

—/ SHARABLES /—

HOUSE CHIPS	3.95	SWEDISH MEATBALLS	6.95
HAND-MADE POTATO CHIPS, DUSTED IN PARMESAN. — order truffle style with parmesan cheese, truffle bits, and garlic aioli. 10.95		SCRATCH-MADE, SWEDISH MEATBALLS TOSSED IN TRADITIONAL CREAM SAUCE. SERVED WITH LINGONBERRY PRESERVES.	
BACON-WRAPPED DATES	14.25	GOAT CHEESE ARANCINI	13.95
DEGLET NOOR DATES, HERB-INFUSED GOAT CHEESE, APPLEWOOD-SMOKED BACON, BALSAMIC REDUCTION.		CRISPY RISOTTO BALLS STUFFED WITH HERB-INFUSED GOAT CHEESE. SERVED WITH TOMATO-BASIL CREAM SAUCE.	
BANG BANG CAULIFLOWER	10.95	TRADITIONAL CHARCUTERIE & CHEESE BOARD	16.95
CRISPY FRIED CAULIFLOWER, SWEET AND SPICY ASIAN SAUCE, CASHEW CREAM SAUCE, SCALLION GARNISH.		AN ASSORTMENT OF SEASONAL CHEESES AND MEATS SERVED WITH FRUIT, HOUSE PICKLES, NUTS, OLIVES, AND TOASTED BREAD. ASK SERVER FOR DETAILS.	

—/ SALADS & SOUPS /—

Add Grilled Chicken \$6, Jumbo Shrimp (4) \$11, Cap Sirloin (4 oz) \$14

BAKED FRENCH ONION SOUP	6	SOUP OF THE DAY	4.95
FRENCH CROSTINI, SWISS, PARMESAN.		MADE FROM SCRATCH.	
CHOPPED SALAD	17.95	WEDGE	10.95
GRILLED CHICKEN BREAST, MIXED GREENS, BEEFSTEAK TOMATOES, AVOCADO, CHEDDAR CHEESE, DICED APPLES, BACON, PICO DE GALLO, TORTILLAS, MINI TUBE PASTA, EL NIÑO DRESSING.		ICEBERG LETTUCE, CHERRY TOMATOES, PICKLED RED ONIONS, BLEU CHEESE CRUMBLES, CRUMBLD BACON, RANCH DRESSING.	
COPPER CAPRESE	12.95	POACHED PEAR AND WALNUT SALAD	13.95
FRESH BURRATA CHEESE, VINE-RIPENED TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, SEA SALT, CRACKED BLACK PEPPER, BALSAMIC REDUCTION.		POACHED PEAR, ROASTED RED BEETS, MIXED GREENS AND ARUGULA, CRUMBLD GOAT CHEESE, CANDIED WALNUTS, AND DRIED CRANBERRIES. FINISHED WITH A CHAMPAGNE VINAIGRETTE.	
BLT SALAD	11.95		
CRISP ROMAINE, BACON BITS, GRAPE TOMATOES, CESAR DRESSING, FRIED ONION STRAWS, GRATED PARMESAN.			

—/ HANDHELDS /—

served with choice of chips, Fries, Soup, or Side salad. Upgrade to a half wedge, bltc, or beet and walnut salad or baked french onion for 4.95. Gluten free bun \$.50

LOBSTER ROLL	24.95	STEAK SANDWICH	19.95	COPPER BURGER	16.95
CREAMY LOBSTER SALAD MIXED WITH OLD BAY SEASONING, CELERY, GREEN ONION, ARUGULA, TOASTED NEW ENGLAND ROLL.		6 OZ CERTIFIED ANGUS BEEF® CAP STEAK, BLEU CHEESE, PICKLED RED ONIONS, HERB AIOLI, TOMATOES, ARUGULA, AND TOASTED CIABATTA.		8OZ CERTIFIED ANGUS BEEF® PATTY , NUESKE'S APPLEWOOD-SMOKED BACON, FRIED EGG, FRIED EGG, SMOKED CHEDDAR, BOURBON SAUCE, POTATO BUN.	

— also available in Impossible

—/ ENTRÉES /—

All entrées are served with soup du jour, garden salad, or caesar salad.

Upgrade to a half portion of the BLTC, Poached Pear and Beet Salad, Wedge Salad, or French Onion Soup for 5.95.

6 OZ FILET MIGNON	41.95	CHERRY LAMB CHOPS	31.95
FOX FIRE'S SIGNATURE CERTIFIED ANGUS BEEF® FILET, GRILLED AND FINISHED WITH GARLIC SHALLOT COMPOUND BUTTER AND SERVED WITH AU GRATIN POTATOES.		CHAR-CRUSTED GRILLED RACK OF LAMB (HALAL) SERVED SERVED OVER GOAT CHEESE POLENTA. FINISHED WITH A DARK CHERRY WINE REDUCTION.	
MAHI MAHI	26.95	TUSCAN SAUSAGE PASTA	22.95
PAN-SEARED CAJUN MAHI MAHI, SERVED OVER A LOBSTER AND CHICKPEA RAGÙ AND CHORIZO, GARNISHED WITH FRESH MICROGREENS.		TROTOLLE PASTA, ITALIAN SAUSAGE, SMOKED GOUDA, FRIED KALE, CREMINI MUSHROOMS, FONTINA CHEESE.	
MAPLE WALNUT GLAZED SALMON	26.95	SHRIMP SCAMPI	27.95
PAN-SEARED SCOTTISH SALMON TOPPED WITH CANDIED WALNUTS AND MAPLE GLAZE. SERVED WITH BUTTERNUT SQUASH HASH.		TIGER SHRIMP, GARLIC, CREAM, BACON, PECORINO, PANKO CRUST, FETTUCCINI	