

# Dinner Menu



## Appetizers

### Fried Calamari

Served with jalapeno-cilantro aioli, sprinkled with red pepper flakes, & parmesan cheese ..... \$10

### Sesame Ahi Tuna\*

Pan –seared Ahi tuna coated with sesame seeds, served with Asian BBQ sauce, Wasabi & ginger.....12

### Steamed Mussels

Two dozen mussels, steamed in a white wine, butter, lemon garlic sauce.....11

### Mushroom Strudel

Filo dough stuffed with Chevre cheese, spinach, & mushrooms. Served with our mushroom-sherry sauce .....8

### Coconut Chicken Fingers

Our special recipe with crispy coconut, served with spicy peanut dipping sauce.....7

### Foxfire's Smokin' Wings

Drenched with smokin' Buffalo sauce and served with ranch dressing .....7

### Coconut Shrimp

Our special recipe with crispy coconut, served with a spicy pineapple dipping sauce..... 9

### Corn breaded Pork Tenderloin

Served with a black bean salad and avocado cream.....8

### Toasted Artichoke Dip

Creamy and cheesy served in an artichoke accompanied with fried pita wedges.....9

### Chicken Tacos

Seasoned grilled chicken in two soft flour tortillas with cheddar cheese, smoked corn salsa, pico de gallo, sour cream and guacamole.....7

### Quesadillas (select a filling)

**Shrimp** (additional \$2), **Chicken**,  **Texas Caviar**  
Cheddar, pico de gallo & roasted red peppers, served with guacamole, pico de gallo & sour cream.....9

### Hummus with Pita Wedges

Smooth and creamy hummus served with warmed pita wedges.....6

## Soups

Cup 4.00    Bowl 5.25

### Smoked Corn Tortilla Soup

A smoky vegetarian soup warmed with Chipotle and garnished with crispy tortilla strips

### Shrimp Bisque

Creamy bisque of baby shrimp seasoned with fire roasted peppers and a touch of Old Bay

### Soup du Jour

Ask your Server for today's Soup of the day



## Salads


 <b>Foxfire Grill's Side Salad</b>	Mesclun greens with tomatoes, chives and endive, tossed with balsamic vinaigrette.....	5
<b>Foxfire's Baby Caesar Salad</b>	Crisp romaine topped with croutons and parmesan cheese, tossed with a creamy Caesar dressing.....	5
 <b>Spiced Pecan Salad</b>	Soft bibb lettuce with cherry tomatoes, spiced pecans and shaved Asiago drizzled with a red wine vinaigrette dressing.....	7
<b>California Salad</b>	Mesclun greens tossed in a raspberry vinaigrette and topped with chopped walnuts, dried apricots, mushrooms, avocado, tomatoes and alfalfa sprouts.....	8
 <b>Grilled Steak Salad *</b>	Tender steak medallions fanned over mesclun with Enoki mushrooms, chive sticks and tomatoes, tossed with horseradish blue cheese vinaigrette.....	14
<b>Grilled Salmon Salad*</b>	Grilled Salmon Filet on a bed of mesclun with tomatoes, chives & capers tossed in a Balsamic Vinaigrette.....	14
<b>Foxfire Caesar</b>	Crispy Romaine with croutons & parmesan tossed with creamy caesar dressing Chicken or Calamari .....	12
	Steak or Shrimp.....	14
<b>Coconut Chicken Salad</b>	Crispy coconut chicken over Mesclun with julienne carrots, and tomatoes tossed with spicy peanut vinaigrette.....	12

## Dressings

Ranch, Honey Mustard, Horseradish Blue Cheese Vinaigrette, Balsamic Vinaigrette, Spicy Peanut Vinaigrette, Creamy Caesar, Raspberry Vinaigrette, Red Wine Vinaigrette

## Sandwiches

**Sandwiches Served with Seasoned Fries or Fruit (for an additional \$1)**

<b>Foxfire's "Any way you want it" Burger *</b>	Choice of Ground Turkey, Ground beef or Chicken Breast served on a toasted Sesame Kaiser Topped with Cheddar, American, Provolone, Jack, Blue, or Swiss Cheese.....	\$9
	Bacon, Avocado, Guacamole, Extra Cheese, sautéed Mushrooms, Caramelized Onions	
<b>Additional Toppings.....</b>	<b>\$.75 each</b>	
<b>Foxfire's Club</b>	Roasted turkey breast, bacon, lettuce, tomato, and jack cheese on focaccia with rosemary dijonnaise.....	9
 <b>Veggie Wrap</b>	Mesclun, crisp julienne vegetables, portabello mushrooms, tomatoes, onions & hummus served in a warm sundried tomato tortilla complemented by seasonal fresh fruit.....	9
	Add grilled chicken.....	12



**Vegetarian**



## Chef's Specialties



### **Parmesan Crusted Chicken**

Served with a sage-butter sauce, over our garlic-cheddar mashed red bliss potatoes with wilted spinach.....\$18

### **Pan Seared Salmon \***

Coated w/sesame seeds, served with coconut rice, Asian BBQ sauce, broccoli and wasabi ... ..18

### **Halibut Veracruz \***

Halibut steak pan seared, topped with a spicy Mexican sauce and served with coconut rice.....19

### **Spiced Grouper and Shrimp \***

Pan seared grouper and cajun spiced shrimp served with mango-citrus sauce, coconut rice & green beans.....19

### **Jumbo Lump Crab Cakes\***

Sautéed and served over a smoked corn red pepper relish with our cajun-ranch sauce & green beans.....23

### **Pan Seared Steak Medallions \***

8 oz. of steak medallions served with mushroom sherry sauce, garlic-cheddar mashed red bliss potatoes & broccoli.....18

### **Slow Roasted 'Prime Rib' \***

12 oz. of slow roasted rib roast served with caramelized sweet purple onions, baked potato, green beans, horseradish, and au jus.....19

### **Terri's Chicken Pasta**

Tri-Color rotini pasta tossed with grilled chicken, sundried tomatoes, pine nuts, spinach, garlic & parmesan cheese.....15

### **Pan-Seared Shrimp & Spinach with Vodka Sauce**

Shrimp pan seared and tossed in a spicy vodka sauce with spinach & zucchini served over linguine topped with pine nuts.....18

### **Nadine's Meatloaf**

Our Chef's special recipe served with garlic-cheddar mashed potatoes mushroom-green beans, mushroom sauce & fried onions.....16

### **"Not your usual" Mac ~ n ~ Cheese**

A combination of four cheeses blended into a creamy sauce with tri-colored rotini pasta and bacon, topped with bread crumbs & served with a Foxfire house salad.....14

### **Grilled Portobello Mushrooms with Polenta/Mascarpone**

#### **Wedges in Marinara**

Marinated portobello mushrooms grilled and served atop polenta/mascarpone wedges smothered in marinara.....14

### **Pacific Cod**

Filet of pacific cod pan seared and served with a tomato-kalamata-caper sauce over polenta/mascarpone wedges.....15

### **Seafood Pasta**

Mussels, shrimp, calamari, and scallops in a spicy marinara sauce Served over linguine.....18



## From the Grill



### **Foxfire's Signature Steak \***

16 oz. Cowboy steak grilled to perfection, served with your choice of potato and a medley of steamed vegetables in our mushroom-sherry sauce.....29

### **Filet**

8oz. grilled filet served with a gorgonzola sauce, Grover croquettes, spinach, and finished with crispy leeks.....26

### **Grilled 10oz Pork Chop with Sweet Pepper Relish**

Mustard grilled pork chop topped with a sweet pepper relish and served with garlic cheddar mashed potatoes & wilted spinach.....18

### **Pork Tenderloin Medallions \***

Marinated pork medallions served over Asian BBQ sauce, coconut rice & green beans.....17

### **Sea Scallops \***

Jumbo Sea Scallops, served with toasted orzo ragu, saffron beurre blanc & green beans.....19

### **Grilled Spiced Shrimp \***

A dozen Tiger shrimp spiced and grilled to perfection served with Texas caviar & steamed broccoli.....16

### **Cajun Chicken Pasta**

10 oz chargrilled chicken breast dusted with Cajun pepper, served over linguine that's tossed in a Cajun cream sauce.....17

### **Honey-Spiced Chicken**

Chicken breast grilled and spiced with a honey-soy sauce, served with broccoli & toasted orzo ragu.....15

## Sides

**\$3**

**Seasoned Fries  
Texas Caviar  
Coconut rice  
Garlic Cheddar Mashed Potatoes  
Plain Baked Potato**

**\$4**

**Steamed Vegetable Medley  
Fresh Fruit  
Wilted Spinach  
Baked Potato - Loaded  
Steamed Broccoli  
Green Beans**

**Specialty Bread Basket – Assorted Artisan breads delivered fresh daily from Lyon Bakery**

**\*May contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish, or meats may increase your risk of foodborne illness, especially if you have certain medical conditions.**