

STARTERS

PRIME RIB EGG ROLL

Certified Angus Beef® prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce. 18.95

LUMP CRAB CAKES

Blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli. 18.95

ASIAN CALAMARI

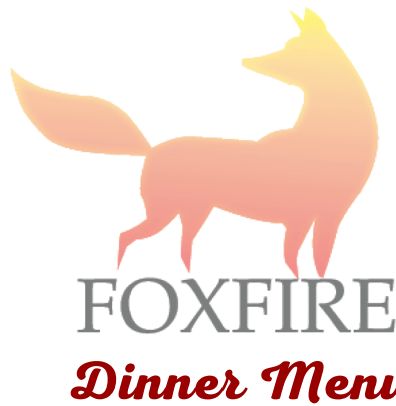
Fried calamari with sweet chili sauce and lemon aioli. 14.95

BACON-WRAPPED DATES

Deglet noor dates, herb-infused goat cheese, applewood-smoked bacon, balsamic reduction. 15.95

BAKED GOAT CHEESE

Roasted garlic, fresh basil, tomato-basil cream sauce, grape tomato, grilled cauliflower flatbread. 15.95



BANG BANG CHICKEN

Crisp, fried chicken, spicy Asian aioli, green onion, sriracha drizzle. 14.95

SESAME TUNA

Sashimi-grande ahi tuna, tuxedo sesame seeds, served over sliced cucumber and garnished with microgreens. Served with soy sauce, sweet chili thai sauce and wasabi paste. 21.95

CHARCUTERIE & CHEESE BOARD

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

SALADS

Add Chicken 7, Salmon 9, Shrimp (6) 14, Tuna 15, *Certified Angus Beef*® 8 oz. Ribeye 14, *Certified Angus Beef*® 8 oz. Cap Sirloin 16, *Certified Angus Beef*® Filet Mignon (4 oz.) 24

SOUP OF THE DAY

Made from scratch. 4.95

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. 14.95

WEDGE

Iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, blue cheese crumbles, bacon, choice of dressing. 16.95

FRENCH ONION

Toasted crostini, melted Swiss cheese. 5.95

TOMATO AVOCADO CAPRESE

Tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli. 16.95

MEDITERRANEAN SALMON SALAD

sliced cucumber, grape tomatoes, toasted almonds, fresh basil, feta cheese, red onion, sliced peppers, kalamata olives, and romaine lettuce tossed with a feta vinaigrette. Topped with grilled Scottish salmon fillet and garnished with toast points. 21.95

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. 19.95

SOUTHWEST COBB

Blackened 10 oz. *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. 22.95

STEAKS

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 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95



The *Certified Angus Beef*® brand is raised by family farmers and ranchers dedicated to humane animal care and climate-friendly practices.

FILET MIGNON

Certified Angus Beef® center-cut filet, served with garlic mashed potatoes. 6 oz. 46.95 / 8 oz. 56.95

RIBEYE

14 oz. *Certified Angus Beef*® ribeye, pan-seared and topped with garlic compound butter and served with chef vegetables. 46.95

NEW YORK STRIP

14 oz. *Certified Angus Beef*® strip served with baked potato. 53.95

PITTSBURGH-STYLE RIBEYE

14 oz. *Certified Angus Beef*® ribeye charred on a hot iron, served with garlic mashed potatoes. 48.95

THE CURT

Sliced *Certified Angus Beef*® 6 oz. filet, Cajun-crust, sliced avocado, wasabi yogurt and teriyaki glaze, served with a side of Asain-style Brussels sprouts. 48.95

FOXFIRE FILET MEDALLIONS

Twin *Certified Angus Beef*® 4 oz. filet medallions, blackberry-brandy demi-glace, blue cheese crumbles, dried cranberries, served with baked potato. 35.95

FILET DIANE

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

BLACK & BLUE FILET

8 oz. *Certified Angus Beef*® filet, rolled in black peppercorns, and topped with caramelized blue cheese crust. Served with sauteed spinach 59.95

FILET AU POIVRE

6 oz. *Certified Angus Beef*® filet, peppercorn crust, au poivre sauce, served with garlic mashed potatoes. 48.95

OSCAR FILET

6 oz. *Certified Angus Beef*® filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus. 56.95

STEAK FRITES

8 oz. *Certified Angus Beef*® cap sirloin steak, garlic pesto, hollandaise sauce, and served with French fries. 29.95

THE BORDONE

14 oz. *Certified Angus Beef*® New York strip, roasted garlic crust, basil, served with mac 'n' cheese. 53.95

TRUFFLE MUSHROOM FILET

6 oz. *Certified Angus Beef*® filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce 52.95

STEAK ENHANCEMENTS

LOBSTER TAIL 23.95 / 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 DONE: 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% gratuity on parties of 16 or more, or tables of 8 or more with separate checks.

COMBO PLATES

Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and 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. 64.95

BUTCHER'S SURF AND TURF

8 oz. *Certified Angus Beef*® cap sirloin, grilled Scottish salmon fillet, compound butter, hollandaise sauce and grilled asparagus. 45.95

SURF AND CURT

6 oz. *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. 68.95

CAJUN SURF AND TURF

Cajun seasoned 14 oz. *Certified Angus Beef*® ribeye, Louisiana-style shrimp, served with vanilla-bourbon sweet mashed potatoes. 65.95

NEW YORK SURF 'N' TURF

14 oz. *Certified Angus Beef*® New York strip, de jonghe-style scallops, served with grilled asparagus. 69.95

SEAFOOD

Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95

WALLEYE PICCATA

Lemon and white wine sauce, capers, sliced shallots with garlic mashed potatoes, and grilled asparagus. 28.95

HORSERADISH CRUSTED SALMON

Scottish salmon fillet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus. 23.95

SCALLOP DE JONGHE

Sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach. 36.95

LOUISIANA SHRIMP

Tiger shrimp, Cajun seasonings, pale ale, compound BBQ butter, vanilla-bourbon mashed sweet potatoes. 24.95

FOXFIRE TUNA

Cajun-crust Sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with Asian-style Brussels sprouts. 32.95

TWIN TAILS

4 oz. tails, drawn butter, served with baked potato. 48.95

VEGETARIAN

Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95

STUFFED PEPPERS

Cremini mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese. Served on a bed of roasted red pepper risotto. Finished with balsamic reduction. 24.95

CAULIFLOWER STEAK

A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, chimichurri sauce. 23.95 *Vegan*

CHOPS & RIBS

Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95

BLACKBERRY GLAZED PORK CHOP

14 oz. premium white marble Farms Duroc® pork chop. Served with vanilla sweet potatoes and finished with a hoisin-blackberry glaze. Accompanied by grilled asparagus. 28.95

BOURBON APPLE CHOP

14 oz. Duroc® pork chop, grilled and served with vanilla bourbon sweet potatoes. Finished with bourbon-glaze and sliced apples. 28.95

BABY BACK RIBS

Spice-rubbed Duroc® baby back ribs, house BBQ sauce, served with Napa coleslaw and French fries. 28.95

TRUFFLE MUSHROOM 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. 32.95

CHICKEN & PASTA

Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95

CHICKEN VESUVIO

Chicken, capers, garlic, white wine, rosemary, lemon, garlic mashed potatoes, sautéed spinach. 24.95

CHICKEN MARSALA

Chicken breasts, mushrooms, onions, marsala wine demi-glace, served with garlic mashed potatoes. 24.95

NAPA VALLEY CHICKEN

All-natural, hormone-free chicken breasts, fresh grapes, white-wine cream sauce and garlic mashed potatoes. 24.95

SHRIMP SCAMPI

Tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust. 24.95

BLACKENED CHICKEN ALFREDO

Cajun-crust chicken, fettuccini, Béchamel sauce, pecorino romano. 22.95

SIDE OPTIONS

French Fries 4.95

Garlic Mashed Potato L 7.95/ S 4.95

4 oz Maine Lobster Tail 23.95

Grilled or Sauteed

Baked Potato 5.95

Sweet Potato Fries 5.95

Brussel Sprouts 8.95/6.95

Shrimp 15.95

Loaded Baked Potato 7.95

Grilled Asparagus L10.95/S6.95

Vanilla Bourbon Mashed

Lobster Mac n Cheese 25.95

Bacon, Cheddar Cheese, Green onion

Sauteed Spinach 6.95

Sweet Potatos L 7.95/ S 4.95

Lobster tail meat, pecorino Romano, cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottole pasta.

BURGERS & SANDWICHES

All Sandwiches are served with your choice of soup of the day, garden salad, or starch. Add a Garden Salad or Soup for 2.95 or a 1/2 Wedge, 1/2 Caprese, 1/2 Beet Salad, and French Onion for 4.95

THE BURGER

1/2 lb. *Certified Angus Beef*® patty, lettuce, tomato, red onion, pickle, and toasted brioche bun. 15.95

• Substitute an Impossible patty or turkey patty for 1.50

CAJUN RIBEYE

Certified Angus Beef® ribeye steak tossed with Cajun seasonings, then grilled to order. Finished with Cajun mayonnaise, fried onions, and our signature steak sauce. 21.95

FOXFIRE BURGER

1/2 lb. *Certified Angus Beef*® patty, Pittsburgh-style, with a fried egg, herb-infused aioli, shaved white truffle, bleu cheese, and bacon on a brioche bun. 19.95

STEAK SANDWICH

Grilled *Certified Angus Beef*® cap steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta. 21.95



BLACKBERRY BRIE BURGER

1/2 lb. *Certified Angus Beef*® patty, applewood smoked bacon, Hoisin-blackberry jam, melted brie cheese, pickled jalapeños on a pretzel roll. 17.95

HONEY CHIX

Grilled Chicken Breast topped with melted cheddar cheese, applewood smoked bacon, house-made honey mustard, and crispy onions. 16.95

LOBSTER ROLL

Atlantic lobster tail and claw meat, celery, green onion, lemon aioli, old bay, toasted butter New England roll. 26.95

Buy The Brigade a BEER!

Love your meal- thank the cooks! Nothing better than a cold beer after a long day in the kitchen! Each round consists of a beer for each worker.

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