

Dinner Menu



Appetizers

Fried Calamari

Sprinkled with red pepper flakes & parmesan cheese,
served with jalapeno-cilantro aioli 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 white wine, butter, lemon garlic sauce 11

Coconut Shrimp

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

Fish Tacos

Beer battered white fish with mexi-slaw wrapped in two corn tortillas, topped with
jalapeno cilantro crema 9

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 our home made spicy peanut
dipping sauce 7

Foxfire's Smokin' Wings

Drenched with smokin' Buffalo sauce and served with ranch dressing,
celery & carrot sticks 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

Toasted Artichoke Dip

Creamy and cheesy served in an artichoke accompanied with fried pita wedges 10

Hummus with Pita Wedges

Smooth and creamy hummus served with warmed pita wedges 6

Flatbread Pizza 8

Mediterranean - Goat cheese, kalamata olives, sundried tomatoes, sautéed
mushrooms with marinara sauce served on herb flatbread

Foxfire White - Fontina, asiago and mozzarella cheese served on herb flatbread

Soups

Cup 4.00 Bowl 5.50

Smoked Corn Tortilla Soup

A smoky vegetarian soup garnished with crispy tortilla strips

Cream of Crab

Creamy crab soup seasoned with fire roasted peppers
and a touch of Old Bay

Soup du Jour

Ask your Server for today's Soup of the day

 **Vegetarian**

*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.



Salads



Foxfire Grill's Side Salad

Mesclun greens with tomatoes, chives and endive, tossed with our house-made balsamic vinaigrette 5



Foxfire's Baby Caesar Salad

Crisp romaine topped with croutons and parmesan cheese, tossed with a creamy Caesar dressing 5



Spiced Pecan Salad

Romaine lettuce with cherry tomatoes, spiced pecans & shaved Asiago drizzled with red wine vinaigrette dressing 7

California Salad

Mesclun greens tossed in raspberry vinaigrette, topped with chopped walnuts, dried apricots, mushrooms, avocado, tomatoes & alfalfa sprouts 8

Grilled Steak Salad *

Tender steak medallions fanned over mesclun with Enoki mushrooms, chive sticks & tomatoes, tossed with our house-made horseradish blue cheese vinaigrette 14

Grilled Salmon Salad*

Grilled Salmon Filet on a bed of mesclun with tomatoes, chives & capers, tossed in our house-made balsamic vinaigrette 14

Foxfire Caesar

Crispy Romaine with croutons & parmesan tossed with creamy caesar dressing

Chicken or Calamari 12

Steak or Shrimp 14

Coconut Chicken Salad

Crispy coconut chicken over mesclun with julienne carrots, and tomatoes tossed in our house-made spicy peanut vinaigrette 12

Sandwiches

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

Foxfire's "Any way you want it" Burger *

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

Additional Toppings .75 each

Foxfire's Club

Roasted turkey breast, bacon, lettuce, tomato, and jack cheese served on farm bread with rosemary dijonaise 9



Veggie Wrap

Mesclun, crisp julienne vegetables, Portobello mushrooms, tomatoes, onions & hummus served in a warm sundried tomato tortilla complemented by seasonal

fresh fruit 9

Add grilled chicken 12

Dressings

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



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Seafood & Poultry Specialties



Fresh Catch of the Day

Our fresh catch of the day served with white rice and your choice of vegetables **market price**

Pan Seared Salmon*

Served over a lemon butter sauce, with white rice & broccoli 18

Spiced Grouper and Shrimp*

Pan seared grouper and cajun spiced shrimp served with mango-citrus sauce, white 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 Shrimp & Spinach with Vodka Sauce

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

Wine pairing suggestion: Big Fire Pinot Gris, Oregon 11/39

Seafood Pasta*

Mussels, shrimp, calamari, & scallops tossed in a spicy marinara sauce & served over linguine 18

Sea Scallops *

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

Grilled Spiced Shrimp*

A dozen Tiger shrimp spiced & grilled to perfection served with Texas caviar & steamed broccoli 18

Cajun Chicken Pasta

Chargrilled chicken breast dusted with Cajun pepper, served over fettuccini tossed in a Cajun cream sauce 17

Parmesan Crusted Chicken

Served with a sage-butter sauce, with our red bliss mashed potatoes & wilted spinach 18

Herb Roasted Chicken

Marinated leg quarter roasted and served with orzo and broccoli 14

Wine pairing suggestion: Mark West Pinot Noir, California 9/32

Terri's Chicken Pasta

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



Grilled Portobello Mushrooms with Polenta/Mascarpone Wedges

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



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From the Grill & Chef Specials



Filet Mignon*

8oz. grilled filet served with gorgonzola sauce, Grover croquettes, spinach, & 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 red bliss mashed potatoes & wilted spinach 18

Wine pairing suggestion: El Don Organic Merlot, Chile 8/28

Pan Seared Steak Medallions*

Two 4oz. steak medallions served with mushroom sherry sauce, red bliss mashed potatoes & broccoli 18

Prime Rib*

10 oz. of slow roasted prime eye of the rib served with caramelized sweet purple onions, baked potato, green beans, horseradish & au jus 22

Nadine's Meatloaf

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

Fettuccini Bolognese

Ground pork slow simmered with tomatoes, herbs and cream tossed with fettuccini Served with a Foxfire house salad 15

Wine pairing suggestion: Signano Chianti Colli Senesi, Tuscany, Italy 11/39

Dry Rubbed Pork Ribs

Pork Ribs, slow roasted and rubbed with our special spices and served with mashed potatoes and coleslaw 16

Choice of sauce: House BBQ, Honey Mustard BBQ, Smoke BBQ

Wine pairing suggestion: Four Vines, Red Zinfandel, California 9/32

"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 15

Sides

3

Seasoned Fries
Texas Caviar
White Rice
Red Bliss Mashed Potatoes
Plain Baked Potato

4

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

**Specialty Bread Basket – Assorted Artisan breads delivered fresh daily from Lyon Bakery
Please ask your server**

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