
FOXFIRE

APPETIZERS

BAKED GOAT CHEESE | roasted garlic, fresh herbs, cherry tomato marinara sauce, basil, toast points – 11.95

PRIME RIB BRUCHETTA | toasted crostini, horseradish cream, sliced prime rib, peperonata salad, balsamic reduction – 14.95

ASIAN CALAMARI | tube calamari, sweet chili sauce, hoisin drizzle, sliced green onions – 11.95

SHRIMP COCKTAIL | poached jumbo tiger shrimp, grated horseradish & cocktail sauce – 14.95

TUNA POKE | avocado, toasted sesame seeds, cucumber, honey-soy glaze, dried seaweed, wasabi yogurt, fried wonton chip – 15.95

SHRIMP DE JONGHE | jumbo tiger shrimp, garlic, butter, bacon, parmesan cheese, panko crust, toasted crostini – 16.95

MUSSELS | east coast blue mussels, chipotle-cilantro butter, shallots, chorizo, roasted red pepper, crusty bread – 12.95

BANG BANG CHICKEN | crispy fried chicken, spicy creamy thai chili sauce – 10.95

LUMP CRAB CAKES | blue swimmer crabmeat, bell peppers, breadcrumbs, mustard aioli – 13.95

FOXFIRE EGG ROLLS | prime rib, diced red onion, bell peppers, horseradish, swiss cheese, horseradish dressing, el niño sauce – 14.95

BACON WRAPPED STUFFED DATES | deglet noor dates, herb-infused goat cheese, applewood-smoked bacon, balsamic reduction – 12.95

SALADS

Add Chicken 6, Salmon 14, Flat Iron Steak 12, Filet Mignon 20

STEAK CARPACCIO SALAD | thinly sliced beef carpaccio (filet), tossed greens, arugula, pickled onion, capers, black pepper, roasted garlic-dijon vinaigrette & horseradish dressing – 14.95

TOMATO & MOZZARELLA | wisconsin mozzarella, vine-ripened heirloom tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, balsamic reduction – 6.95/12.95

ELOTE | roasted corn & red pepper, black beans, diced red onion, crumbled queso fresco, fresh cilantro, romaine lettuce, latin spices, avocado crème, spicy el niño dressing – 13.95

CAESAR | crisp romaine, garlic croutons, shaved parmesan, caesar dressing – 4.95/8.95

FOXFIRE WEDGE | iceberg lettuce, grape tomatoes, pickled onions, garlic croutons, bleu cheese crumbles, cubed candied pork belly, choice of dressing – 5.95/10.95

MEDITERRANEAN | sliced cucumber, grape tomatoes, toasted almonds, fresh basil, feta cheese, red onion, roasted red peppers, kalamata olives, romaine lettuce, poached shrimp, vodka basil vinaigrette, toast points – 16.95

ROASTED BEET & APPLE | roasted red beets, fried golden beets, apples, kale, arugula, candied walnuts, bleu cheese crumbles, cider dijon vinaigrette – 6.95/11.95

C.J.'s CHOPPED | all-natural, hormone-free chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, mozzarella cheese, diced apples, bacon, pico de gallo, tortilla strips, mini tube pasta, spicy el niño dressing – 14.95

SOUP DU JOUR | always crafted in-house – 5

BAKED FRENCH ONION SOUP | caramelized onions, rustic bread, swiss cheese – 6

STEAKS

We proudly serve locally grown USDA Certified Angus Beef (CAB) and CAB Prime. Our steaks are raised within 200 miles of downtown Geneva! Wet-aged for a minimum of 25-30 days to reach maximum tenderness and flavor.

All steaks are seasoned with our blend of seasonings that contain garlic, salt, and pepper.

FILET MIGNON | lean, succulent, center cut, garlic & shallot compound butter, roasted garlic fingerling potatoes.

6 OZ. | – 32.95 **8 OZ.** | – 38.95

14 OZ. PRIME NEW YORK STRIP | lean & flavorful, garlic & shallot compound butter, grilled asparagus – 38.95

14 OZ. PRIME RIBEYE | rich, tender & full-flavored, garlic & shallot compound butter, summer vegetables – 34.95

THE BORDONE | 14 OZ. prime new york strip, roasted garlic crust, basil, peperonata salad, roasted fingerling wedges – 38.95

FILET OF OSCAR | 6 OZ. filet mignon, grilled asparagus, crab cake, hollandaise – 39.95

STEAK FRITES | 8 OZ. flat iron, garlic pesto, french fries – 28.95

FOXFIRE FILET MEDALLIONS | twin 4 OZ. filet, blackberry brandy demi-glaze, blue cheese crumbles, dried cranberries, summer vegetables – 37.95

FLAT IRON AU POIVRE | peppercorns crusted flat iron, traditional cognac cream sauce, summer vegetables – 28.95

PITTSBURG STYLE RIBEYE | 14 OZ. charred rare prime ribeye, au gratin potatoes – 37.95

THE CURT | cajun-crusted filet mignon, sliced avocado, wasabi yogurt & teriyaki glaze, asian-style brussel sprouts – 34.95

FILET DIANE | twin 4 OZ. filet medallions, brandy demi glaze, cremini mushrooms, fried onions, garlic mashed potatoes – 35.95

THE MCKINNEY | grilled 6 OZ. filet, black peppercorns, honey dijon mustard sauce, grilled asparagus – 35.95

Rare: Red, Cool Center Medium-Rare: Red, Warm Center
Medium: Pink, Warm Center

Medium-Well: Dull, Pink Hot Center, Well: No Pink, Broiled Thoroughly. All filets ordered medium-well and well-done will be butterflied. We are not responsible for steaks ordered well-done.

STEAK ENHANCEMENTS

BLUE CHEESE CRUST – 3
PEPPERCORN CRUST – 2
PARMESAN CRUST – 3
BÉARNAISE SAUCE – 3

CAJUN CRUST – 2
GOAT CHEESE CRUST – 3
DIANE STYLE – 4
OSCAR STYLE – 5

FOXFIRE STYLE – 4
GARLIC CRUST – 2
HOLLANDAISE SAUCE – 2

BORDELAISE SAUCE – 3
CURT STYLE – 4
HORSERADISH CRUST – 3

FOXFIRE

CHICKEN AND CHOPS

All natural chicken and pork. Free range fowl and marbled pork ensure the fullest flavor.

BLACKBERRY GLAZED PORK CHOP | frenched duroc chop, hoisin, ginger, blackberry glaze, sautéed spinach – 28.95

NAPA VALLEY CHICKEN | twin chicken breasts lightly floured, white wine cream sauce, green grapes, broccoli – 24.95

THE TRI-CITY CHOP | grilled duroc boneless chop, applewood smoked bacon, horseradish crust. soubise sauce, summer vegetables – 25.96

BABY BACK RIBS | spiced rubbed, sweet & tangy house made BBQ sauce, napa cole slaw, french fries – 22.95

CAPRESE CHICKEN WITH AVOCADO | grilled, heirloom tomato, fresh mozzarella, avocado, basil, summer vegetables – 25.95

CHICKEN MARSALA | shallots, cremini mushrooms, marsala wine, garlic mashed potatoes – 25.95

SEAFOOD

MISO SALMON | miso & sake glaze, green onions, toasted tuxedo sesame seeds, stir fried style broccoli, red pepper, toasted almonds – 27.95

FOXFIRE TUNA | cajun seasonings, wasabi yogurt, teriyaki glaze, brussels sprouts, sliced shallots, julienne carrots, gochujang teriyaki sauce – 29.95

MAHI MAHI | served with seafood risotto (shrimp, scallop, corn, and red peppers), champagne burre blanc, parsley – 26.95

TWIN TAILS | 4 OZ. tails, drawn butter, grilled asparagus – 35.95

WALLEYE PICCATA | lemon & white wine sauce, capers, sliced shallot, roasted fingerling potatoes, grilled asparagus – 28.95

SEA SCALLOPS | grilled asparagus, crisp pancetta, sweet orange vinaigrette – 32.95

CHILEAN SEA BASS | orange salsa, sautéed spinach, blood orange coulis – 33.95

PASTA & HOUSE SPECIALTIES

SHRIMP SCAMPI | tiger shrimp, garlic, olive oil, bacon, panko crust, fettuccini – 25.95

STUFFED PEPPERS | portabella mushrooms, roasted sweet corn, asparagus, spinach, garlic, goat cheese, balsamic reduction, roasted red pepper risotto – 22.95

CHICKEN PESTO GNOCCHI | grilled chicken, fresh pesto, grape tomatoes, spinach, pecorino romano – 22.95

SALMON FETTUCCINI | canadian salmon, fresh cut asparagus, grape tomatoes, mushrooms, parmesan, rosemary, smoky cream sauce – 23.95

BLACKENED CHICKEN ALFREDO | cajun crusted chicken breast, fettuccini, pecorino romano – 22.95

MUSHROOM & PANCETTA GNOCCHI | cremini mushrooms, shallots, arugula, crisp pancetta, light dijon cream sauce – 22.95

PASTA PRIMAVERA | summer squash, eggplant, zucchini, grape tomatoes, asparagus, broccoli, mushrooms, trottolo pasta – 25.95

SEAFOOD ARRABBIATA | shrimp, scallops, mussels, calamari, spicy red sauce, pecorino romano, trottolo pasta – 26.95

LOBSTER MAC 'N CHEESE | lobster tail meat, pecorino romano, cheddar, gruyere, panko, roasted corn, roasted red pepper, trottolo pasta – 22.95

SANDWICHES

Served with choice of french fries, cole slaw, side salad, or sweet potato fries.

CAJUN RIBEYE | prime ribeye, cajun seasoning, cajun mayo, fried onions and FoxFire steak sauce, toasted ciabatta – 18.95

CHICKEN, MUSHROOM & SWISS | all-natural, hormone-free chicken breast, cremini mushrooms, capers, swiss cheese, garlic aioli, toasted ciabatta – 13.95

ANGUS BURGER | ½ lb., lettuce, tomato, red onion, pickle, toasted brioche bun – 12.95

BBQ CHICKEN | spiced rubbed chicken breast, bacon, house-made bbq sauce, cheddar cheese, cole slaw, brioche bun – 12.95

PRIME RIB SANDWICH | thin sliced prime rib, peperonata salad, arugula, gruyere cheese, balsamic reduction, garlic aioli, horseradish dressing, toasted french baguette – 14.95

SIDES TO SHARE

GRILLED ASPARAGUS | – 6

CREAMED SPINACH | – 6

SAUTÉED BROCCOLI | – 5

BALSAMIC & BACON BRUSSEL SPROUTS | – 6

ROASTED FINGERLING POTATOES | -4

BAKED POTATO | – 4

GARLIC MASHED | – 5

AU GRATIN | - 6

FRENCH FRIES -4

SWEET POTATO FRIES -5

MAC 'N CHEESE | – 7

ADD PORK BELLY +4

ADD LOBSTER MEAT +16