

Starters

SESAME TUNA \$15.95

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

BACON WRAPPED DATES \$14.25

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

LUMP CRAB CAKES \$14.95

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

BANG BANG CHICKEN \$11.95

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

MEXICAN SHRIMP COCKTAIL \$16.95

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) ½ order (3) for 8.95 —

CHARCUTERIE & CHEESE BOARD 12.95/18.95

An assortment of seasonal cheeses and meats served with fruit, marcona almonds, breads and more Ask server for details

BAKED GOAT CHEESE \$13.95

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

ASIAN CALAMARI \$13.95

fried calamari with sweet chili sauce and lemon aioli

PRIME RIB EGG ROLL \$16.95

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

Salads

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

BAKED FRENCH ONION SOUP \$5.95

Toasted crostini, melted Swiss cheese.

BEET & SWEET POTATO \$12.95

diced roasted sweet potatoes, roasted golden & red beets, candied walnuts, crumbled feta, julienned apples, dried cranberry, red quinoa, arugula, and kale tossed in an apple cider vinaigrette

TOMATO AVOCADO CAPRESE \$12.95

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

CAESAR \$12.95

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

MEDITERRANEAN SALMON SALAD \$18.95

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.

WEDGE \$14.35

iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing.

SOUTHWEST COBB \$18.95

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

CHOPPED SALAD \$17.95

Grilled chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing
— Available 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 6 OZ 39.95 / 8 OZ 45.95

Certified Angus Beef© center-cut filet, served with garlic mashed potatoes

TRUFFLE MUSHROOM FILET \$44.95

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

14 OZ PRIME NEW YORK STRIP \$49.95

prime Certified Angus Beef© strip served with grilled asparagus

14 OZ PRIME RIBEYE \$44.95

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

PITTSBURGH STYLE RIBEYE \$45.95

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

FILET AU POIVRE \$43.95

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

FILET DIANE \$41.95

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

BOURBON APPLE CHOP \$27.95

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

THE CURT \$43.95

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

FOXFIRE FILET MEDALLIONS \$41.95

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

THE BORDONE \$51.95

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

OSCAR FILET \$49.95

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

Combo Plates

CLASSIC SURF AND TURF \$56.95

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

SURF AND CURT \$55.95

6oz Filet Mignon served with Sashimi-grade tuna, both rolled in cajun seasoning and cooked to temperature. Sliced and served with sliced avocado, and drizzled with teriyaki and wasabi yogurt. Served with Asian-style brussels sprouts.

CAJUN SURF AND TURF \$56.95

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

NEW YORK SURF N TURF \$69.95

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

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

CAULIFLOWER STEAK \$21.95

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

STUFFED PEPPERS \$22.95

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

Burgers & Sandwiches

Served with your choice of Soup, Salad or Fries

ANGUS BURGER \$14.95

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

FOXFIRE BURGER \$16.95

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

CAJUN RIBEYE \$18.95

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

LOBSTER ROLL \$24.95

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

BLACKBERRY BRIE BURGER \$15.95

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

Sides to share

GRILLED ASPARAGUS \$9.95

SAUTÉED SPINACH \$6.95

CREAM SPINACH \$7.95

SAUTÉED MUSHROOMS \$6.95

crimini mushrooms, butter, garlic

GARLIC MASHED POTATOES \$5.95

BRUSSELS SPROUTS \$6.95

sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese

MAC 'N CHEESE \$11.95

Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trottolo pasta

SWEET POTATO FRIES \$5.95

VANILLA BOURBON SWEET POTATOES \$6.95

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

TRUFFLE FRIES \$14.95

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

FINGERLING POTATOES \$4.95

FRENCH FRIES \$4.95

Seafood

FOXFIRE TUNA \$27.95

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

SEA SCALLOPS WITH PROSCIUTTO \$34.95

Sea Scallops, grilled asparagus, prosciutto & garlic cream sauce

LOUISIANA SHRIMP \$24.95

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

BLACKENED SWORDFISH 26.95-

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

WALLEYE PICCATA \$27.95

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

HORSERADISH CRUSTED SALMON \$26.95

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

SCALLOP DE JONGHE \$34.95

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

TWIN TAILS \$36.95

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

Chicken & Ribs

CHICKEN VESUVIO \$25.95

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

BABY BACK RIBS \$24.95

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

NAPA VALLEY CHICKEN \$25.95

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

CHICKEN MARSALA \$25.95

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

Pasta

SHRIMP SCAMPI \$25.95

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

SHORT RIB GNOCCHI \$26.35

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

BLACKENED CHICKEN ALFREDO \$22.95

cajun crusted chicken, fettuccini, bechamel sauce, pecorino Romano

LOBSTER MAC 'N CHEESE \$27.95

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