

STARTERS

PRIME RIB BRUSCHETTA toasted crostini smeared with horseradish cream sliced Certified Angus Beef prime rib, Peperonata salad, drizzled balsamic reduction – 14.95

BANG BANG CHICKEN all natural hormone free bites of crisp fried chicken tossed in a spicy Asian mayo. Finished with green onions and 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 crabmeat, bell peppers, breadcrumbs, red pepper aioli. – 13.95

SHRIMP COCKTAIL poached jumbo tiger shrimp, grated horse radish, cocktail sauce – 14.95

PRIME RIB EGG ROLLS prime rib, diced red onion, bell peppers, horseradish, and Swiss cheese. Served horseradish dressing and spicy el niño sauce – 14.95

SHRIMP DE JONGHE jumbo tiger shrimp, garlic, butter, bacon, parmesan cheese, panko crust, toasted crostini. – 16.95

BACON WRAPPED DATES deglet noor dates, herb-infused goat cheese, apple wood-smoked bacon, balsamic reduction – 12.95

ASIAN CALAMARI calamari tossed in sweet chili sauce and finished with a hoisin drizzle – 11.95

MUSSELS East Coast Blue mussels sautéed with chipotle lime butter, red onions, chorizo, red peppers, and white wine. Served with warm crusty bread – 12.95

BAKED GOAT CHEESE roasted garlic, fresh herbs, cherry tomato marinara sauce, toast points – 11.95

SALADS

add chicken 6, salmon 8, shrimp (5) 10, hanger steak (4oz) 8, tuna 9, filet mignon (4 oz) 15

SOUP DU JOUR Prepared fresh daily. – 4

BAKED FRENCH ONION SOUP Served with a crouton and topped with Swiss cheese. – 6

TOMATO & MOZZARELLA Wisconsin mozzarella, vine-ripened heirloom tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, balsamic reduction. – 11.95
~ ½ order for 4.95

COBB grilled CAB hanger steak, mixed greens grape tomatoes, avocado, bacon, blue cheese, hardboiled egg, and choice of dressing. – 17.95

CAESAR Crisp romaine lettuce, fresh croutons and Parmesan cheese tossed in our signature caesar dressing. – 8.95
~ ½ Order for 4.95

ROASTED BEET & SWEET POTATO diced roasted sweet potatoes, red and gold beets, toasted pine nuts, crumbled feta, julliene apples, dried cranberry, arugala and kale tossed in a dijon vinegrette. – 11.95
~ ½ order for 5.95

C.J.'S CHOPPED all-natural, hormone-free chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, mozzarella cheese, diced apples, bacon, Pico de Gallo, tortillas and mini tube pasta tossed in zesty El Niño dressing. – 15.95

MEDITERRANEAN sliced cucumber, grape tomatoes, toasted almonds, fresh basil, feta cheese, red onion, sliced peppers, kalamata olives, and romaine lettuce tossed with a feta vinegrette. Topped with grilled Scottish salmon fillet and garnished with toast points – 16.95

WEDGE iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, bleu cheese dressing. – 10.95
~ ½ order for 5.95

STEAKS 🔥 CHOPS 🔥 SEAFOOD

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. Finished with garlic & shallot compound butter. Add a Garden Salad for 3.95 with purchase of entrée.

14 OZ. RIBEYE

Prime CAB, tender & full-flavored, finished with garlic & shallot compound butter served with chef's vegetables – 34.95

FILET DIANE

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

14 OZ. PRIME NEW YORK STRIP

Prime CAB, lean & flavorful, finished with garlic & shallot compound butter and served with grilled asparagus – 38.95

THE BORDONE

14 OZ. prime CAB New York strip, roasted garlic crust, basil, peperonata salad, roasted fingerling wedges – 41.95

FILET MIGNON

CAB center cut Filet. Served with roasted fingerling potatoes and finished with a garlic and shallot compound butter – 6 oz 32.95 | 8 oz 38.95

STEAK FRITES

8 OZ. CAB hanger steak, garlic pesto, french fries and hollandaise sauce – 26.95

THE CURT

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

FOXFIRE FILET MEDALLIONS

twin 4 OZ. filet, blackberry brandy demi-glaze, blue cheese crumbles, dried cranberries, chef's vegetables – 35.95

PITTSBURGH STYLE RIBEYE

14 OZ. Prime CAB Ribeye charred, rare and served with cauliflower au gratin – 37.95

TRUFFLE MUSHROOM FILET

6oz Certified Angus Beef filet topped with truffle mushroom crust. Accompanied by grilled asparagus and a truffle cream sauce. – 36.95

FILET OF OSCAR

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

FILET AU POIVRE

6 OZ. CAB filet, peppercorn crust, au poivre sauce and served with garlic mashed potatoes – 35.95

PORTERHOUSE

24 oz bone in certified angus beef. Served with Baked potato and Chef's vegetable. – 49.95

COMBO PLATES

BUTCHERS SURF N TURF

8 OZ. CAB Hanger Steak, Scottish salmon, compound butter, hollandaise sauce and served with 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 N TURF

Grilled 6 OZ. CAB center cut Filet, 4 OZ. Maine lobster tail, served with 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, and served with garlic mashed potatoes – 43.95

STEAK ENHANCEMENTS

DIANE STYLE - 4	BÉARNAISE SAUCE 3
PITTSBURGH 3	HOLLANDAISE SAUCE 2
PARMESAN CRUST 3	BORDELAISE SAUCE 3
OSCAR STYLE 7	BLUE CHEESE CRUST 3
CAJUN CRUST 2	PEPPERCORN CRUST 2
CURT STYLE 4	HORSERADISH CRUST 3
GARLIC CRUST 2	FOXFIRE STYLE 4
AU POIVRE 3	MUSHROOM TRUFFLE CRUST 5

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.****

SIDES OPTIONS

MAC 'N CHEESE 7

GARLIC MASHED POTATOES 4

CANDIED PORK BELLY 4

CAULIFLOWER AU GRATIN 5

SWEET POTATO HASH roasted diced sweet potatoes tossed with a blend of seasonings, Fuji Apples, red onion, bacon, and arugula. — 4

CREAMED SPINACH baby spinach, bechamel, parmesan, garlic. — 6

SAUTÉED BROCCOLI 5

TRUFFLE FRIES Crisp french fries tossed with truffle oil, truffle shavings, parmesan cheese, garlic, salt, and pepper. Served with Garlic Aioli — 7

SAUTÉED SPINACH baby spinach, parmesan cheese, white wine. — 4

BAKED POTATO 4

LOADED BAKED POTATO Bacon, Cheddar cheese, and green onion. — 6

BRUSSEL SPROUTS bacon, Brussel sprouts, balsamic reduction — 6

SAUTÉED MUSHROOMS Crimini Mushrooms sautéed with white wine, capers, and garlic. — 4

ASIAN SPROUTS shaved sprouts, julienne carrots, shallot, teriyaki gochujang chili sauce. — 6

LOBSTER TAIL 16

FRENCH FRIES 4

GRILLED ASPARAGUS 6

SWEET POTATO FRIES 4

DINNER HOURS

MONDAY THRU THURSDAY

11:00 AM- 3:00PM

FRIDAY & SATURDAY

5 PM - 10 PM

CLOSED SUNDAY

Join us For our Weekly Specials!

Monday: \$6 Burgers all Day

Tuesday: ½ Price Wine Features
Surf & Turf Special \$21.95

Wednesday: ½ Price Local Beers
Filet Trio & Ribs Night!

JOIN US THURSDAY THROUGH SATURDAY
FOR OUR SIGNATURE PRIME RIB SPECIALS!

FoxFire is the perfect spot for your next family or corporate get together!

Family, Plated, Buffet or Butlered style packages are available.

We can accommodate!

Contact SamanthaD@FoxFireGeneva.com

LIVE ENTERTAINMENT FRIDAYS NIGHTS!

FOXFIRE

STEAKS 🔥 CHOPS 🔥 SEAFOOD

Dinner

SEAFOOD

WALLEYE PICCATA

lemon & white wine sauce, capers, sliced shallot, roasted fingerling potatoes and grilled asparagus — 27.95

MAHI MAHI

served with seafood risotto (shrimp, scallop, corn, and red peppers), Finished with champagne beurre blanc, parsley — 26.95

SEA SCALLOPS

pan seared sea scallops finished with a lemon garlic sauce, served over sautéed spinach — 29.95

FOXFIRE TUNA

Cajun crusted sashimi grade tuna finished with wasabi yogurt and teriyaki glaze. Served with Asian style brussels sprouts sautéed with sliced shallots, julienne carrots, tossed in a gochujang teriyaki sauce — 28.95

TWIN TAILS

4 OZ. tails, drawn butter, grilled asparagus — 33.95

LOBSTER MAC 'N CHEESE

lobster tail meat, Pecorino Romano, cheddar, gruyere, panko, roasted corn, roasted red pepper, trottolo pasta — 23.95
~ Add shaved black truffle - \$4 ~

LOBSTER RAVIOLI

cold water lobster, vodka basil tomato sauce, sun dried tomatoes, micro greens. — 26.95

HOISIN-GLAZED SALMON

Scottish salmon filet, grilled and finished with a sweet and spicy hoisin glaze, served with our Asian style Brussels sprouts. — 24.95

SHRIMP SCAMPI

tiger shrimp, garlic, olive oil, bacon, panko crust, fettuccini — 25.95
~ ½ order for 17.95 ~

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

brown butter, sage, candied walnuts — 21.95

STUFFED PEPPERS

Portabella mushrooms, sweet corn, asparagus, spinach, and garlic. Topped with goat and pecorino cheese, finished with balsamic reduction. Served on a bed of roasted red pepper risotto — 20.95
~ ½ order for 15.95 ~

CAULIFLOWER STEAK

A thick cut of cauliflower, grilled asparagus, and roasted fingerlings. Finished with herb gremolata and Chimichurri sauce — 18.95
~ vegan ~

CHICKEN & PORK

TRUFFLE MUSHROOM PORK CHOP

Duroc pork chop, cremini mushroom, pecorino cheese, shaved black truffles crust, grilled asparagus, white wine truffle cream sauce — 27.95

BABY BACK RIBS

Spice rubbed, Duroc baby back ribs, house made BBQ sauce, Napa coleslaw, and french fries — 23.95

BLACKENED CHICKEN ALFREDO

Cajun crusted chicken, fettuccine tossed with bechamel sauce and finished with Pecorino Romano — 19.95

CHICKEN PESTO FETTUCINI

grilled chicken, pesto, grape tomatoes, spinach, Pecorino Romano — 21.95

CHICKEN MARSALA

chicken breast, mushrooms, onions, Marsala wine demi-glace. Served with Garlic Mashed. — 24.95

BBQ BRICK CHICKEN

½ brick roasted chicken, BBQ glaze, coleslaw, cauliflower au gratin — 19.95

BOURBON PORK CHOP

Grilled Duroc pork chop served over roasted sweet potato hash with bacon and arugula. Finished with a maple Dijon bourbon sauce — 27.95

NAPA VALLEY CHICKEN

Twin chicken breasts, lightly floured, white wine cream sauce, and green grapes. Served with sautéed broccoli — 24.95