



Lunch Menu

SHARABLES

LUMP CRAB CAKES

Blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli. 14.95

BACON-WRAPPED DATES

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

ASIAN CALAMARI

Fried calamari with sweet chili sauce and lemon aioli. 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. 18.95

PRIME RIB EGG ROLL

Certified Angus Beef® prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce. 21.95

SALADS

Add Chicken 7, Salmon 9, Shrimp (6) 14, Tuna 15, *Certified Angus Beef*® Filet Mignon (4 oz.) 22

SOUP OF THE DAY

Made from scratch. 4.95

TOMATO AVOCADO CAPRESE

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

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

WEDGE

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

CAESAR

Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing. 14.95

BAKED FRENCH ONION

Toasted crostini, melted Swiss cheese. 5.95

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. 21.95

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

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

BURGERS & SANDWICHES

All Burgers are 8 oz. *Certified Angus Beef*®. All burgers and Sandwiches are served with a choice of fries, garden salad, or soup of the day. 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

PATTY MELT

1/2 Lb. *Certified Angus Beef*® patty, caramelized onions, melted cheddar. Served on toasted rye. 17.95

CHICKEN MUSHROOM

Grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, and garlic aioli on a toasted ciabatta. 13.95

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

ADULT GRILLED CHEESE

American, cheddar, brie, sliced tomato, crisp Applewood bacon, on buttered white bread. 12.95

STEAK SANDWICH

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

CHIPOTLE TURKEY BERRY

Oven-roasted turkey, adobe sauce, Swiss cheese, avocado, and lingonberry aioli, and fried onions. 13.95

TURKEY AVOCADO CLUB

Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, on a toasted multigrain. 15.95

LOBSTER ROLL

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

BBQ CHICKEN

Spiced-rubbed chicken breast, bacon, house-made BBQ sauce, cheddar cheese, coleslaw, brioche bun. 12.95

B E L T

Heirloom tomato, Applewood smoked bacon, herb-infused mayonnaise, egg over easy, toasted multigrain bread. 13.95

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

* 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.

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

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

STEAK FRITES

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



We're honored to serve the Certified Angus Beef® brand: beef raised responsibly by North America's family farmers and ranchers.

FILET DIANE

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

PITTSBURG RIBEYE STEAK

14 oz. *Certified Angus Beef*® ribeye charred on a hot iron, 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 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

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

FOXFIRE TUNA

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

SHRIMP SCAMPI

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

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

WALLEYE PICCATA

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

LUNCH ENTRÉES

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 MARSALA

Chicken breasts, mushrooms, onions, marsala wine demi-glace, served with garlic mashed potatoes. 23.95

BOURBON APPLE CHOP

14 oz. Duroc® pork chop, grilled and served with vanilla bourbon sweet potatoes. Finished bourbon-apple-glaze and sliced apples. 26.95

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

BLACKENED CHICKEN ALFREDO

Cajun-crusted chicken, fettuccini, Béchamel sauce, pecorino romano. 21.95

CAULIFLOWER STEAK

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

BABY BACK RIBS

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

HAVING A PARTY?

Join us at our sister restaurant, The Copper Fox, at 477 South 3rd St., Suite 190, Geneva, IL, on Historic 3rd Street!!
Specializing in private events with four unique experiences! Newly renovated with a large selection of party options!
Contact Nikki Rodgers at NikkiR@FoxFireGeneva.com or call 331-248-0422. www.Copper-Fox.com



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