

STARTERS

PRIME RIB EGG ROLL Certified Angus Beef® Prime Rib, diced red onion, bell pepper, horseradish, Swiss cheese, horseradish dressing, spicy el Niño sauce. 16.95

LUMP CRAB CAKES Blue swimmer crab meat, bell peppers, breadcrumbs, red pepper aioli. 14.95

CALAMARI Fried calamari with sweet chili sauce and lemon aioli. 13.95

BACON-WRAPPED DATES Deglet Noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction. 14.95

BAKED GOAT CHEESE Roasted garlic, fresh basil, tomato basil cream sauce, grape tomato, grilled cauliflower flatbread. 13.95

BANG BANG CHICKEN Crisp diced fried chicken tenders, spicy Asian aioli, green onion, sriracha drizzle. 12.95

SESAME TUNA 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. 18.95

CHARCUTERIE & CHEESE BOARD

An assortment of seasonal cheeses and meats served with fruit, Marcona almonds, breads and more. Ask server for details 13.95

SALADS

ADD CHICKEN \$7, SALMON \$9, SHRIMP (6) \$14, TUNA \$15, RIBEYE (8 OZ) 14, CAP SIRLOIN (8 OZ) 16, FILET MIGNON (4 OZ) \$24

BAKED FRENCH ONION 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. 16.95

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. 22.95

SOUP OF THE DAY Made from scratch. 5.25

MEDITERRANEAN SALMON SALAD 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 21.95

WEDGE Iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, bacon, choice of dressing. 16.95

BEET & SWEET POTATO 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. 14.95

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. 19.95

CAESAR Crisp romaine lettuce, fresh croutons, Parmesan cheese tossed in our signature Caesar dressing. 14.95

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 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

FILET MIGNON Certified Angus Beef® center-cut filet, served with garlic mashed potatoes. 6 OZ 44.95 / 8 OZ 52.95

14 OZ RIBEYE Certified Angus Beef® Ribeye, Pan-seared and topped with garlic compound butter and served with chef vegetables. 48.95

14 OZ NEW YORK STRIP Certified Angus Beef® strip served with Baked Potato. 54.95

PITTSBURGH STYLE RIBEYE 14 oz prime Certified Angus Beef® Ribeye charred on a hot iron, served with garlic mashed. 51.95

THE CURT Sliced Certified Angus Beef® 6 oz filet, Cajun-crusted, sliced avocado, wasabi yogurt & teriyaki glaze served with a side of Asain style Brussels sprouts. 45.95

FOX FIRE FILET MEDALLIONS Twin Certified Angus Beef® 4 oz. filet medallions, blackberry brandy demi-glace, bleu cheese crumbles, dried cranberries, served with baked potato. 35.95

THE BORDONE 14 oz. Certified Angus Beef® New York strip, roasted garlic crust, basil, served with mac n cheese. 59.95

TRUFFLE MUSHROOM FILET 6 oz Certified Angus Beef® filet, truffle-mushroom crust, served with grilled asparagus truffle cream sauce 52.95

FILET DIANE Twin Certified Angus Beef® 4 oz. filet medallions, brandy demi-glace, crimini mushrooms, fried onions, served with garlic mashed potatoes. 35.95

BLACK AND BLEU FILET 8 oz. Certified Angus Beef Brand Filet, rolled in black peppercorns and topped with a bleu cheese crust. 56.95

FILET AU POIVRE 6 oz Certified Angus Beef® filet, peppercorn crust, au Poivre sauce, served with garlic mashed potatoes. 45.95

OSCAR FILET 6 oz Certified Angus Beef® filet mignon, topped with a crab cake and hollandaise sauce served with grilled asparagus. 52.95

STEAK FRITES 8 oz. Certified Angus Beef® cap sirloin steak, garlic pesto, hollandaise sauce, and served with french fries. 29.95

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

COMBO PLATES

ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

CLASSIC SURF AND TURF 6 oz. Certified Angus Beef® center-cut filet, 4 oz. Maine lobster tail served with garlic mashed potatoes. 64.95

BUTCHER'S SURF AND TURF 8oz Certified Angus Beef® Cap Sirloin, Grilled Scottish Salmon Filet, compound butter, Hollandaise sauce, and grilled asparagus. 45.95

CAJUN SURF AND TURF Cajun seasoned 14 oz Certified Angus Beef® Ribeye, Louisiana style shrimp, served with vanilla bourbon sweet mashed potatoes. 59.95

NEW YORK SURF N TURF 14 oz Certified Angus Beef® New York strip, De Jonghe style scallops, served with grilled asparagus. 75.95

SURF AND CURT

6oz Certified Angus Beef® Filet Mignon served with Sashimi-grade tuna, both rolled in cajun seasoning. Sliced and served with sliced avocado, drizzled with teriyaki and wasabi yogurt. Served with Asian-style brussels sprouts. 68.95

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

* 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." THERE IS A 4.95 SPLITTING FEE FOR ALL DISHES/ 20 PERCENT GRATUITY ON PARTIES OF 16 OR MORE OR TABLES OF 8 OR MORE WITH SEPARATE CHECKS.

SEAFOOD

ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

WALLEYE PICCATA Lemon & white wine sauce, capers, sliced shallots with garlic mashed potatoes, and grilled asparagus. 26.95

HORSERADISH CRUSTED SALMON Grilled Salmon filet topped with our signature panko-horseradish crust. Finished with a Dijon tarragon mustard sauce and served with grilled asparagus 25.95

SCALLOP DE JONGHE Sea scallop, garlic, butter, bacon, Parmesan cheese, panko, and sautéed spinach. 34.95

LOUISIANA SHRIMP Tiger shrimp, Cajun seasonings, pale ale, Compound BBQ Butter, Vanilla-Bourbon Mashed Sweet Potatoes. 24.95

FOXFIRE TUNA Cajun-crust sashimi ahi tuna, wasabi yogurt, teriyaki glaze, served with Asian-style Brussels sprouts. 32.95

TWIN TAILS 4 oz. tails, drawn butter, served with baked potato. 45.95

VEGETARIAN

ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

STUFFED PEPPERS Crimini mushrooms, sweet corn, asparagus, spinach, garlic, goat, and pecorino cheese. Served on a bed of roasted red pepper risotto. Finished with balsamic reduction. 24.95

CAULIFLOWER STEAK A thick cut of cauliflower, grilled asparagus, sautéed spinach, herb gremolata, and chimichurri sauce. 23.95
» Vegan

CHOPS AND RIBS

ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

BLACKBERRY GLAZED PORK CHOP 14 oz Premium White Marble Farms Duroc pork chop. Served with vanilla sweet potatoes and finished with a hoisin blackberry glaze. accompanied by grilled asparagus. 28.95

BOURBON APPLE CHOP 14oz Duroc Pork Chop, Grilled and Served with Vanilla Bourbon Sweet Potatoes. Finished Bourbon-Apple Glaze and Sliced Apples. 28.95

BABY BACK RIBS Spice-rubbed Duroc baby back ribs, house BBQ sauce, served with napa coleslaw and french fries. 28.95

TRUFFLE MUSHROOM CHOP 14 oz Premium White Marble Farms Duroc Pork Chop, cremini mushroom, pecorino cheese shaved black truffles crust, grilled asparagus, white wine truffle cream sauce. 32.95

CHICKEN & PASTA

ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

CHICKEN VESUVIO Chicken, capers, garlic, white wine, rosemary, lemon, garlic mashed potatoes, and sautéed spinach. 24.95

CHICKEN MARSALA Chicken breasts, Mushrooms, Onions, Marsala Wine Demi-Glace. Served with garlic mashed. 24.95

SMOKED SALMON CUCUMBER Smoked Salmon, thinly sliced cucumber, dill & caper infused cream cheese, diced red onion, and tomato. Served on sliced cucumber

SHRIMP SCAMPI Tiger shrimp, garlic, olive oil, bacon, cream sauce, fettuccini. Finished with a toasted panko crust. 24.95

BLACKENED CHICKEN ALFREDO Cajun Crusted Chicken, Fettuccini, Bechamel Sauce, Pecorino Romano. 22.95

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SOUP, SALAD, OR STARCH. ADD A GARDEN SALAD OR SOUP FOR 3.95 OR A SMALL WEDGE, SMALL CAPRESE, SMALL BEET SALAD, AND FRENCH ONION FOR 4.95

ANGUS BURGER Lettuce, Tomato, Red Onion, Pickle, and Toasted Brioche bun. 15.95
» Substitute an Impossible patty or Turkey Patty for 1.50

BLACKBERRY BRIE BURGER ½ Lbs Certified Angus Beef® patty, Applewood smoked bacon, blackberry jam, melted brie cheese, pickled jalapenos on a pretzel roll. 17.95

CAJUN RIBEYE Certified Angus Beef® Prime Ribeye Steak tossed with Cajun seasonings then grilled to order. Finished with Cajun mayonnaise, fried onions, and our signature steak sauce. 21.95

HONEY CHIX Grilled Chicken Breast topped with melted cheddar cheese, applewood smoked bacon, house-made honey mustard, and crispy onions. 16.95

FOXFIRE BURGER ½ Lbs Certified Angus Beef® Patty Pittsburgh style, with a fried egg, herb-infused aioli, shaved white truffle, bleu cheese, and bacon on a brioche bun. 19.95

LOBSTER ROLL Atlantic lobster tail and claw meat celery, green onion, lemon aioli, old bay, toasted butter new England roll. 26.95

STEAK SANDWICH Grilled Certified Angus Beef® Cap Steak, bleu cheese, pickled onion, heirloom tomato, herb aioli, toasted ciabatta. 21.95

* 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." THERE IS A 4.95 SPLITTING FEE FOR ALL DISHES/ 20 PERCENT GRATUITY ON PARTIES OF 16 OR MORE OR TABLES OF 8 OR MORE WITH SEPARATE CHECKS.