

STARTERS

CHARCUTERIE & CHEESE A blend of rotating cheeses and meats served with spreads and toasted bread. Ask server for details	16.95
BACON WRAPPED DATES Deglet Nour dates, herb-infused goat cheese, Applewood smoked bacon, balsamic reduction	12.95
MEXICAN SHRIMP COCKTAIL poached jumbo shrimp, cucumber, jalapeno, avocado, cilantro, cucumber, tomato, white onion, citrus-clamato juice, crackers — Add a shot of Don Julio tequila blanco for 5\$ (must be 21 or older) (original shrimp cocktail available upon request.)	14.95
BAKED GOAT CHEESE roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread	11.95
BANG BANG CHICKEN crisp fried chicken, spicy Asian mayo, green onion, toasted sesame seeds	10.95
SESAME ENCRUSTED TUNA Sashimi grade ahi tuna, tuxedo sesame seeds, sweet chili sauce, soy sauce	14.95
LUMP CRAB CAKES blue swimmer crab meat, bell peppers, breadcrumbs, Dijon mustard aioli	13.95
PRIME RIB EGG ROLL prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el Niño sauce	14.95
ASIAN CALAMARI calamari tossed in sweet chili sauce, hoisin drizzle	11.95

SALADS

add chicken 6, salmon 8, shrimp (6) 11, Certified Angus Prime Cap sirloin (4 oz) 12, tuna 12, filet mignon (4 oz) 20	
SOUP DU JOUR	4.95
BAKED FRENCH ONION SOUP Toasted crostini, melted Swiss cheese.	5.95
SUMMER CAPRESE Grilled watermelon, peaches, heirloom tomatoes, Burrata cheese, basil, mint, balsamic reduction — ½ order for 5.95	12.95
CAESAR Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing — ½ Order for 5.95	9.95
BEET BERRY SALAD Blueberries, raspberries, strawberries, roasted red, golden beets, goat cheese, red onion, candied walnuts, mixed greens, raspberry vinaigrette — ½ order 5.95	10.95
SOUTHWEST COBB Blackened Prime Certified Angus Beef Cap Sirloin, mixed greens, grape tomatoes, avocado, bacon, corn, black beans, queso fresco, hard boiled egg, avocado-cilantro dressing	17.95
SALMON SALAD Scottish salmon, baby spinach, toasted almonds, feta cheese, strawberries, balsamic vinaigrette	16.95
CHOPPED SALAD hormone-free chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, Pico de Gallo, tortillas, mini tube pasta, El Niño dressing	15.95
WEDGE iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, bleu cheese dressing — ½ order for 5.95	10.95

Steak Enhancements

FOIE GRAS 17.95	LOBSTER TAIL 16.95
BERNAISE SAUCE 3	HOLLANDAISE SAUCE 3
PARMESAN CRUST 3	BORDELAISE SAUCE 3
OSCAR STYLE 10	BLUE CHEESE CRUST 4
CAJUN CRUST 2	PEPPERCORN CRUST 2
CURT STYLE 4	HORSERADISH CRUST 3
GARLIC CRUST 2	FOXFIRE STYLE 4
AU POIVRE 3	DIANE STYLE 4
PITTSBURGH 3	MUSHROOM TRUFFLE CRUST 9

STEAKS

Dinner

Iowa Premium USDA Certified Angus Beef & Certified Angus Prime raised within 200 miles of Geneva aged for 25-30 days. All steaks finished with garlic-shallot compound butter. Add a Garden Salad for 3.95	
FILET MIGNON Certified Angus 6 oz 34.95 / 8 oz 39.95 Beef center cut Filet, roasted fingerling potatoes	
14 OZ RIBEYE Prime Certified Angus Beef, chef's vegetables	35.95
14 OZ NEW YORK STRIP Prime Certified Angus Beef, grilled asparagus	39.95
24 OZ PORTERHOUSE Certified Angus Beef, baked potato, chef's vegetable	49.95
FILET OF OSCAR 6 oz CAB filet mignon, grilled asparagus, crab cake, hollandaise sauce	42.95
FILET DIANE twin 4 oz. filet medallions, brandy demi glace, crimini mushrooms, fried onions, garlic mashed potatoes	36.95
STEAK FRITES 8 oz. Certified Angus Beef CAP Sirloin steak, garlic pesto, french fries, Hollandaise sauce	26.95
THE CURT Sliced Certified Angus 6 oz Filet, Cajun-crust, sliced avocado, wasabi yogurt & teriyaki glaze, Asian-style Brussels sprouts	36.95
FOXFIRE FILET MEDALLIONS twin Certified Angus Beef 4 oz. filet Medallions, blackberry brandy demi glace, bleu cheese crumbles, dried cranberries, chef's vegetables	36.95
TRUFFLE MUSHROOM FILET 6 oz Certified Angus Beef filet, truffle-mushroom crust. Grilled asparagus truffle cream sauce — Crust contains Pecorino cheese and panko bread crumbs	38.95
PITTSBURGH STYLE RIBEYE 14 oz Prime Certified Angus Beef Ribeye charred on a hot iron, served with cauliflower au gratin	37.95
FILET AU POIVRE 6 oz Certified Angus Beef filet, peppercorn crust, au poivre sauce, garlic mashed potatoes	36.95
THE BORDONE 14 oz. prime Certified Angus Beef New York strip, roasted garlic crust, basil, roasted fingerling potatoes	42.95
ROSSINI FILET 6 oz bacon wrapped Certified Angus Beef Filet, seared Foie gras, Madeira truffle demi glace, chef's vegetables	49.95

COMBO PLATES

BUTCHERS SURF AND TURF 8 oz Certified Angus Beef Cap Sirloin Steak, Scottish salmon, compound butter, Hollandaise sauce, grilled asparagus	38.95
NEW YORK SURF N TURF 14 oz Prime New York Strip, De Jonghe style scallops, cauliflower au gratin	48.95
CLASSIC SURF AND TURF 6 oz. Certified Angus Beef center cut Filet, 4 oz. Maine lobster tail, roasted fingerling potatoes	47.95
BBQ BRICK CHICKEN AND RIBS Brick roasted ½ chicken, ½ slab Duroc baby back ribs, house BBQ glaze, coleslaw, sweet potato fries	28.95
CAJUN SURF AND TURF Cajun seasoned 14 oz Prime CAB Ribeye, Louisiana style shrimp, Vanilla Bourbon sweet potato mashed	44.95

**Rare: Red, Cool Center

**Medium-Rare: Red, Warm Center

**Medium: Pink, Warm Center

Medium-Well: Dull, Pink

Hot Center *Well: No Pink, Broiled Thoroughly*



**"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

SEAFOOD

BLUEBERRY SALMON Grilled Scottish salmon, sautéed spinach, pickled blueberry and shallot coulis	26.95
SHRIMP SCAMPI tiger shrimp, garlic, olive oil, bacon, panko crust, garlic cream sauce, fettuccini	25.95
MAHI MAHI Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, micro greens	27.95
SEA SCALLOPS WITH PROSCIUTTO Sea Scallops, asparagus risotto, prosciutto & garlic cream sauce	29.95
LOUISIANA SHRIMP Tiger shrimp, Cajun seasonings, pale ale, compound BBQ butter, vanilla-bourbon sweet potato	24.95
WALLEYE PICCATA lemon & white wine sauce, capers, sliced shallot, fingerling potatoes, grilled asparagus	27.95
FOXFIRE TUNA Cajun crusted sashimi Ahi tuna, wasabi yogurt, teriyaki glaze, Asian Brussels sprouts	27.95
TWIN TAILS 4 OZ. tails, drawn butter, grilled asparagus	33.95
LOBSTER MAC 'N CHEESE lobster tail meat, Pecorino Romano, Cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottolo pasta — Add black truffle -4	23.95
SCALLOP DE JONGHE sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach	28.95

CHICKEN & PORK

Brick chickens and pork chops can exceed 20 min cook time. If you wish you can pre-order the day of.

BABY BACK RIBS Spice rubbed, Duroc baby back ribs, house BBQ sauce, Napa coleslaw, french fries	24.95
BERKSHIRE PORK CHOP 14 oz Berkshire Pork, roasted cipollini onions, crimini mushrooms, green beans, Applewood smoked bacon, Dijon cream sauce	27.95
BRICK CHICKEN VESUVIO ½ brick roasted chicken, capers, garlic, white wine, rosemary, lemon, fingerling potatoes, sautéed spinach	21.95
BLACKENED CHICKEN ALFREDO Cajun crusted chicken, fettuccini, bechamel sauce, Pecorino Romano	19.95
BLACKBERRY GLAZED PORK CHOP 14 oz Berkshire double cut Pork Chop, Hoisin blackberry glaze, vanilla bourbon whipped sweet potatoes, sautéed broccoli	27.95
CHICKEN MARSALA chicken breast, mushrooms, onions, Marsala wine demi-glace, garlic mashed	24.95
NAPA VALLEY CHICKEN Chicken breasts, white wine cream sauce, green grapes, sautéed broccoli	24.95
TRUFFLE AND MUSHROOM CRUSTED PORK CHOP Berkshire pork chop crimini mushroom-truffle crust pecorino cheese, grilled asparagus, white wine truffle cream sauce	28.95
BLACKBERRY BRICK CHICKEN Brick roasted chicken, char crust, grilled artichokes, fresh blackberries, finished blackberry, hoisin reduction. Brussels sprouts, garlic whipped potatoes	24.95

BUY THE BRIGADE A BEER! 12-

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

Event and Catering Packages available
Contact our event and party
coordinator Sam!
Samanthad@foxfiregeneva.com

VEGETARIAN

STUFFED PEPPERS Portabella mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese, balsamic reduction, roasted red pepper risotto	20.95
BEET NAPOLEON Purple & golden beets, herb-infused goat cheese, arugula, pickled onions, Dijon vinaigrette, balsamic reduction, grilled asparagus	16.95
CAULIFLOWER STEAK A thick cut of cauliflower, grilled asparagus, roasted fingerlings, herb gremolata, Chimichurri sauce (vegan)	18.95
STUFFED MUSHROOM Grilled portobello, spinach, eggplant, artichokes, tomato, feta cheese, toasted bread crumb, balsamic drizzle, grilled asparagus	17.95

Sides options

CARAMELIZED CIPOLLINI ONION	5.95
GARLIC MASHED POTATOES	5.95
CANDIED PORK BELLY	4.95
BROCCOLI	5.95
GRILLED ASPARAGUS	7.95
FRENCH FRIES	4.95
SWEET POTATO FRIES	4.95
MAC 'N CHEESE Gruyere, Cheddar, American, Bechamel, Cheddar, pecorino cheese, toasted panko	8.95
TRUFFLE FRIES french fries, truffle oil, truffle shavings, Parmesan cheese, garlic, salt, pepper, garlic aioli	9.95
CREAMED SPINACH baby spinach, bechamel, Parmesan, garlic	6.95
CAULIFLOWER AU GRATIN Cauliflower Florets, creamy shallot and cream cheese sauce. layered with melted cheese.	5.95
GREEN BEANS Green beans, Applewood smoked bacon, white wine, garlic	4.95
SAUTÉED SPINACH baby spinach, Parmesan cheese, white wine	5.95
BAKED POTATO Idaho Large potato accompanied with butter and sour cream	4.95
LOADED BAKED POTATO Bacon, Cheddar cheese, and green onion.	7.95
BRUSSELS SPROUTS bacon, Brussels sprouts, balsamic reduction	6.95
SAUTÉED MUSHROOMS Crimini Mushrooms, white wine, garlic	5.95
EL NIÑO FRIES French Fries, house made cheese sauce, Pico de Gallo, sriracha drizzle, peppercorn ranch	7.95
ASIAN BRUSSELS SPROUTS shaved sprouts, julienne carrots, shallot, teriyaki gochujang chili sauce.	6.95
VANILLA BOURBON MASHED SWEET POTATOES whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble	5.95

Lunch Kitchen Hours

MONDAY THRU SATURDAY

11:00 AM- 2:45 PM

Dinner Kitchen Hours

MONDAY THRU THURSDAY

4:00 PM - 9:00 PM

FRIDAY & SATURDAY

5 PM - 10 PM

CLOSED SUNDAY

