

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 |
| 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 |
| 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, arugula, mixed greens, raspberry vinaigrette — ½ order 5.95 | 10.95 |
| 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 |
| SALMON SALAD Scottish salmon, baby spinach, toasted almonds, feta cheese, strawberries, balsamic vinaigrette | 16.95 |
| 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 |

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 35.33 / 8 oz 39.95 Beef center cut Filet, roasted fingerling potatoes | |
| 14 OZ RIBEYE Prime Certified Angus Beef, chef's vegetables | 37.35 |
| 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 — order with crab cake substitute | 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 | 27.35 |
| 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 |
| ROSSINI FILET 6 oz bacon wrapped Certified Angus Beef Filet, seared Foie gras, Madeira truffle demi glace, chef's vegetables | 49.95 |
| 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 | 39.35 |
| 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 | 43.35 |
| PITTSBURGH STYLE RIBEYE 14 oz Prime Certified Angus Beef Ribeye charred on a hot iron, served with cauliflower au gratin | 38.35 |

COMBO PLATES

| | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| BUTCHERS SURF AND TURF 8 oz Certified Angus Beef Cap Sirloin Steak, Scottish salmon, compound butter, Hollandaise sauce, grilled asparagus | 39.35 |
| NEW YORK SURF N TURF 14 oz Prime New York Strip, De Jonghe style scallops, cauliflower au gratin | 51.35 |
| CLASSIC SURF AND TURF 6 oz. Certified Angus Beef center cut Filet, 4 oz. Maine lobster tail, roasted fingerling potatoes | 48.35 |
| BBQ BRICK CHICKEN AND RIBS Brick roasted ½ chicken, ½ slab Duroc baby back ribs, house BBQ glaze, coleslaw, sweet potato fries | 29.55 |
| CAJUN SURF AND TURF Cajun seasoned 14 oz Prime CAB Ribeye, Louisiana style shrimp, Vanilla Bourbon sweet potato mashed | 46.35 |

**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 |
| SCALLOP DE JONGHE sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach | 28.95 |
| 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 |

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 |
| HERITAGE PORK CHOP 14 oz Duroc/Yorkshire Pork Chop, 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 Duroc/Yorkshire Pork Chop, Hoisin blackberry glaze, vanilla bourbon whipped sweet potatoes, sautéed broccoli | 27.95 |
| CHICKEN MARSALA chicken breast, mushrooms, onions, Marsala wine demi-glaze, garlic mashed | 24.95 |
| NAPA VALLEY CHICKEN Chicken breasts, white wine cream sauce, green grapes, sautéed broccoli | 24.95 |
| TRUFFLE MUSHROOM PORK CHOP 14 oz Duroc/Yorkshire 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 |
| 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 | |
| CIPOLLINI ONION | 4.95 |
| 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



FOXFIRE