

FOX FIRE

STEAKS 🔥 CHOPS 🔥 SEAFOOD

APPETIZERS

PRIME RIB BRUSCHETTA

toasted crostini, horseradish cream, sliced prime rib, peperonata salad, balsamic reduction- 14.95

ASIAN CALAMARI

tube calamari, sweet chili sauce, hoisin drizzle, sliced green onions- 11.95

SHRIMP COCKTAIL

poached jumbo tiger shrimp, grated horseradish & cocktail sauce – 14.95

SESAME TUNA

sashimi grade ahi tuna, tuxedo sesame seeds, sweet chili sauce, soy sauce. – 15.95

MUSSELS

east coast blue mussels, chipotle-cilantro butter, shallots, chorizo, roasted red pepper, crusty bread 12.95

BANG BANG CHICKEN

crispy fried chicken, Thai style chili creamy sauce. Drizzled with sriracha and toasted sesame seeds. - 10.95

LUMP CRAB CAKES

blue swimmer crabmeat, bell peppers, breadcrumbs, mustard aioli– 13.95

SHRIMP DE JONGHE

jumbo tiger shrimp, garlic, butter, bacon, parmesan cheese, panko crust, toasted crostini -16.95

FOX FIRE EGG ROLLS

prime rib, diced red onion, bell peppers, horseradish, swiss cheese, horseradish dressing, el Niño sauce 14.95

BACON WRAPPED STUFFED DATES

deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction 12.95

BAKED GOAT CHEESE

roasted garlic, fresh herbs, cherry tomato marinara sauce, basil, toast points – 11.95

CHICKEN & PORK

NAPA VALLEY CHICKEN

twin chicken breasts lightly floured, white wine cream sauce, green grapes, broccoli – 24.95

CHICKEN MARSALA

shallots, cremini mushrooms, marsala wine, garlic mashed potatoes – 25.95

BABY BACK RIBS

spiced rubbed, sweet & tangy house made BBQ sauce, Napa Cole slaw, French fries – 23.95

BLACKBERRY GLAZED PORK CHOP

duroc chop, hoisin, ginger, blackberry glaze, sautéed spinach – 26.95

SEAFOOD

FOX FIRE TUNA

cajun seasonings, wasabi yogurt, teriyaki glaze, Brussels sprouts, sliced shallots, julienne carrots, gochujang teriyaki sauce – 29.95

MAHI MAHI

served with seafood risotto (shrimp, scallop, corn, and red peppers), champagne burre blanc, parsley – 26.95

HORSERADISH SALMON

Scottish salmon, horseradish crust, Dijon tarragon cream sauce, asparagus. – 27.95

WALLEYE PICCATO

lemon & white wine sauce, capers, sliced shallot, roasted fingerling potatoes, grilled asparagus – 28.95

SEA SCALLOPS

pan seared sea scallops finished with a lemon garlic sauce and served over sautéed spinach. – 32.95

CHILEAN SEA BASS

miso & sake glaze, green onions, toasted tuxedo sesame seeds, stir-fried style broccoli, red pepper, toasted almonds coulis – 33.95

TWIN TAILS

4 OZ. tails, drawn butter, grilled asparagus – 35.95

STEAKS

We proudly serve locally grown USDA Certified Angus Beef (CAB) and CAB Prime. Our steaks are raised within 200 miles of downtown Geneva! Wet-aged for a minimum of 25-30 days to reach maximum tenderness and flavor. All steaks are seasoned with our blend of seasonings that contain garlic, salt, and pepper.

FILET MIGNON

lean, succulent, center cut, garlic & shallot compound butter, roasted garlic fingerling potatoes.

6 OZ. | – 32.95

8 OZ. | – 38.95

14 OZ. PRIME NEW YORK STRIP

lean & flavorful, garlic & shallot compound butter, grilled asparagus – 38.95

14 OZ. RIBEYE

prime rich, tender & full-flavored, garlic & shallot compound butter, chef's vegetables – 34.95

THE BORDONE

14 OZ. prime New York strip, roasted garlic crust, basil, peperonata salad, roasted fingerling wedges – 38.95

FILET AU POIVRE

peppercorns crusted certified angus beef 6oz Filet, traditional cognac cream sauce, grilled asparagus – 35.95

FOX FIRE FILET MEDALLIONS

twin 4 OZ. filet, blackberry brandy demi-glaze, blue cheese crumbles, dried cranberries, chef's vegetables – 37.95

PITTSBURGH STYLE RIBEYE

14 OZ. charred rare prime ribeye, au gratin potatoes – 37.95

FILET DIANE

twin 4 OZ. filet medallions, brandy demi glaze, cremini mushrooms, fried onions, garlic mashed potatoes – 35.95

STEAK FRITES

6 OZ. filet mignon, garlic pesto, french fries, hollandaise – 34.95

FILET OF OSCAR

6 OZ. filet mignon, grilled asparagus, crab cake, hollandaise – 39.95

THE CURT

Cajun-crusted filet mignon, sliced avocado, wasabi yogurt & teriyaki glaze, Asian-style brussels sprouts – 34.95

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

*All filets ordered medium-well and 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."

STEAK ENHANCEMENTS

CURT STYLE – 4

BLUE CHEESE CRUST – 3

FOX FIRE STYLE – 4

HORSERADISH CRUST – 3

PEPPERCORN CRUST – 2

GARLIC CRUST – 2

BÉARNAISE SAUCE – 3

PARMESAN CRUST – 3

HOLLANDAISE SAUCE – 2

OSCAR STYLE – 7

CAJUN CRUST – 2

BORDELAISE SAUCE – 3

DIANE STYLE – 4

SIDES

GRILLED ASPARAGUS | – 6

ROASTED FINGERLING | -4

SWEET POTATO FRIES -5

CREAMED SPINACH | – 6

BAKED POTATO | – 4

MAC 'N CHEESE | – 7

SAUTÉED BROCCOLI | – 5

GARLIC MASHED | – 5

ADD PORK BELLY +4

BALSAMIC & BACON

AU GRATIN | - 6

FRENCH FRIES -4

BRUSSELS SPROUTS | – 6

ADD LOBSTER MEAT -16

SALADS

add chicken 6, salmon 14, shrimp 9, tuna 10, filet mignon 20

TOMATO & MOZZARELLA

Wisconsin mozzarella, vine-ripened heirloom tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, balsamic reduction 6.95/12.95

FOX FIRE WEDGE

iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, choice of dressing 5.95/10.95

CAESAR

crisp romaine, garlic croutons, shaved parmesan, caesar dressing - 4.95/8.95

ROASTED BEET & APPLE

roasted red beets, fried golden beets, apples, kale, arugula, candied walnuts, bleu cheese crumbles, cider dijon vinaigrette - 6.95/11.95

SOUP DU JOUR

always crafted in-house- 5

BAKED FRENCH ONION SOUP

caramelized onions, rustic bread, swiss cheese- 6

PASTA

SHRIMP SCAMPI

tiger shrimp, garlic, olive oil, bacon, panko crust, fettuccini – 25.95

CHICKEN PESTO GNOCCHI

grilled chicken, pesto, grape tomatoes, spinach, Pecorino Romano – 22.95

BLACKENED CHICKEN ALFREDO

cajun crusted chicken, fettuccini, Pecorino Romano – 22.95

SEAFOOD ARRABBIATA

shrimp, scallops, mussels, calamari, spicy red sauce, Pecorino Romano, trottolo pasta – 26.95

LOBSTER MAC 'N CHEESE

lobster tail meat, Pecorino Romano, cheddar, gruyere, panko, roasted corn, roasted red pepper, trottolo pasta – 22.95

STUFFED PEPPERS

portabella mushrooms, sweet corn, asparagus, spinach, garlic, goat cheese, balsamic reduction, roasted red pepper risotto – 22.95

Sandwiches

Sandwiches are now on our bar menu which is available upon request.