

## —/ SHARABLES /—

<b>HOUSE CHIPS</b> Hand-made potato chips, dusted in parmesan. — order truffle style with parmesan cheese, truffle bits, and garlic aioli. 12.95	<b>5.95</b>	<b>SWEEDISH MEATBALLS</b> Scratch-made, Swedish meatballs tossed in traditional cream sauce. Served with lingonberry preserves.	<b>6.95</b>
<b>STUFFED MUSHROOMS</b> Mushroom caps stuffed with a savory blend of garlic herb cream cheese and Italian sausage, topped with melted parmesan.	<b>11.95</b>	<b>COCONUT SHRIMP</b> Jumbo butterflied shrimp dipped in tempura and sweetened coconut. Served with a sweet chili sauce.	<b>17.95</b>
<b>BACON WRAPPED DATES</b> deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction.	<b>14.25</b>	<b>GOAT CHEESE ARANCINI</b> Crispy risotto balls stuffed with herb-infused goat cheese. Served with tomato basil cream sauce.	<b>13.95</b>
<b>BANG BANG CAULIFLOWER</b> Crispy Fried Cauliflower, sweet and spicy Asian sauce, cashew cream sauce, scallion garnish.	<b>10.95</b>	<b>CHARCUTERIE &amp; CHEESE BOARD</b> An assortment of seasonal cheeses and meats served with fruit, house pickles, nuts, olives, and toasted bread. Ask server for details.	<b>16.95</b>
<b>SHRIMP DE JONGHE</b> Jumbo tiger shrimp, garlic, butter, bacon, parmesan cheese, panko crust, toasted crostinis.	<b>16.95</b>		

## —/ FLATBREADS /—

—/ Flatbread is made with your choice of Cauliflower or traditional flatbread /—

<b>BRUSCHETTA FLAT BREAD</b> Creamy goat cheese spread, roasted tomatoes, basil-infused olive oil, balsamic glaze, basil.	<b>14.95</b>	<b>ITALIAN FLATBREAD</b> Italian sausage, mozzarella, red onions, mushrooms, basil, house-made marinara, served on cauliflower flatbread.	<b>15.95</b>	<b>SPINACH AND ARTICHOKE FLATBREAD</b> Artichoke hearts, sautéed spinach, red onion, and cream cheese blend on crisp cauliflower flatbread.	<b>14.95</b>
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## —/ SALADS & SOUPS /—

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

<b>BAKED FRENCH ONION SOUP</b> French Crostinis, Gruyere, Parmesan.	<b>6</b>	<b>SOUP OF THE DAY</b> Made from scratch	<b>4</b>
<b>SOUTHWEST CAESAR</b> Grilled Romaine heart, roasted corn, cumin dressing, Cilantro Cream, Pico De Gallo, Cotija cheese.	<b>14.95</b>	<b>SALMON SALAD</b> Scottish Salmon, spinach, strawberries, feta cheese, Marcona almonds, poppy seed dressing.	<b>16.95</b>
<b>CHOPPED SALAD</b> Grilled chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing	<b>17.95</b>	<b>WEDGE</b> Iceberg lettuce, cherry tomatoes, pickled red onions, bleu cheese crumbles, crumbled nueskee bacon, ranch dressing.	<b>13.95</b>
<b>COPPER CAPRESE</b> Fresh Burrata Cheese vine-ripened tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, and balsamic reduction.	<b>12.95</b>	<b>POACHED PEAR AND WALNUT SALAD</b> Poached pear, roasted red beets, mixed greens and arugula, crumbled goat cheese, candied walnuts, and dried cranberries. Finished with a champagne vinaigrette.	<b>13.95</b>

## —/ HANDHELDS /—

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

<b>LOBSTER ROLL</b> Creamy Lobster Salad mixed with old bay seasoning, celery, green onion, arugula, toasted new england roll.	<b>24.95</b>	<b>STEAK SANDWICH</b> 6 oz Certified Angus Beef® cap steak, bleu cheese, pickled red onions, herb aioli, tomatoes, arugula, toasted potato bun.	<b>16.95</b>	<b>COPPER BURGER</b> 8oz Certified Angus Beef® Patty, Nueske's applewood-smoked bacon, fried onions, fried egg, smoked cheddar, bourbon sauce, potato bun. — also available in Impossible	<b>16.95</b>
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## — ENTRÉES —

<p><b>6 OZ FILET MIGNON</b> <span style="float: right;"><b>38.95</b></span>                  FoxFire's signature Certified Angus Beef® Filet, grilled and finished with garlic shallot compound butter and served with au gratin potatoes.</p>	<p><b>NEW YORK VESUVIO</b> <span style="float: right;"><b>52.95</b></span>                  14 oz Certified Angus Beef Prime® New York Strip, basted with garlic, thyme, butter, and lemon, sliced and served over roasted fingerling potatoes and topped with Vesuvio sauce with shallot and capers.</p>
<p><b>CARNE EN PAPAS</b> <span style="float: right;"><b>31.95</b></span>                  Cajun Spiced 10 oz. Certified Angus Beef® CAP sirloin steak, Chipotle hollandaise, salsa Verde, fingerling potatoes.</p>	<p><b>SCHNITZEL CHOP</b> <span style="float: right;"><b>26.95</b></span>                  panko crusted White Marble Farms bone-in pork chop, braised fennel, fuji apple puree, lemon cream sauce, and fingerling potatoes.</p>
<p><b>MAPLE WALNUT GLAZED SALMON</b> <span style="float: right;"><b>23.95</b></span>                  Pan-Seared Scottish Salmon topped with candied walnuts and Maple Glaze. Served with butternut squash hash.</p>	<p><b>TUSCAN SAUSAGE PASTA</b> <span style="float: right;"><b>22.95</b></span>                  Trotole Pasta, Italian sausage, smoked gouda, fried kale, fontina cheese.</p>
<p><b>BRAISED SHORT RIB</b> <span style="float: right;"><b>31.95</b></span>                  Braised Short Rib served over butternut hash with kale and red onion. Finished with a mushroom Demi glaze.</p>	<p><b>CHICKEN SCALLOPINI</b> <span style="float: right;"><b>22.95</b></span>                  Scallopini-style chicken breasts tossed with crimini mushrooms, capers, and a lemon wine sauce. served over fettucini with arugula.</p>
<p><b>CHERRY LAMB CHOPS</b> <span style="float: right;"><b>28.95</b></span>                  Grilled Rack of Lamb (Halal) Served with a Pine nut and parmesan crust, served over goat cheese polenta. Finished with a Dark Cherry Wine reduction.</p>	<p><b>LAKE SUPERIOR WHITEFISH</b> <span style="float: right;"><b>26.95</b></span>                  Pan-seared Lake Superior whitefish served over a chickpea and lobster ragù, pappardelle pasta, and garnished with fresh microgreens.</p>
<p><b>BUTTERNUT SQUASH</b> <span style="float: right;"><b>21.95</b></span>                  Roasted butternut squashed stuffed with mushrooms, kale, walnuts, and quinoa. Drizzled with balsamic vinegar and topped with fried shallots.                  — add Italian sausage 4.95</p>	<p><b>BEEF WELLINGTON</b> <span style="float: right;"><b>48.95</b></span>                  Certified Angus Beef® Tenderloin wrapped in Prosciutto and rich duxelles in a delicate puff pastry. Topped with Bone Marrow Demi-Glaze and served with sautéed spinach.                  — Served while supplies last Friday and Saturday- PRE ORDER to ensure availability.</p>

## — SIDES —

<p><b>CHEF'S VEGETABLES</b> <span style="float: right;"><b>6.95</b></span>                  Seasonal mix</p>	<p><b>AU GRATIN POTATOES</b> <span style="float: right;"><b>5.95</b></span>                  Layers of sliced potatoes, cheese, cream topped with our signature cheese blend and baked.</p>
<p><b>TRUFFLE FRIES</b> <span style="float: right;"><b>12.95</b></span>                  Crispy potato fries, truffle oil, parmesan cheese, black truffles, garlic truffle aioli.</p>	<p><b>GOAT CHEESE POLENTA</b> <span style="float: right;"><b>8.95</b></span>                  Creamy Goat cheese polenta served with crimini mushrooms and spinach.</p>
<p><b>BUTTERNUT SQUASH HASH</b> <span style="float: right;"><b>4.95</b></span>                  Roasted butternut squash tossed with diced apples, shallots. dusted with the cinnamon spice blend.                  — Add Nueske bacon bits for \$2.00</p>	<p><b>MAC 'N' CHEESE</b> <span style="float: right;"><b>7.95</b></span>                  Trotole pasta, white American, white cheddar, fontina, parmesan.                  — Add Nueske Bacon \$3, Crispy Chicken \$4, Nueske Summer Sausage \$2.</p>

\* 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."

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\*

— / **KIDS MENU** / —

**KIDS BURGER** 9.95  
Certified Black Angus Beef char-grilled served with French fries.

**KIDS GRILLED CHEESE** 9.95  
American cheese, cheddar cheese, buttered white bread, french fries.

**KIDS MAC 'N' CHEESE** 9.95  
Trotolle pasta, American cheese, cheddar cheese, french fries.

**KIDS CHICKEN STRIPS** 9.95  
Served with french fries.

**KIDS PASTA WITH MEATBALLS** 13.95  
fettucini pasta, house-made marinara, meatballs.

*Copper Fox Kitchen Hours*



**TUESDAY THROUGH THURSDAY**  
11 AM - 9 PM

**FRIDAY & SATURDAY**  
11 AM - 10 PM