

Starters

SESAME TUNA \$15.95

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.

BANG BANG CHICKEN \$11.95

crisp fried chicken, spicy Asian aioli, green onion, sriracha drizzle

BAKED GOAT CHEESE \$13.95

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

BACON WRAPPED DATES \$14.25

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

ASIAN CALAMARI \$13.95

fried calamari with sweet chili sauce and lemon aioli

MEXICAN SHRIMP \$16.95 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) ½ order (3) for 8.95

LUMP CRAB CAKES \$14.95

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

PRIME RIB EGG ROLL

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

CHARCUTERIE & 12.95/18.95 CHEESE BOARD

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

Salads

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

BAKED FRENCH ONION \$5.95

Toasted crostini, melted Swiss cheese.

MEDITERRANEAN \$18.95

SALMON SALAD

Grilled Salmon, sliced cucumbers, grape tomatoes, red onion, roasted red peppers, feta 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.

SOUP OF THE DAY \$4

Made from scratch.

BEET & SWEET POTATO \$12.95

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

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

TOMATO AVOCADO \$12.95 CAPRESE

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

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

CAESAR \$12.95

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

Steaks & Chops

Jowa 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 6 oz 39.95 / 8 oz 45.95 MIGNON

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

14 OZ PRIME RIBEYE \$44.95

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

14 OZ PRIME NEW YORK . . . \$49.95 STRIP

prime Certified Angus Beef© strip served with grilled asparagus

FILET DIANE \$41.95

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

THE BORDONE \$51.95

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

TRUFFLE MUSHROOM \$44.95 FILET

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

PITTSBURGH STYLE \$45.95 RIBEYE

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

BOURBON APPLE CHOP . . . \$27.95

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

FOXFIRE FILET \$41.95 MEDALLIONS

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

FILET AU POIVRE \$43.95

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

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.

OSCAR FILET \$49.95

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

TRUFFLE MUSHROOM \$28.95 PORK CHOP

14 oz Duroc Pork Chop crimini mushroom-truffle crust, pecorino cheese, grilled asparagus, white wine truffle cream sauce

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

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

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.

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
OSCAR STYLE 12 BLUE CHEESE CRUST 4 CAJUN CRUST 2 PEPPERCORN CRUST 2 HORSERADISH CRUST 3
GARLIC CRUST 2 AU POIVRE 3 DIANE STYLE 4

* FILET ORDERED WELL-DONE WILL BE BUTTERFLIED. WE ARE NOT RESPONSIBLE FOR STEAKS ORDERED WELL-DONE. ** "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

Seafood

FOXFIRE TUNA \$27.95

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

SCALLOP DE JONGHE \$34.95

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

MAHI MAHI

Mahi Mahi Filet, seafood risotto (shrimp, scallop, corn, red peppers), champagne beurre blanc, microgreens.

SEA SCALLOPS WITH PROSCIUTTO \$34.95

Sea Scallops, asparagus risotto, prosciutto & garlic cream sauce

WALLEYE PICCATA \$27.95

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

TWIN TAILS \$35.95

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

LOUISIANA SHRIMP \$24.95

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

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

Chicken & Ribs

CHICKEN VESUVIO \$25.95

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

HORSERADISH CRUSTED SALMON \$25.95

Scottish Salmon, Horseradish Crust, Dijon Tarragon Sauce. Served with Roasted Potatoes.

BABY BACK RIBS \$24.95

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

CHICKEN MARSALA \$25.95

Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace, Served with garlic mashed.

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.

CHÈVRE PORTABELLA GNOCCHI \$18.35

grilled portabella, herb-infused goat cheese, arugula, roasted tomato, cream sauce

Pasta

SHRIMP SCAMPI \$25.95

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

SHORT RIB GNOCCHI \$26.95

Braised short rib, gnocchi, shallot, roasted tomato, portabella mushroom, arugula, cognac demi-glace.

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

Burgers & Sandwiches

*** Served with your choice of Soup, Salad, or Fries. Upgrade with a French Onion 3.95 or 1/2 beat, 1/2 wedge, or 1/2 Caprese for 4.95 ***

ANGUS BURGER \$14.95

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

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

CHICKEN PICCATA \$5.95

Brick roasted chicken, lemon and white wine sauce, capers, shallot. Served with Roasted Potatoes.

TRUFFLE FRIES \$14.95

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

SAUTÉED SPINACH \$6.95

FRENCH FRIES \$4.95

BRUSSELS SPROUTS \$6.95

sliced Brussels sprouts, bacon, balsamic reduction, pecorino cheese

FINGERLING POTATOES \$4.95

SWEET POTATO FRIES \$5.95

VANILLA BOURBON SWEET POTATOES \$6.95

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

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SAUTÉED MUSHROOMS \$6.95
crimini mushrooms, butter, garlic

MAC 'N CHEESE \$11.95
Gruyere, cheddar, American,
bechamel, cheddar, pecorino cheese,
toasted panko, trottolo pasta

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



FOXFIRE

GENEVA RESTAURANT & BAR

WWW.FOXFIREGENEVA.COM

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