

STARTERS

SESAME TUNA

sashimi-grande ahi tuna, tuxedo sesame seeds, served over sliced cucumber and garnished with microgreens. Served with soy sauce, sweet chili tia sauce and wasabi paste.

14.95

BANG BANG CHICKEN

crisp fried chicken, spicy Asian aioli, green onion, toasted sesame seeds 11.35

BAKED GOAT CHEESE

roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread 13.95

BACON WRAPPED DATES*

deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction 13.95

MEXICAN SHRIMP COCKTAIL

poached jumbo shrimp, cucumber, jalapeño, avocado, cilantro, tomato, white onion, citrus-clamato juice, crackers 16.95
· Add a shot of Don Julio tequila blanco for \$5 (must be 21 or older) ½ order (3) for 8.95 ·

ASIAN CALAMARI

fried calamari with sweet chili sauce and lemon aioli 12.95

LUMP CRAB CAKES

blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli 14.95

PRIME RIB EGG ROLL

prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce 15.95

CHARCUTERIE & CHEESE BOARD

An assortment of seasonal cheeses and meats served with fruit, marcona almonds, gluten-free cauliflower flatbread, pickles, etc
Ask server for details 10.95/17.95

SALADS

ADD CHICKEN \$6, SALMON \$8, SHRIMP (6) \$11, \$12, TUNA \$12, FILET MIGNON (4 OZ) \$20

BAKED FRENCH ONION SOUP

Toasted crostini, melted Swiss cheese. 5.95

TOMATO AVOCADO CAPRESE

tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli 12.35

MEDITERRANEAN SALMON SALAD

Grilled Salmon, sliced cucumbers, grape tomatoes, red onion, roasted red peppers, goat cheese, Mediterranean mixed olives, toasted pine nuts, sliced avocado, kale, arugula, and romaine lettuce tossed in a lemon mustard vinaigrette. 17.95

SOUTHWEST COBB

blackened 10oz Prime Certified Angus Beef™ Ribeye Steak or Chicken breast, mixed greens, grape tomatoes, avocado, bacon, corn, black beans, queso fresco, hard-boiled egg, avocado-cilantro dressing 18.95

BEET & SWEET POTATO

diced roasted sweet potatoes, red beets, toasted pine nuts, crumbled feta, julienned apples, dried cranberry, red quinoa, arugula, and kale tossed in a apple cider vinaigrette 11.95

CAESAR

crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing 12.95

WEDGE

iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, bleu cheese dressing 13.95

CHOPPED SALAD

chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing 17.95

· Available Vegetarian or Dairy Free ·

STEAKS & CHOPS

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, served with garlic mashed potatoes 6 oz 39.95 / 8 oz 44.95

PITTSBURGH STYLE RIBEYE

14 oz prime Certified Angus Beef© Ribeye charred on a hot iron, served with garlic mashed. 43.35

BOURBON APPLE CHOP

14oz Duroc Pork Chop, Grilled and served with vanilla bourbon sweet potatoes. Finished Bourbon-Apple glaze and sliced apples. 26.95

THE BORDONE

14 oz. prime Certified Angus Beef© new York strip, roasted garlic crust, basil, served with mac n cheese 44.35

14 OZ PRIME NEW YORK STRIP

prime Certified Angus Beef© strip served with grilled asparagus 41.35

FILET AU POIVRE

6 oz Certified Angus Beef© filet, peppercorn crust, au poivre sauce, served with garlic mashed potatoes 39.95

THE CURT

sliced Certified Angus Beef© 6 oz filet, Cajun-crust, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of asain style Brussels sprouts. 41.35

OSCAR FILET

6 oz Certified Angus Beef© filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus 46.95

14 OZ PRIME RIBEYE

Certified Angus Beef© prime Ribeye, topped with garlic compound butter and served with fingerling potatoes. 41.35

FILET DIANE

twin Certified Angus Beef© 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes 39.95

FOXFIRE FILET MEDALLIONS

twin Certified Angus Beef© 4 oz. filet medallions, blackberry brandy demi-glace, bleu cheese crumbles, dried cranberries, served with fingerling potatoes. 39.35

COMBO PLATES

CLASSIC SURF AND TURF

6 oz. Certified Angus Beef© center-cut filet, 4 oz. Maine lobster tail served with garlic mashed potatoes 53.65

CAJUN SURF AND TURF

cajun seasoned 14 oz Certified Angus Beef© prime cab Ribeye, Louisiana style shrimp, served with vanilla bourbon sweet mashed potatoes 53.95

NEW YORK SURF N TURF

14 oz Certified Angus Beef© prime new York strip, de jonghe style scallops, served with grilled asparagus. 56.95

TEMPERATURE GUIDE

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

STEAK ENHANCEMENTS

LOBSTER TAIL 16.95 PITTSBURGH 3
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

VEGETARIAN

STUFFED PEPPERS

crimini mushrooms, sweet corn, asparagus, spinach, garlic, goat and pecorino cheese, balsamic reduction, roasted red pepper risotto. Finished with tomato balsamic vinaigrette. 22.95

CAULIFLOWER STEAK

a thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, chimichurri sauce (vegan) 21.95

CHICKEN & RIBS

CHICKEN VESUVIO

chicken, capers, garlic, white wine, rosemary, lemon, roasted potatoes, sautéed spinach 24.95

BABY BACK RIBS

spice-rubbed Duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries 23.95

NAPA VALLEY CHICKEN

chicken breasts, white wine cream sauce, green grapes, garlic mashed potatoes 24.95

CHICKEN MARSALA

Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace, Served with Garlic Mashed Potatoes. 24.95

SEAFOOD

FOXFIRE TUNA

Cajun crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with asian style Brussels sprouts 27.35

SEA SCALLOPS WITH PROSCIUTTO

Sea Scallops, grilled asparagus, prosciutto & garlic cream sauce 32.95

LOUISIANA SHRIMP

Tiger shrimp, Cajun seasonings, pale ale, Compound BBQ Butter, Vanilla-Bourbon Mashed Sweet Potatoes. 23.35

BLACKENED SWORDFISH

8oz Swordfish filet tossed in Cajun seasoning and grilled. Served over avocado whipped potatoes and topped with pico de gallo and tortilla chips. 26.95-

WALLEYE PICCATA

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

HORSERADISH CRUSTED SALMON

Scottish salmon filet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus 26.95

SCALLOP DE JONGHE

sea scallop, garlic, butter, bacon, Parmesan cheese, panko, sautéed spinach 32.95

TWIN TAILS

4 oz. tails, drawn butter, served with grilled asparagus 35.95

PASTA

SHRIMP SCAMPI

tiger shrimp, garlic, olive oil, bacon, tomato, red onion, cream sauce, fettuccini. Finished with a toasted panko crust. 25.95

SHORT RIB GNOCCHI

braised short rib, portabella mushrooms, shallot, sour cream, gnocchi 26.35

BLACKENED CHICKEN ALFREDO

cajun crusted chicken, fettuccini, bechamel sauce, pecorino Romano 20.95

LOBSTER MAC 'N CHEESE

lobster tail meat, pecorino Romano, cheddar, American, Gruyere, panko, roasted corn, roasted red pepper, trottolo pasta 26.95
· Add black truffle \$6 ·

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SOUP, SALAD OR FRIES

ANGUS BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche bun. 13.95
· Substitute an Impossible patty or Turkey Patty for 1.50 ·

FOXFIRE BURGER

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

CAJUN RIBEYE

prime Ribeye, cajun seasoning, cajun mayo, fried onions, house made steak sauce, on a toasted ciabatta 16.95

LOBSTER ROLL

Atlantic lobster tail and claw meat celery, green onion, lemon aioli, old bay, toasted butter new England roll 19.95

BLACKBERRY BRIE BURGER

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

SIDES TO SHARE

GRILLED ASPARAGUS

9.95

SAUTÉED SPINACH

5.95

CREAM SPINACH

6.95

SAUTÉED MUSHROOMS

crimini mushrooms, butter, garlic 5.95

GARLIC MASHED POTATOES

5.95

BRUSSELS SPROUTS
sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese 6.95

MAC 'N CHEESE

Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko 9.95

SWEET POTATO FRIES

4.95

VANILLA BOURBON SWEET POTATOES

whipped sweet potatoes, fine Kentucky bourbon, Madagascar vanilla bean, brown sugar crumble 5.95

TRUFFLE FRIES

french fries, truffle oil, truffle shavings, Parmesan cheese, garlic, salt, pepper, garlic aioli 12.95

FINGERLING POTATOES

4.95

FRENCH FRIES

4.95