

STARTERS

- PRIME RIB EGG ROLL** \$15.35
prime rib, diced red onion, bell pepper, horseradish, swiss cheese, horseradish dressing, spicy el niño sauce
- SESAME TUNA** \$14.95
sashimi-grade ahi tuna, tuxedo sesame seeds, sweet chili sauce, soy sauce
- BACON WRAPPED DATES** \$12.95
deglet noor dates, herb-infused goat cheese, applewood-smoked bacon, balsamic reduction
- ASIAN CALAMARI** \$11.95
fried calamari with sweet chili sauce and lemon aioli
- MEXICAN SHRIMP** \$14.95
COCKTAIL
poached jumbo shrimp, cucumber, jalapeño, avocado, cilantro, tomato, white onion, citrus-clamato juice, crackers
+ Add a shot of Don Julio tequila blanco for \$5 (must be 21 or older)
- BAKED GOAT CHEESE** \$11.95
roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread
- LUMP CRAB CAKES** \$13.95
blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli
- BANG BANG CHICKEN** \$10.95
crisp fried chicken, spicy asian aioli, green onion, toasted sesame seeds

CHARCUTERIE & CHEESE BOARD

..... 8.95/16.95
An assortment of seasonal cheeses and meats served with fruit, marcona almonds, and toasted bread. Ask server for details

SALADS

add chicken \$6, salmon \$8, shrimp (6) \$11, cap sirloin (4 oz) \$12, tuna \$12, filet mignon (4 oz) \$20

- BAKED FRENCH ONION SOUP** \$5.95
Toasted crostini, melted Swiss cheese.
- BEET & SWEET POTATO** \$10.95
diced roasted sweet potatoes, red beets, toasted pine nuts, crumbled feta, julienne apples, dried cranberry, red quinoa, arugula, and kale tossed in a dijon vinaigrette
- GRILLED SALMON SALAD** 16-
scottish salmon served over spring mix greens, kale, arugula, apples, blueberries, strawberries, toasted almonds, and feta cheese tossed with poppyseed dressing.
- WEDGE** \$10.95
iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, bleu cheese dressing
+ ½ order for 5.95
- CAESAR** \$9.95
crisp romaine lettuce, fresh croutons, parmesan cheese tossed in our signature caesar dressing
+ ½ Order for 5.95
- SOUTHWEST COBB** \$15.95
blackened Prime Certified Angus Beef™ Cap Steak, mixed greens, grape tomatoes, avocado, bacon, corn, black beans, queso fresco, hard-boiled egg, avocado-cilantro dressing
- TOMATO AVOCADO CAPRESE** \$10.35
tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli
+ ½ order for 4.55
- CHOPPED SALAD** \$15.95
chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing

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 6 oz 36.33 / 8 oz 40.35

Certified Angus Beef® center-cut filet, served with garlic mashed potato

THE CURT \$38.95
sliced Certified Angus Beef® 6 oz filet, cajun-crust, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of balsamic bacon brussel sprouts.

14 OZ NEW YORK STRIP \$39.95

prime Certified Angus Beef® strip served with grilled asparagus

14 OZ RIBEYE \$37.35

Certified Angus Beef® prime ribeye, topped with garlic compound butter and served with bacon green beans

FILET DIANE \$37.35

twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, cremini mushrooms, fried onions, served with garlic mashed potatoes

OSCAR FILET \$42.95

6 oz Certified Angus Beef® filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus

STEAK FRITES \$28.35

8 oz. Certified Angus Beef® cap sirloin steak, garlic pesto, hollandaise sauce, and served with french fries

THE BORDONE \$43.35

14 oz. prime Certified Angus Beef® new york strip, roasted garlic crust, basil, served with mac n cheese

FILET AU POIVRE \$38.95

6 oz Certified Angus Beef® filet, peppercorn crust, au poivre sauce, served with garlic mashed potatoes

PITTSBURGH STYLE RIBEYE \$39.35

14 oz prime Certified Angus Beef® ribeye charred on a hot iron, served with cauliflower au gratin

FOXFIRE FILET MEDALLIONS \$37.35

twin Certified Angus Beef® 4 oz. filet medallions, blackberry brandy demi-glace, bleu cheese crumbles, dried cranberries, served with bacon green beans

TRUFFLE MUSHROOM FILET \$41.35

6 oz Certified Angus Beef® filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce
+ Crust contains Pecorino cheese and panko bread crumbs

SEAFOOD

HORSERADISH CRUSTED SALMON \$26.95

scottish salmon filet grilled and topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus

SEA SCALLOPS WITH PROSCIUTTO \$29.95

Sea Scallops, asparagus risotto, prosciutto & garlic cream sauce
+ Tell server Gluten Free preparation

TWIN TAILS \$33.95

4 oz. tails, drawn butter, served with grilled asparagus

FOXFIRE TUNA \$26.95

cajun crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with balsamic bacon brussel sprouts

CRAB STUFFED FLOUNDER \$25.95

flounder filet, lump crab meat, cream cheese, red pepper, green onion, lemon caper cream sauce, seafood risotto

COMBO PLATES

CAJUN SURF AND TURF \$47.95

cajun seasoned 14 oz Certified Angus Beef® prime cab ribeye, louisiana style shrimp, served with vanilla bourbon sweet potato mashed potatoes

BUTCHERS SURF AND TURF \$39.35

8 oz Certified Angus Beef® cap sirloin steak, scottish salmon, compound butter, hollandaise sauce, served with bacon green beans

CLASSIC SURF AND TURF \$49.35

6 oz. Certified Angus Beef® center-cut filet, 4 oz. maine lobster tail served with garlic mashed potatoes

NEW YORK SURF N TURF \$51.35

14 oz Certified Angus Beef® prime new york strip, de jonghe style scallops, served with cauliflower au gratin

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

SIDES OPTIONS

GRILLED ASPARAGUS	\$7.95
BAKED POTATO	\$4.95
GARLIC MASHED POTATOES	\$5.95
VANILLA BOURBON SWEET POTATOES	\$5.95
whipped sweet potatoes, fine kentucky bourbon, madagascar vanilla bean, brown sugar crumble	
CAULIFLOWER AU GRATIN	\$5.95
cauliflower florets, creamy shallot, cream cheese sauce, melted cheese.	
SAUTÉED MUSHROOMS	\$5.95
cremini mushrooms, butter, garlic	
GREEN BEANS	\$4.95
green beans, applewood smoked bacon, white wine, garlic	
BRUSSELS SPROUTS	\$6.95
sliced brussels sprouts, bacon, balsamic reduction, pecorino cheese	
MAC 'N CHEESE	\$8.95
gruyere, cheddar, american, bechamel, cheddar, pecorino cheese, toasted panko	
FRENCH FRIES	\$4.95
SWEET POTATO FRIES	\$4.95
TRUFFLE FRIES	\$9.95
french fries, truffle oil, truffle shavings, parmesan cheese, garlic, salt, pepper, garlic aioli	

DESSERT

DEATH BY CHOCOLATE	\$10.95
decadent creamy chocolate mousse layered with dark chocolate ganache made with all belgian chocolate + gluten free	
PEANUT BUTTER FUDGE SILK	\$9.95
a creamy peanut butter mousse on top of a chocolate cookie crust and finished with chocolate shavings + **CONTAINS PEANUTS**	
TIRAMISU	\$8.95
an italian classic that pairs perfectly with any coffee or cappuccino. ladyfingers soaked in espresso and layered with mascarpone cheese and finished with cocoa powder.	
TOFFEE BOURBON BANANA CAKE	\$9.95
tender layers of rich vanilla cake and banana cake soaked in toffee bourbon butter and glazed with butterscotch buttercream frosting. finished with butterscotch whipped cream and toffee crumbles	
CREME BRULE	\$9.95
vanilla custard with a sugar coat.	
MINT CHIP GELATO	\$5.95
SALTED CARAMEL GELATO	\$5.95
VANILLA ICE CREAM	\$4.95

VEGETARIAN

CHEVRE PORTABELLA GNOCCHI	\$18.35
grilled portabella, herb-infused goat cheese, arugula, roasted tomato, cream sauce	
STUFFED PEPPERS	\$19.95
portabella mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese, balsamic reduction, roasted red pepper risotto	
CAULIFLOWER STEAK	\$19.95
a thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, chimichurri sauce (vegan)	

CHICKEN

CHICKEN VESUVIO	\$23.95
chicken, capers, garlic, white wine, rosemary, lemon, garlic mashed, sautéed spinach	
NAPA VALLEY CHICKEN	\$24.95
chicken breasts, white wine cream sauce, green grapes, garlic mashed potatoes	
CHICKEN MARSALA	\$24.95
Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace, Served with Garlic Mashed Potatoes.	

PORK

BABY BACK RIBS	\$25.35
spice-rubbed duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries	
TRUFFLE MUSHROOM PORK CHOP	\$28.95
14 oz Duroc/Yorkshire Pork Chop crimini mushroom-truffle crust, pecorino cheese, grilled asparagus, white wine truffle cream sauce	
BLACKBERRY GLAZED PORK CHOP	\$27.95
premium 14 oz pork chop, hoisin blackberry glaze, vanilla bourbon whipped sweet potatoes, grilled asparagus	

PASTA

SHRIMP SCAMPI	\$25.95
tiger shrimp, garlic, olive oil, bacon, panko crust, cream sauce, fettuccini	
SHORT RIB GNOCCHI	\$26.35
braised short rib, portabella mushrooms, shallot, sour cream, gnocchi	
BLACKENED CHICKEN ALFREDO	\$19.95
cajun crusted chicken, fettuccini, bechamel sauce, pecorino romano	
LOBSTER MAC 'N CHEESE	\$23.95
lobster tail meat, pecorino romano, cheddar, american, gruyere, panko, roasted corn, roasted red pepper, trottolo pasta + Add black truffle \$6	

BURGERS & SANDWICHES

Served with your choice of Salad or Fries

ANGUS BURGER	\$11.95
lettuce, tomato, red onion, pickle, toasted brioche bun	
STEAK SANDWICH	\$14.95
grilled Certified Angus Beef® prime cap steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta	
CHIPOTLE TURKEY BERRY	\$9.95
oven-roasted turkey, chipotle peppers, swiss cheese, avocado, and lingonberry aioli, crispy fried onions.	
TURKEY BURGER	\$11.95
ground turkey patty grilled and served with lettuce, red onion, pickle, and tomato	
IMPOSSIBLE BURGER	\$12.95
plant-based burger pattie grilled and served with lettuce, red onion, pickle, and tomato	
CAJUN RIBEYE	\$15.95
prime ribeye, cajun seasoning, cajun mayo, fried onions, house made steak sauce, on a toasted ciabatta	
BLACKBERRY BRIE BURGER	\$15.95
applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll	
FOXFIRE BURGER	\$16.95
pittsburgh style, with a fried egg, herb-infused aioli, shaved white truffle, gruyere cheese, bacon on a brioche bun	
LOBSTER ROLL	\$16.95
atlantic lobster tail and claw meat celery, green onion, lemon aioli, old bay, toasted butter new england roll	



FOXFIRE

STEAKS | CHOPS | SEAFOOD
WWW.FOXFIREGENEVA.COM

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