD SMOKED BACON, BLACKBERRY JAM, MELTED BRIE CHEESE, PICKLED JALAPENOS ON A PRETZEL ROLL.	½ LBS CERTIFIED ANGUS BEEF® PATTY PITTSBURGH STYLE, WITH A FRIED EGG, HERB-INFUSED AIOLI, SHAVED WHITE TRUFFLE, BLEU CHEESE, AND BACON ON A BRIOCHE BUN.
LOBSTER ROLL 24.95	HONEY CHIX 14.95	STEAK SANDWICH 19.95
ATLANTIC LOBSTER TAIL AND CLAW MEAT CELERY, GREEN ONION, LEMON AIOLI, OLD BAY, TOASTED BUTTER NEW ENGLAND ROLL.	GRILLED CHICKEN BREAST TOPPED WITH MELTED CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, HOUSE-MADE HONEY MUSTARD, AND CRISPY ONIONS.	GRILLED CERTIFIED ANGUS BEEF® CAP STEAK, BLEU CHEESE, PICKLED ONION, HEIRLOOM TOMATO, HERB AIOLI, TOASTED CIABATTA.