

STARTERS

BANG BANG CHICKEN crisp fried chicken, spicy Asian mayo, green onion, toasted sesame seeds 10.95

BAKED GOAT CHEESE roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread 11.95

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

BEET BERRY SALAD Blueberries, raspberries, strawberries, roasted red, golden beets, goat cheese, red onion, candied walnuts, mixed greens, raspberry vinaigrette 10.95

— ½ ORDER 5.95

CAESAR Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing 9.95

— ½ ORDER FOR 5.95

SUMMER CAPRESE Grilled watermelon, peaches, heirloom tomatoes, Burrata cheese, basil, mint, balsamic reduction 12.95

— ½ ORDER FOR 5.95

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

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 10.95

— ½ ORDER FOR 5.95

BAKED FRENCH ONION SOUP

Toasted crostini, melted Swiss cheese. 5.95

SOUP DU JOUR 4.95

BURGERS

ALL BURGERS ARE 8 OZ CERTIFIED ANGUS BEEF. SERVED WITH CHOICE OF FRIES, SALAD, OR SOUP. FRENCH ONION \$2. GLUTEN FREE BUN AVAILABLE UPON REQUEST.

ANGUS BURGER ½ lb patty, lettuce, tomato, red onion and pickle on a toasted brioche bun 11.95

BLACKBERRY BRIE BURGER

Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll 15.95

PATTY MELT ½ lb. Certified Angus Beef patty, caramelized onions and cheddar cheese on marble rye 13.95

FOXFIRE BURGER Pittsburgh style, with fried egg, herb infused aioli, shaved white truffle, Gruyere cheese, and bacon 16.95

THE BEYOND BURGER Plant Based burger patty grilled and served with lettuce, red onion, and pickle. Accompanied by French Fries 12.95

SANDWICHES

LUNCH

ALL SANDWICHES ARE SERVED WITH CHOICE OF SOUP, SALAD, OR FRENCH FRIES. FRENCH ONION \$2. GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST.

ADULT GRILLED CHEESE American, cheddar, brie, sliced tomato, crisp Applewood bacon, on buttered white bread, and served with tomato bisque 9.95

CLASSIC REUBEN All-natural sliced in-house corned beef served with sauerkraut, Swiss cheese and 1000 Island dressing served on toasted marble rye 9.95

SHRIMP PO BOY fried jumbo tiger shrimp, cajun seasoning, cajun aioli, Sriracha sauce, lettuce, heirloom tomatoes, red onion, french baguette 12.95

BBQ CHICKEN spiced rubbed chicken breast, bacon, house-made BBQ sauce, cheddar cheese, coleslaw, on a brioche bun 11.95

PHILLY STEAK choice of prime rib or turkey breast, sautéed onions, roasted red peppers, mozzarella cheese, on a french roll, with a side of au jus 12.95

B E L T heirloom tomato, Applewood smoked bacon, herb-infused mayonnaise, egg over easy, toasted multigrain bread 9.95

CAJUN RIBEYE prime Ribeye, Cajun seasoning, Cajun mayo, fried onions and FoxFire steak sauce, on a toasted ciabatta 14.95

CHICKEN, SHROOM & SWISS chicken breast, crimini mushrooms, capers, Swiss cheese, garlic aioli, toasted ciabatta 13.95

STEAK SANDWICH grilled Certified Angus Beef Prime Cap steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta 14.95

TURKEY AVOCADO CLUB Oven roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, toasted multigrain 11.95

LOBSTER ROLL Atlantic Lobster tail and claw meat celery, green onion, and lemon aioli. Old bay seasoning, toasted buttered New England style roll 16.95

CHIPOTLE TURKEY BERRY oven roasted turkey, chipotle peppers, Swiss cheese, avocado, and lingonberry aioli, crispy fried onions, roasted red pepper 9.95

PORK CHOP SANDWICH Berkshire pork, avocado, heirloom tomato, shredded cabbage, adobo sauce, pickled onions, queso fresco, grilled jalapenos, ciabatta 12.95

WRAPS

CHICKEN CESAR Chicken, Cesar dressing, Pecorino cheese, Fried onion, grape tomato, Applewood smoked bacon 11.95

ASIAN CHICKEN WRAP crisp fried chicken, bang bang sauce, sweet chili sauce, carrot, cucumber, shredded cabbage, pickled onion, cilantro 11.95

SOUTHWEST STEAK WRAP Grilled Cap Steak, Southwest seasoning, corn, pico de gallo, black beans, avocado, queso fresco, el Nino dressing 12.95

BUFFALO CHICKEN WRAP chicken breast, cucumber, tomatoes, buffalo sauce, lettuce, ranch, bleu cheese crumbles, sriracha drizzle 10.95

BREAKFAST BURRITO scrambled eggs, chorizo, bacon, crisp potato, jalapeno, red onion, queso fresco, cheddar cheese, avocado, Pico de Gallo, sour cream 10.95

GREEK VEGETABLE WRAP Sliced cucumber, tomato, red onion, bell pepper, kalamata olive, yellow squash, zucchini, egg plant feta cheese, romaine lettuce, balsamic reduction, feta dressing 9.95

STEAKS

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 Beef center cut Filet, roasted fingerling potatoes 6 OZ 34.95 / 8 OZ 39.95

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

STEAK FRITES 8 oz. Certified Angus Beef CAP Sirloin steak, garlic pesto, french fries, Hollandaise sauce 26.95

FILET DIANE twin 4 OZ. filet medallions, brandy demi glaze, crimini mushrooms, fried onions and served with fingerling potatoes. 35.95

PITTSBURGH STYLE RIBEYE 14 oz Prime Certified Angus Beef Ribeye charred on a hot iron, served with cauliflower au gratin 37.95

SADDLE BACK STEAK 14 oz Certified Angus Prime New York Strip, Applewood smoked bacon, over easy egg, French Fries 40.95

CLASSIC SURF AND TURF 6 oz. Certified Angus Beef center cut Filet, 4 oz. Maine lobster tail, roasted fingerling potatoes 47.95

CAJUN SURF AND TURF Cajun seasoned 14 oz Prime CAB Ribeye, Louisiana style shrimp, Vanilla Bourbon sweet potato mashed 44.95

STEAK ENHANCEMENTS

FOIE GRAS 17.95 LOBSTER TAIL 16.95
BEARNAISE 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

RARE: RED, COOL CENTER **
MEDIUM-RARE: RED, WARM CENTER **
MEDIUM: PINK, WARM CENTER **
MEDIUM-WELL: DULL, PINK HOT CENTER
WELL: NO PINK, BROILED THOROUGHLY

VEGETARIAN

STUFFED PEPPERS Portobello 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

BEET NAPOLEON Purple & golden beets, herb-infused goat cheese, arugula, pickled onions, Dijon vinaigrette, balsamic reduction, grilled asparagus 16.95

STUFFED MUSHROOM Grilled portobello, spinach, eggplant, artichokes, tomato, feta cheese, toasted bread crumb, balsamic drizzle, grilled asparagus 17.95

CAULIFLOWER STEAK A thick cut of cauliflower, grilled asparagus, roasted fingerlings, herb gremolata, Chimichurri sauce (vegan) 18.95

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

CHICKEN & PORK

BABY BACK RIBS Spice rubbed, Duroc baby back ribs, house made BBQ sauce, Napa coleslaw, and french fries 24.95

— ½ SLAB FOR 17.95

CHICKEN MARSALA chicken breast, mushrooms, onions, Marsala wine demi-glace. Served with garlic mashed potatoes 24.95

BLACKENED CHICKEN ALFREDO Cajun crusted chicken, fettuccini tossed with bechamel sauce and finished with Pecorino Romano 19.95

— ½ ORDER FOR 13.95

TRUFFLE MUSHROOM PORK CHOP Berkshire pork chop, cremini mushroom, pecorino cheese, shaved black truffles crust, grilled asparagus, white wine truffle cream sauce 27.95

NAPA VALLEY CHICKEN Chicken breasts, white wine cream sauce, green grapes, sautéed broccoli 24.95

SEAFOOD

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

MAHI MAHI Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, micro greens 27.95

WALLEYE PICCATA lemon & white wine sauce, capers, sliced shallot, fingerling potatoes, grilled asparagus 27.95

BLUEBERRY SALMON Grilled Scottish salmon, sautéed spinach, pickled blueberry and shallot coulis 26.95

FOXFIRE TUNA Cajun crusted sashimi Ahi tuna, wasabi yogurt, teriyaki glaze, Asian Brussels sprouts 27.95

SHRIMP SCAMPI tiger shrimp, garlic, olive oil, bacon, panko crust, fettuccini 25.95

— ½ ORDER FOR 17.95

LOBSTER MAC 'N CHEESE lobster tail meat, Pecorino Romano, Cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottolo pasta 23.95

— ADD BLACK TRUFFLE -4

SIDES OPTIONS

ADD A LOBSTER TAIL 16.95

FRENCH FRIES 4.95

SWEET POTATO FRIES 4.95

BROCCOLI 5.95

GRILLED ASPARAGUS 7.95

GARDEN SALAD Mixed greens, red onion, carrot, cucumber, tomato wedge, choice of dressing 3.95

SAUTÉED MUSHROOMS Crimini Mushrooms, white wine, garlic 5.95

CANDIED PORK BELLY 4.95

EL NIÑO FRIES French Fries, house made cheese sauce, Pico de Gallo, sriracha drizzle, peppercorn ranch 7.95

BRUSSELS SPROUTS bacon, Brussels sprouts, balsamic reduction 6.95

BAKED POTATO Idaho Large potato accompanied with butter and sour cream 4.95

LOADED BAKED POTATO Bacon, Cheddar cheese, and green onion. 7.95

SAUTÉED SPINACH baby spinach, Parmesan cheese, white wine 5.95

CREAMED SPINACH baby spinach, bechamel, Parmesan, garlic 6.95

MAC 'N CHEESE Gruyere, Cheddar, American, Bechamel, Cheddar, pecorino cheese, toasted panko 8.95

LUNCH

Weekly Lunch Specials

ALL LUNCH SPECIALS ARE AVAILABLE FROM 11 AM-2 PM DAILY. DINE IN ONLY

MONDAY

BURGER MONDAY

½lbs Certified Angus Beef served with choice of soup, salad, or french fries 6

TUESDAY

STEAKHOUSE TACOS

Daily creations made with unique combinations. A plate of 3 corn tortillas served with side salad

— PRICED ANYWHERE FROM \$2-\$4 PER TACO —

WEDNESDAY

MID-WEEK TRIPLE PLAY

Enjoy a ½ sandwich, soup and salad combo for only 12.95

— ONLY ON WEDNESDAY! —

THURSDAY

LET IT ROLL!

Our Signature Lobster Rolls are ½ price for lunch.

FRIDAY

PHILLY FRIDAY

Build your own Philly Sandwich with your choice of shaved prime rib, sliced roasted turkey, or vegetables with choice of cheese for only \$6

Weekly Dinner Specials

MONDAY

BURGER MONDAY

½lbs Certified Angus Beef served with choice of soup, salad, or french fries for \$6

TUESDAY

SURF & TURF SPECIAL

4 oz Filet paired with a 4 oz Main lobster tail for only \$21.95

WEDNESDAY

PORTERHOUSE FOR TWO

The perfect steak for sharing! 24oz Certified Angus Beef Porterhouse served with your choice of two sides and your choice of two soups, garden or Cesar salads. 55.95

RIB NIGHT

A full slab of spiced rubbed ribs served with a side of tangy honey BBQ sauce. Accompanied by french fries, and cole slaw 19

THURSDAY

10 OZ PRIME RIB CUT

21.95

FRIDAY

MARKET FRESH SPECIALS

Check our Facebook Page for our weekend specials



Join us For Happy Hour!

ALL HAPPY HOUR FOOD SPECIALS ARE AT THE BAR ONLY.

MONDAY

BELLS SEASONAL DRAFTS

On Monday enjoy a pint of Bell's seasonal drafts for only \$3.50!

— ALL DAY —

TUESDAY

½ PRICE WINE FEATURES

A rotation of 20 or more wines featured for ½ price! A great way to find a new favorite, or enjoy an old friend.

WEDNESDAY

LOCAL CRAFT WEDNESDAY

Local breweries are special! Come and enjoy a pint, can, or bottle of your favorite local brew for ½ the price!

THURSDAY

LADIES NIGHT

At the bar from 4-8 Enjoy ½ price appetizers!! \$5 featured drinks and martinis! ½ price desserts with purchase of 2 glasses of wine!

— (YES SPECIALS ARE FOR EVERYONE 21 AND OVER) —

FRIDAY

FRIDAY AFTER WORK AT THE BAR

From 4-6:01 FoxFire offers the best happy hour of the week! ½ price Wine Features! ½ price appetizers! drink & beer specials!

SATURDAY

BLOODY SATURDAY!

\$4 Bloody Marys from 11am-1pm

LUNCH KITCHEN HOURS

MONDAY THRU SATURDAY

11:00 AM- 2:45 PM

CLOSED SUNDAY

NOW YOU CAN ORDER YOUR TOGO'S ONLINE ON WWW.FOXFIREGENEVA.COM BEER & WINE TO GO AVAILABLE AS WELL!

BUY THE BRIGADE A BEER!

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. 12-

HAVING A PARTY?

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