

STARTERS

SESAME TUNA Sashimi-grade ahi tuna, 14.95
tuxedo sesame seeds, sweet chili sauce, soy sauce

CHARCUTERIE & CHEESE 8.95/16.95

BOARD A blend of rotating cheeses and meats served with fruit, Marcona almonds, and toasted bread. Ask server for details

LUMP CRAB CAKES blue swimmer crab 13.95
meat, bell peppers, breadcrumbs, red pepper aioli

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

PRIME RIB EGG ROLL prime rib, diced red ... 15.35
onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el Niño sauce

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 & SWEET POTATO Diced roasted 10.95
sweet potatoes, red beets, toasted pine nuts, crumbled feta, julienne apples, dried cranberry, red quinoa, arugula, and kale tossed in a Dijon vinaigrette.

SOUTHWEST COBB Blackened Prime 17.95
Certified Angus Beef Cap Sirloin, mixed greens, grape tomatoes, avocado, bacon, corn, black beans, queso fresco, hard-boiled egg, avocado-cilantro dressing

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

CAESAR Crisp romaine lettuce, fresh croutons, 9.95
Parmesan cheese tossed in our signature Caesar dressing
— ½ Order for 5.95

TOMATO AVOCADO CAPRESE 10.35
beefsteak tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil. pesto, and red pepper aioli.
— ½ order for 4.55

CHOPPED SALAD chicken breast, mixed 15.95
greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, Pico de Gallo, tortillas, mini tube pasta, El Niño dressing

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

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 25.35
back ribs, house BBQ sauce, Napa coleslaw, french fries

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

CHICKEN MARSALA Chicken breasts, 24.95
mushrooms, onions, Marsala wine demi-glace, garlic mashed

STUFFED PEPPERS Portabella mushrooms, 19.95
sweet corn, asparagus, spinach, garlic, goat and pecorino cheese, balsamic reduction, roasted red pepper risotto

SEAFOOD & PASTA

LOUISIANA SHRIMP Tiger shrimp, Cajun 22.95
seasonings, pale ale, compound BBQ butter, vanilla-bourbon sweet potato

CHEVRE PORTABELLA GNOCCHI 18.35
Grilled portabella, herb-infused goat cheese, arugula, roasted tomato, cream sauce

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

LOBSTER MAC 'N CHEESE lobster tail 23.95
meat, Pecorino Romano, Cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottolo pasta
— Add black truffle -4

FOXFIRE TUNA Cajun crusted sashimi Ahi 26.95
tuna, wasabi yogurt, teriyaki glaze. Brussel sprouts with balsamic & bacon.

BLACKENED CHICKEN ALFREDO 19.95
Cajun crusted chicken, fettuccini, bechamel sauce, Pecorino Romano

TWIN TAILS 4 oz. tails, drawn butter, grilled 33.95
asparagus

Steak Enhancements
LOBSTER TAIL 16.95 BEARNAISE SAUCE 3
HOLLANDAISE SAUCE 3 PARMESAN CRUST 3
OSCAR STYLE 10 BLUE CHEESE CRUST 4
CAJUN CRUST 2
PEPPERCORN CRUST 2
HORSERADISH CRUST 3
GARLIC CRUST 2 AU POIVRE 3
PITTSBURGH 3
MUSHROOM TRUFFLE CRUST 9

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 6 oz 36.33 / 8 oz 40.35
Angus Beef® center cut Filet, garlic mashed potato

STEAK FRITES 8 oz. Certified Angus Beef® CAP ... 28.35
Sirloin steak, garlic pesto, french fries, Hollandaise sauce

FILET DIANE twin 4 oz. filet medallions, brandy 37.35
demi glace, crimini mushrooms, fried onions, garlic mashed potatoes

14 OZ RIBEYE Certified Angus Beef® Prime 37.35
Ribeye, served with bacon green beans

FOXFIRE FILET MEDALLIONS twin 37.35
Certified Angus Beef 4 oz. filet Medallions, blackberry brandy demi-glace, bleu cheese crumbles, dried cranberries, with bacon green beans.

PITTSBURGH STYLE RIBEYE 14 oz 39.35
Prime Certified Angus Beef Ribeye charred on a hot iron, served with grilled Asparagus

14 OZ NEW YORK STRIP Prime Certified 39.95
Angus Beef, grilled asparagus

THE BORDONE 14 oz. prime Certified Angus 43.35
Beef New York strip, roasted garlic crust, basil, Mac n Cheese.

FILET AU POIVRE 6 oz Certified Angus Beef 38.95
filet, peppercorn crust, au poivre sauce, garlic mashed potatoes

24 OZ PORTERHOUSE Certified Angus 49.95
Beef, asparagus, cauliflower au gratin

THE CURT Sliced Certified Angus 6 oz Filet, 38.95
Cajun-crusted, sliced avocado, wasabi yogurt & teriyaki glaze. Balsamic Bacon Brussel sprouts.

TRUFFLE MUSHROOM FILET 6 oz 41.35
Certified Angus Beef filet, truffle-mushroom crust. Grilled asparagus truffle cream sauce
— Crust contains Pecorino cheese and panko bread crumbs

FILET OF OSCAR 6 oz CAB filet mignon, 42.95
grilled asparagus, crab cake, hollandaise sauce

**Rare: Red, Cool Center
**Medium-Rare: Red, Warm Center
**Medium: Pink, Warm Center
Medium-Well: Dull, Pink
Hot Center *Well: No Pink,
Broiled Thoroughly*

COMBO PLATES

CAJUN SURF AND TURF Cajun seasoned ... 47.95
14 oz Prime CAB Ribeye, Louisiana style shrimp, Vanilla Bourbon sweet potato mashed

CLASSIC SURF AND TURF 6 oz. 49.35
Certified Angus Beef center cut Filet, 4 oz. Maine lobster tail, garlic mashed potatoes

NEW YORK SURF N TURF 14 oz Prime 51.35
New York Strip, De Jonghe style shrimp, mashed potatoes.

BBQ BRICK CHICKEN AND RIBS 362.95
Brick roasted ½ chicken, ½ slab Duroc baby back ribs, house BBQ glaze, coleslaw, sweet potato fries

SIDES OPTIONS

GRILLED ASPARAGUS 7.95

BAKED POTATO 4.95

GARLIC MASHED POTATOES 5.95

VANILLA BOURBON MASHED 5.95

SWEET POTATOES whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble

SAUTÉED MUSHROOMS Crimini 5.95
Mushrooms, butter, garlic

GREEN BEANS Green beans, Applewood smoked bacon, white wine, garlic 4.95

BRUSSELS SPROUTS sliced brussels sprouts, bacon, balsamic reduction 6.95

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

SAUTÉED SPINACH baby spinach, Parmesan ... 3.95
cheese, white wine
— creamed spinach 6.95

FRENCH FRIES 4.95

SWEET POTATO FRIES 4.95

TRUFFLE FRIES french fries, truffle oil, truffle 9.95
shavings, Parmesan cheese, garlic, salt, pepper, garlic aioli

EL NIÑO FRIES French Fries, house-made 14.95
cheese sauce, Pico de Gallo, sriracha drizzle, peppercorn ranch, and sliced blackened Certified Angus Beef@ Cap Sirloin

BURGERS

SERVED WITH YOUR CHOICE OF SALAD OR FRIES

ANGUS lettuce, tomato, red onion, pickle, toasted 11.95
brioche bun. Served with French Fries.

TURKEY Ground Turkey Patty grilled and served 11.95
with Lettuce, red onion, and pickle.

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

FOXFIRE Pittsburgh style, with a fried egg, 16.95
herb-infused aioli, shaved white truffle, Gruyere cheese, and bacon, brioche bun

IMPOSSIBLE BURGER Plant Based burger 12.95
pattie grilled and served with lettuce, red onion, and pickle. Accompanied by French Fries.

FOX-IMPOSSIBLE Impossible patty topped 14.95
with herb-infused goat cheese, crimini mushrooms, arugula, sliced tomato, red onion, pesto.

SANDWICHES

SERVED WITH YOUR CHOICE OF SALAD OR FRIES

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

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

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

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

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

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

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

Shelter and Place Hours are from 4pm-8pm Monday through Saturday

FAMILY MEAL DEALS

FOXFIRE FAMILY MEAL DEALS MUST BE ORDERED AT LEAST BEFORE 12 PM THE DAY OF.

BBQ RIBS DINNER FOR FOUR Four 49.95
slabs of our signature ribs, french fries, coleslaw, mac and cheese.

PASTA DINNER FOR FOUR Chicken 39.95
Alfredo, Shrimp Scampi, Caesar Salad, Garlic Bread

MEAT LOAF DINNER Meat Loaf, Green 29.95
Beans, Garlic Mashed Potatoes with Gravy, Garden Salad with choice of dressing.

FOXFIRE DATE NIGHT DINNERS FOR TWO

YOUR CHOICE OF TWO CERTIFIED ANGUS BEEF™ STEAKS COOKED TO ORDER AND SERVED WITH BAKED POTATO, ASPARAGUS, AND GARDEN SALAD WITH CHOICE OF DRESSING. STEAKS ARE FINISHED WITH OUR FAMOUS COMPOUND BUTTER.

6 OZ FILET MIGNON 32*

8OZ FILET MIGNON 34*

14 OZ PRIME RIBEYE 31*

24OZ PORTERHOUSE 39*

14OZ PRIME NEW YORK STRIP 33*

*Price is per steak

ASK ABOUT OUR FOXFIRE STEAK KITS



FOXFIRE

STEAKS | CHOPS | SEAFOOD
WWW.FOXFIREGENEVA.COM

630.232.1369