

## LUNCH

### STARTERS

<b>BANG BANG CHICKEN</b>	\$10.95
all natural hormone free bites of crisp fried chicken tossed in a spicy Asian mayo. Finished with green onions and toasted sesame seeds.	
<b>LUMP CRAB CAKES</b>	\$13.95
blue swimmer crabmeat, bell peppers, breadcrumbs, red pepper aioli.	
<b>SHRIMP COCKTAIL</b>	\$14.95
poached jumbo tiger shrimp, grated horse radish, cocktail sauce	
<b>PRIME RIB EGG ROLLS</b>	\$14.95
prime rib, diced red onion, bell peppers, horseradish, and Swiss cheese. Served horseradish dressing and spicy el niño sauce	
<b>ASIAN CALAMARI</b>	\$11.95
calamari tossed in sweet chili sauce and finished with a hoisin drizzle	
<b>BAKED GOAT CHEESE</b>	\$11.95
roasted garlic, fresh herbs, cherry tomato marinara sauce, toast points	

### SALADS

ADD CHICKEN 6, SALMON 8, SHRIMP (5) 10, HANGER STEAK (4OZ) 8, TUNA 9, FILET MIGNON (4 OZ) 15

<b>TOMATO &amp; MOZZARELLA</b>	\$11.95
Wisconsin mozzarella, vine-ripened heirloom tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, balsamic reduction.	
- 1/2 order for 4.95	

<b>COBB</b>	\$17.95
grilled CAB hanger steak, mixed greens grape tomatoes, avocado, bacon, blue cheese, hardboiled egg, and choice of dressing.	

<b>CAESAR</b>	\$8.95
Crisp romaine lettuce, fresh croutons and Parmesan cheese tossed in our signature caesar dressing. .	
- 1/2 Order for 4.95	

<b>ROASTED BEET &amp; SWEET POTATO</b>	\$11.95
diced roasted sweet potatoes, red and gold beets, toasted pine nuts, crumbled feta, julliene apples, dried cranberry, arugala and kale tossed in a dijon vinaigrette.	
- 1/2 order for 5.95	

<b>C.J.'S CHOPPED</b>	\$15.95
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.	

<b>MEDITERRANEAN</b>	\$16.95
sliced cucumber, grape tomatoes, toasted almonds, fresh basil, feta cheese, red onion, sliced peppers, kalamata olives, and romaine lettuce tossed with a feta vinaigrette. Topped with grilled Scottish salmon fillet and garnished with toast points	

<b>WEDGE</b>	\$10.95
iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, bleu cheese dressing.	
- 1/2 order for 5.95	

<b>BAKED FRENCH ONION SOUP</b>	\$6
Served with a crouton and topped with Swiss cheese.	

<b>SOUP DU JOUR</b>	\$4
Prepared fresh daily.	

### SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF SOUP, SALAD, OR FRENCH FRIES. FRENCH ONION IS A \$2 UPCHARGE

<b>ADULT GRILLED CHEESE</b>	\$9.95
American, cheddar, brie, sliced tomato, crisp applewood bacon, on buttered white bread, and served with tomato bisque	

<b>BBQ CHICKEN</b>	\$11.95
spiced rubbed chicken breast, bacon, house-made bbq sauce, cheddar cheese, coleslaw, on a brioche bun	

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

<b>B E L T</b>	\$9.95
herloom tomato, applewood smoked bacon, herb infused mayonnaise, egg over easy, toasted multi grain bread.	

<b>CAJUN RIBEYE</b>	\$14.95
prime ribeye, Cajun seasoning, Cajun mayo, fried onions and FoxFire steak sauce, on a toasted ciabatta	

<b>CHICKEN, SHROOM &amp; SWISS</b>	\$13.95
all-natural, hormone-free chicken breast, cremini mushrooms, capers, swiss cheese, garlic aioli, on a toasted ciabatta	

<b>HANGER STEAK SANDWICH</b>	\$14.95
grilled CAB hanger steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta	

<b>TURKEY AVOCADO CLUB</b>	\$11.95
Oven roasted turkey breast, applewood smoked bacon, swiss cheese, avocado, lettuce, tomato, herb mayonnaise, on toasted multigrain	

<b>LOBSTER ROLL</b>	\$16.95
Atlantic Lobster tail and claw meat celery, green onion, and lemon aioli. Dashed with Old bay seasoning, toasted buttered New England style hotdog roll	

<b>CHIPOTLE TURKEY BERRY</b>	\$9.95
oven roasted turkey, chipotle peppers, swiss cheese, avocado, and lingonberry aioli, crispy fried onions, roasted red pepper.	

### BURGERS

ALL BURGERS ARE 8OZ CERTIFIED ANGUS BEEF. SERVED WITH CHOICE OF FRIES, SALAD, OR SOUP. FRENCH ONION IS \$2 UPCHARGE.

<b>ANGUS BURGER</b>	\$11.95
1/2 lb. CAB patty, lettuce, tomato, red onion and pickle on a toasted brioche bun	

<b>BLACKBERRY BRIE BURGER</b>	\$15.95
applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll	

<b>PATTY MELT</b>	\$13.95
1/2 lb. CAB patty, caramelized onions and cheddar cheese on marble rye	

<b>FOXFIRE BURGER</b>	\$16.95
Pittsburgh style, with fried egg, herb infused aioli, shaved white truffle, Gruyere cheese, and bacon.	

<b>LA HUROSA</b>	\$14.95
topped with our signature horseradish crust, grilled red onion, and drizzled with spicy ranch. Accompanied by sliced jalapeño	

<b>BLACK BEAN CHIPOTLE BURGER</b>	\$13.95
Black beans blended with whole-kernel corn and a touch smoky chipotle peppers	

### STEAKS

WE PROUDLY SERVE LOCALLY GROWN USDA CERTIFIED ANGUS BEEF (CAB) AND CAB PRIME. 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.

<b>FILET MIGNON</b>	6 OZ 32.95   8 OZ 38.95
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CAB center cut Filet. Served with roasted fingerling potatoes and finished with a garlic and shallot compound butter

<b>14 OZ. RIBEYE</b>	\$34.95
Prime CAB, tender & full-flavored, finished with garlic & shallot compound butter served with chef's vegetables	

<b>14 OZ. PRIME NEW YORK STRIP</b>	\$38.95
Prime CAB, lean & flavorful, finished with garlic & shallot compound butter and served with grilled asparagus	

<b>PORTERHOUSE</b>	\$49.95
24 oz bone in certified angus beef. Served with Baked potato and Chef's vegetable.	

<b>FILET DIANE</b>	\$35.95
twin 4 OZ. filet medallions, brandy demi glaze, cremini mushrooms, fried onions and served with fingerling potatoes.	

<b>STEAK FRITES</b>	\$26.95
8 OZ. CAB hanger steak, garlic pesto, french fries and hollandaise sauce	

<b>PITTSBURGH STYLE RIBEYE</b>	\$37.95
14 OZ. Prime CAB Ribeye charred, rare and served with cauliflower au gratin	

<b>FILET AU POIVRE</b>	\$35.95
6 OZ. CAB filet, peppercorn crust, au poivre sauce and served with garlic mashed potatoes	

### COMBO PLATES

<b>CLASSIC SURF N TURF</b>
Grilled 6 OZ. CAB center cut Filet, 4 OZ. Maine lobster tail, served with roasted fingerling potatoes
\$47.95

<b>BUTCHERS SURF N TURF</b>
8 OZ. CAB Hanger Steak, Scottish salmon, compound butter, hollandaise sauce and served with grilled asparagus,
\$38.95

<b>CAJUN SURF AND TURF</b>
Cajun seasoned 14 OZ. Prime CAB Ribeye, Louisiana style shrimp, and served with garlic mashed potatoes
\$43.95

### STEAK ENHANCEMENTS

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

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.\*\*

## CHICKEN & PORK

**BABY BACK RIBS** \$23.95  
Spice rubbed, Duroc baby back ribs, house made BBQ sauce, Napa coleslaw, and french fries

- 1/2 slab for 16.95

**CHICKEN MARSALA** \$24.95  
chicken breast, mushrooms, onions, Marsala wine demi-glace. Served with Garlic Mashed.

**BOURBON PORK CHOP** \$27.95  
Grilled Duroc pork chop served over roasted sweet potato hash with bacon and arugula. Finished with a maple Dijon bourbon sauce

**BLACKENED CHICKEN ALFREDO** \$19.95  
Cajun crusted chicken, fettuccine tossed with bechemel sauce and finished with Pecorino Romano

- 1/2 order for 13.95

**NAPA VALLEY CHICKEN** \$24.95  
Twin chicken breasts, lightly floured, white wine cream sauce, and green grapes. Served with sautéed broccoli

## VEGETARIAN

**STUFFED PEPPERS** \$20.95  
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

- 1/2 order for 15.95

**CAULIFLOWER STEAK** \$18.95  
A thick cut of cauliflower, grilled asparagus, and roasted fingerlings. Finished with herb gremolata and Chimichurri sauce

- vegan

## Weekly Lunch Specials

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

### MONDAY

#### BURGER MONDAY

1/2lbs Certified Angus Beef served with choice of soup, salad, or french fries

### TUESDAY

#### STEAKHOUSE TACOS

Daily creations made with unique combinations. A plate of 3 corn tortillas served with Spanish rice, guacamole, pico de gallo.

- priced anywhere from \$2-\$4 per taco -

### WEDNESDAY

#### MID-WEEK TRIPLE PLAY

Enjoy a 1/2 sandwich, soup and salad combo for only 12.95

- Only on Wednesday! -

### THURSDAY

#### HOT FOR THURSDAY

Your choice of either open-faced hot beef or turkey sandwiches. , Topped with garlic mashed potatoes, gravy on toasted sourdough.

\$8.00

### 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

## LUNCH SEAFOOD

**MAHI MAHI** \$26.95  
served with seafood risotto (shrimp, scallop, corn, and red peppers), Finished with champagne beurre blanc, parsley

**WALLEYE PICCATA** \$27.95  
lemon & white wine sauce, capers, sliced shallot, roasted fingerling potatoes and grilled asparagus

**FOXFIRE TUNA** \$28.95  
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

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

- 1/2 order for 17.95

**HOISIN-GLAZED SALMON** \$24.95  
Scottish salmon filet, grilled and finished with a sweet and spicy hoisin glaze, served with our Asian style Brussels sprouts.

**LOBSTER MAC 'N CHEESE** \$23.95  
lobster tail meat, Pecorino Romano, cheddar, gruyere, panko, roasted corn, roasted red pepper, trotole pasta

- Add shaved black truffle - \$4

## 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

**1/2 PRICE WINE FEATURES**  
A rotation of 20 or more wines featured for 1/2 price! A great way to find a new favorite, or enjoy an old friend.

- all day -

### WEDNESDAY

**LOCAL CRAFT WEDNESDAY**  
Local breweries are special! Come and enjoy a pint, can, or bottle of your favorite local brew for 1/2 the price!

- all day! -

### THURSDAY

#### LADIES NIGHT

At the bar from 4-7 Enjoy 1/2 price appetizers!! \$5 featured drinks and martinis! 1/2 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! 1/2 price Wine Features! 1/2 price appetizers! drink & beer specials!

- free potato chips while supplies last. -

### SATURDAY

**BLOODY SATURDAY!**  
\$4 Bloody Marys from 11am-1pm

## SIDES OPTIONS

**CANDIED PORK BELLY** \$4

**CAULIFLOWER AU GRATIN** \$5

**GARDEN SALAD** \$3.95  
Mixed greens, red onion, carrot, cucumber, tomato wedge and choice of dressing.

**MAC 'N CHEESE** \$7

**CREAMED SPINACH** \$6  
baby spinach, bechemel, parmesan, garlic.

**SAUTÉED BROCCOLI** \$5

**BAKED POTATO** \$4

**LOADED BAKED POTATO** \$6  
Bacon, Cheddar cheese, and green onion.

**SAUTÉED SPINACH** \$4  
baby spinach, parmesan cheese, white wine.

**GRILLED ASPARAGUS** \$6

**BRUSSEL SPROUTS** \$6  
bacon, Brussel sprouts, balsamic reduction

**SAUTÉED MUSHROOMS** \$4  
Crimini Mushrooms sautéed with white wine, capers, and garlic.

**SWEET POTATO FRIES** \$4

**FRENCH FRIES** \$4

**LOBSTER TAIL** \$16

## LUNCH HOURS

MONDAY THRU SATURDAY  
11:00 AM - 3:00 PM  
CLOSED SUNDAY

## Weekly Dinner Specials

### MONDAY

#### BURGER MONDAY

1/2lbs Certified Angus Beef served with choice of soup, salad, or french fries for \$6

### TUESDAY

#### SURF & TURF SPECIAL

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

- available all day -

### WEDNESDAY

#### FILET TRIO

Three Certified Angus Beef Filets, topped with any combination of the following : Bleu Cheese, Parmesan, Cajun, peppercorn, pesto, horseradish, béarnaise or hollandaise sauce.  
\$33.95

#### 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

Every Thursday we offer a unique cut of our signature prime rib. Served with garlic mashed potato, au jus, and horseradish cream.  
\$21.95

### FRIDAY

#### MARKET FRESH SPECIALS

Check our Facebook Page for our weekend specials.