

LUNCH MENU

630-232-1369 / www.FoxFireGeneva.com

SHARABLES

<p>BANG BANG CHICKEN 12.95</p> <ul style="list-style-type: none"> • Crisp diced fried chicken tenders, spicy Asian aioli, green onion, sriracha drizzle. <p>LUMP CRAB CAKES 14.95</p> <ul style="list-style-type: none"> • Blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli. <p>BACON-WRAPPED DATES 14.95</p> <ul style="list-style-type: none"> • Deglet Noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction. 	<p>CALAMARI 13.95</p> <ul style="list-style-type: none"> • Fried calamari with sweet chili sauce and lemon aioli. <p>SESAME TUNA 18.95</p> <ul style="list-style-type: none"> • Sashimi-grade ahi tuna, tuxedo sesame seeds, served over sliced cucumber and garnished with microgreens. Served with soy sauce, sweet chili thai sauce, and wasabi paste. <p>PRIME RIB EGG ROLL 16.95</p> <ul style="list-style-type: none"> • Certified Angus Beef® Prime Rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el Niño sauce.
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SOUP & SALADS

ADD CHICKEN \$7, SALMON \$9, SHRIMP (6) \$14, TUNA \$15, FILET MIGNON (4 OZ) \$22

<p>SOUP DU JOUR 4.95</p> <p>TOMATO AVOCADO CAPRESE 14.95</p> <ul style="list-style-type: none"> • Tomatoes, sliced avocado, sliced fresh mozzarella cheese, basil, balsamic drizzle, olive oil, pesto, and red pepper aioli. <p>CHOPPED SALAD 19.95</p> <ul style="list-style-type: none"> • Grilled chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el Niño dressing. <p>WEDGE 15.95</p> <ul style="list-style-type: none"> • Iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing. <p>CAESAR 13.95</p> <ul style="list-style-type: none"> • Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing. 	<p>BAKED FRENCH ONION 5.95</p> <ul style="list-style-type: none"> • Toasted crostini, melted Swiss cheese. <p>MEDITERRANEAN SALMON SALAD 21.95</p> <ul style="list-style-type: none"> • 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. <p>SOUTHWEST COBB 22.95</p> <ul style="list-style-type: none"> • 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. <p>BEET & SWEET POTATO 14.95</p> <ul style="list-style-type: none"> • 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.
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SANDWICHES

All Burgers are 8 oz Certified Angus Beef®. all burgers & Sandwiches are served with a choice of fries, salad, or soup.
French onion \$3. Gluten-Free Bun is available upon request.

<p>ANGUS BURGER 15.95</p> <ul style="list-style-type: none"> • 8 oz Certified Angus Beef® Patty, Leaf Lettuce, Tomato, Red Onion, Homemade Pickles. <li style="padding-left: 20px;">SUBSTITUTE AN IMPOSSIBLE PATTY OR TURKEY PATTY <p>PATTY MELT 17.95</p> <ul style="list-style-type: none"> • ½ Lbs Certified Angus Beef® patty, caramelized onions, melted cheddar. Served on toasted rye. <p>CHICKEN MUSHROOM 13.95</p> <ul style="list-style-type: none"> • grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, and garlic aioli on a toasted ciabatta . <p>BLACKBERRY BRIE BURGER 17.95</p> <ul style="list-style-type: none"> • ½ Lbs Certified Angus Beef® patty, Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll. <p>ADULT GRILLED CHEESE 12.95</p> <ul style="list-style-type: none"> • American, cheddar, brie, sliced tomato, crisp Applewood bacon, on buttered white bread <p>STEAK SANDWICH 19.95</p> <ul style="list-style-type: none"> • Grilled Certified Angus Beef® Prime Cap Steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta. 	<p>CHIPOTLE TURKEY BERRY 13.95</p> <ul style="list-style-type: none"> • Oven-Roasted turkey, adobe sauce, Swiss cheese, avocado, and Lingonberry aioli, and fried onions. <p>TURKEY AVOCADO CLUB 15.95</p> <ul style="list-style-type: none"> • Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, on a toasted multigrain. <p>LOBSTER ROLL 24.95</p> <ul style="list-style-type: none"> • Creamy Lobster Salad mixed with old bay seasoning, celery, green onion, arugula, toasted new england roll. <p>BBQ CHICKEN 12.95</p> <ul style="list-style-type: none"> • spiced rubbed chicken breast, bacon, house-made BBQ sauce, cheddar cheese, coleslaw, brioche bun <p>B E L T 13.95</p> <ul style="list-style-type: none"> • heirloom tomato, Applewood smoked bacon, herb-infused mayonnaise, egg over easy, toasted multigrain bread <p>CAJUN RIBEYE SANDWICH 21.95</p> <ul style="list-style-type: none"> • prime Certified Angus Beef® ribeye, cajun seasoning, cajun mayo, fried onions, FoxFire steak sauce, on a toasted ciabatta
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STEAKS

½ Lbs Certified Angus Beef® cut Steaks aged for 25-30 days. All steaks are finished with garlic-shallot compound butter.
Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

<p>FILET MIGNON 6 oz 44.95 / 8 oz 52.95</p> <ul style="list-style-type: none"> • Certified Angus Beef® center-cut filet, served with garlic mashed potatoes. <p>14 OZ RIBEYE 48.95</p> <ul style="list-style-type: none"> • Certified Angus Beef® Ribeye, Pan-seared and topped with garlic compound butter and served with chef vegetables. <p>14 OZ NEW YORK STRIP 54.95</p> <ul style="list-style-type: none"> • Certified Angus Beef® strip served with Baked Potato. 	<p>STEAK FRITES 29.95</p> <ul style="list-style-type: none"> • 8 oz. Certified Angus Beef® cap sirloin steak, garlic pesto, hollandaise sauce, and served with french fries. <p>FILET DIANE 35.95</p> <ul style="list-style-type: none"> • Twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes.
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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 23.95 PITTSBURGH 3 BEARNAISE SAUCE 3 HOLLANDAISE SAUCE 3
 PARMESAN CRUST 3 OSCAR STYLE 15 BLUE CHEESE CRUST 4 CAJUN CRUST 2
 PEPPERCORN CRUST 2 HORSERADISH CRUST 3 GARLIC CRUST 2 AU POIVRE 3 DIANE STYLE 4

SEAFOOD

Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

<p>FOXFIRE TUNA 32.95</p> <ul style="list-style-type: none"> • Cajun-crust sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with Asian-style Brussels sprouts. <p>SHRIMP SCAMPI 24.95</p> <ul style="list-style-type: none"> • Tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust. 	<p>HORSERADISH CRUSTED SALMON 25.95</p> <ul style="list-style-type: none"> • Grilled Salmon filet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus <p>WALLEYE PICCATA 26.95</p> <ul style="list-style-type: none"> • Lemon & white wine sauce, capers, sliced shallots with garlic mashed potatoes, and grilled asparagus.
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LUNCH ENTRÉES

Add a Garden Salad or Soup for 2.95 or a ½ Wedge, ½ Caprese, ½ Beet salad, and French Onion for 4.95

<p>CHICKEN MARSALA 23.95</p> <ul style="list-style-type: none"> • Lightly floured chicken breast, mushrooms, onions, Marsala wine demi-glace. Served with garlic mashed potatoes <p>BOURBON APPLE CHOP 28.95</p> <ul style="list-style-type: none"> • 14oz Duroc Pork Chop, Grilled and Served with Vanilla Bourbon Sweet Potatoes. Finished Bourbon-Apple Glaze and Sliced Apples. 	<p>STUFFED PEPPERS 24.95</p> <ul style="list-style-type: none"> • Crimini mushrooms, sweet corn, asparagus, spinach, garlic, goat, and pecorino cheese. Served on a bed of roasted red pepper risotto. Finished with balsamic reduction. <p>BLACKENED CHICKEN ALFREDO 21.95</p> <ul style="list-style-type: none"> • cajun crust chicken breast, fettuccini, pecorino Romano 	<p>CAULIFLOWER STEAK 23.95</p> <ul style="list-style-type: none"> • A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, and chimichurri sauce. <li style="text-align: center;">VEGAN <p>BABY BACK RIBS 28.95</p> <ul style="list-style-type: none"> • Spice rubbed, Duroc baby back ribs, house-made BBQ sauce, Napa coleslaw, and french fries
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* Filets ordered well-done will be butterfied. 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."