

## SHARABLES

## BANG BANG CHICKEN

crisp fried chicken, spicy Asian aioli, green onion, toasted sesame seeds — 11.95

## LUMP CRAB CAKES

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

## CALAMARI

Crisp Calamari, sweet red pepper Thia sauce, garlic lemon aioli. — 11.95

## 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. — 15.95

## CHARCUTERIE &amp; CHEESE BOARD

An assortment of seasonal cheeses and meats served with fruit, marcona almonds, breads and more Ask server for details — 12.95/18.95

## BACON WRAPPED DATES

deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction — 14.25

## PRIME RIB EGG ROLL

prime rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el niño sauce — 16.95

## SALADS

add chicken 6, salmon 8, shrimp (6) 11, Certified Angus Prime Cap sirloin (4 oz) 12, tuna 12, filet mignon (4 oz) 20 ALL SALADS ARE AVAILABLE AS WRAPS

## SOUP DU JOUR

4.95

## MEDITERRANEAN

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 — 16.95

## CHOPPED SALAD

Grilled 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 Dairy Free ...

## BAKED FRENCH ONION SOUP

Toasted crostini, melted Swiss cheese. — 5.95

## WEDGE

iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing. — 14.35

## BEET &amp; SWEET POTATO

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 — 12.95

## TOMATO AVOCADO CAPRESE

tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli — 12.95

## 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

## CAESAR

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

## BURGERS &amp; SANDWICHES

All Burgers are 8 oz Certified Angus Beef. all burgers & Sandwiches are served with choice of fries, salad, or soup. French onion \$2. Gluten-Free Bun/bread available upon request.

## ANGUS BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche bun. — 14.95  
... 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

## BLACKBERRY BRIE BURGER

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

## PATTY MELT

½ lb. Certified Angus Beef patty, caramelized onions, melted cheddar. Served on toasted rye. — 14.95

## ITALIAN TURKEY

roasted turkey, melted mozzarella, tomato, avocado, Italian dressing, red onion, pesto aioli, bacon on tomato Focaccia — 11.95

## ADULT GRILLED CHEESE

American, cheddar, brie, sliced tomato, crisp Applewood bacon, on buttered white bread — 11.95

## CHIPOTLE TURKEY BERRY

Oven-Roasted turkey, adobe sauce, Swiss cheese, avocado, and Lingonberry aioli, and fried onions. — 12.95

## TURKEY AVOCADO CLUB

Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, toasted multigrain — 12.95

## FRENCH DIP

sliced prime rib, sautéed onions, melted mozzarella cheese. Accompanied by Au jus — 14.95

## CHICKEN MUSHROOM MELT

grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, garlic aioli on a toasted multigrain. — 13.95

## SHRIMP PO BOY

fried jumbo tiger shrimp tossed in cajun seasoning. Drizzled with cajun aioli, Sriracha sauce, lettuce, tomatoes, red onion, french baguette — 14.95

## LOBSTER ROLL

Creamy Lobster Salad mixed with old bay seasoning, celery, green onion, arugula, toasted new england roll. — 24.00

## SHORT RIB MELT

braised short rib, caramelized onion, brie, jalapeno jack, roasted tomato, arugula, toasted country white. — 15.95

## CAJUN RIBEYE

prime Certified Angus Beef® ribeye, cajun seasoning, cajun mayo, fried onions, FoxFire steak sauce, on a toasted ciabatta — 16.95

## B E L T

heirloom tomato, Applewood smoked bacon, herb-infused mayonnaise, egg over easy, toasted multigrain bread — 11.95

## CRABWICH

Our signature Crab Cake, formed into a patty and served with red pepper aioli, pickle, avocado, lettuce, tomato, and red onion. Finished with melted swiss cheese. Served on Golden Brioche. — 16.95

## STEAKS AND 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 45.95

## FILET DIANE

twin 4 OZ. filet medallions, brandy demi-glaze, crimini mushrooms, fried onions and served with garlic mashed. — 35.95

## 14 OZ PRIME RIBEYE

Certified Angus Beef® prime Ribeye, topped with garlic compound butter and served with fingerling potatoes. — 44.95

## 14 OZ PRIME NEW YORK STRIP

prime Certified Angus Beef® strip served with grilled asparagus — 49.95

## PITTSBURGH STYLE RIBEYE

14 oz prime Certified Angus Beef® Ribeye charred on a hot iron, served with garlic mashed. — 45.95

## LUNCH ENTRÉES

## CHICKEN MARSALA

chicken breast, mushrooms, onions, Marsala wine demi-glaze. Served with garlic mashed potatoes — 24.95

## 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

## BLACKENED CHICKEN ALFREDO

cajun crusted chicken breast, fettuccini, pecorino Romano — 21.95

## MAC 'N CHEESE

Gruyere, cheddar, American, bechamel, cheddar, pecorino cheese, toasted panko, trottolo pasta — 11.95

## FOXFIRE TUNA

Cajun crusted sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with asian style Brussels sprouts — 27.95

## BABY BACK RIBS

Spice rubbed, Duroc baby back ribs, house made BBQ sauce, Napa coleslaw, and french fries — 24.95  
... ½ slab for 17.95 ...

## CAULIFLOWER STEAK

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

## SHRIMP SCAMPI

tiger shrimp, garlic, cream, bacon, peccorino, panko crust, fettuccini — 25.95  
... ½ order for 17.95 ...

## PESTO CHICKEN PASTA

Grilled Chicken breast, fresh pesto, blistered tomatoes, basil, trottolo pasta, spinach, and shallot. topped with crumbled goat cheese. — 21.95

## NAPA VALLEY CHICKEN

chicken breasts, white wine cream sauce, green grapes, garlic mashed potatoes — 25.95

STEAK ENHANCEMENTS	
LOBSTER TAIL 16.95	BEARNAISE SAUCE 3
PARMESAN CRUST 3	HOLLANDAISE SAUCE 3
CAJUN CRUST 2	OSCAR STYLE 10
PEPPERCORN CRUST 2	BLUE CHEESE CRUST 4
GARLIC CRUST 2	HORSERADISH CRUST 3
FOXFIRE STYLE 4	DIANE STYLE 4
AU POIVRE 3	PITTSBURGH 3

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