

SHELLFISH & RAW

- Oysters on the Half Shell, Lemon, Tabasco* ...½ Dozen...17
Poached Wild Caught Shrimp, Cocktail Sauce, Petite Herbs16
Ahi Tuna Tartare "Poke", Toasted Garlic, Avocado, Yuzu Caramel*17

SEAFOOD TOWER*

- Small\$55 or Large\$95
Lobster, Oysters, Shrimp, Crab
Served with Cocktail Sauce, Mignonette & Aioli

STARTERS

- Crispy Shrimp, Sweet Chili Aioli13
Foot Long Kobe Beef Hot Dog, "All The Fixins"18
Beef Carpaccio, Shaved Asparagus, Parmesan Crostini*13
Artichoke Gratin, Roasted Red Pepper Hummus, Pita15
Merus King Crab, Butter Poached, Black Truffles24
Warm Asparagus Pizza, Crispy Prosciutto, Organic Fried Egg*13
Margherita Pizza, San Marzano Tomatoes, Fresh Basil12
Maine Lobster Tacos, Yuzu Lime Aioli, Fresno Chile Suonomo18

SALADS & SOUPS

- Market Soup8
Hot & Cold Wedge, Warm Bacon Vinaigrette, Roaring 40's Blue12
Romaine Salad, Caesar Vinaigrette, Parmesan Crouton10
Heirloom Tomato & Roquette Salad, Roaring 40's Blue Vinaigrette12
Chopped Salad, Avocado, Crisp Vegetables, Parmesan, Champagne Vinaigrette9
Lobster Chowder "New England Style", Root Vegetables, Bacon11
Roasted Beet Salad, Salted Pistachio, Watercress, Boucheron Cheese12
Warm Maine Lobster Salad, Fingerling Potato, Corn, Mushroom, White Truffle19

MIDWEST PRIME BEEF

- 8 oz Filet*35
12 oz Filet*46
20 oz Bone-In Rib Eye*48
14 oz New York Strip*39

ALL-NATURAL AMERICAN RAISED BEEF

- Snake River Farms 9 oz Wagyu Rib Eye CAP*67
Meyer Natural Angus 12 oz New York Strip*29
8 oz Kobe Burger, Cheddar, Bacon, 1000 Island, French Fries*16

ADD ONS

- Merus King Crab, Butter Poached21
Maine Lobster, Butter Poached21

SEAFOOD / ENTRÉES

- Day Boat Scallops, Roasted Salsify, Truffled Clementine Vinaigrette*29
Maple Bacon Glazed Scottish Salmon, Sweet Potato*26
Big Eye Tuna, Edamame Dumplings, Spicy Caramelized Soy*29
Miso Glazed Chilean Sea Bass, Crispy Oyster Mushrooms*35
Slow Roasted Natural Chicken, Succotash, Lemon Jus21
Sonoma Rack of Lamb, Summer Vegetables, Honey Jus*38
Beef Short Rib, Horseradish Gnocchi, Red Wine Jus*28
Shrimp Pasta, Vegetable Ragout, Basil Pesto19
Artichoke Tortelli, Roasted Mushrooms, Asparagus Salad16

SIDES

VEGETABLES (SERVES TWO)

- Mascarpone Creamed Corn9
Cauliflower Gratin, Aged Cheddar9
Sautéed or Creamed Spinach9
Roasted Mushrooms, Caramelized Shallots10
Sautéed Asparagus, Parmigiano Reggiano9
Crisp Sweet Onions, BBQ Sauce8
Sautéed String Beans, Nueske's Bacon9
Roasted Baby Squash, Confit Tomato, Basil Pesto9

POTATOES (SERVES TWO)

- Yukon Gold Potato Purée, Vermont Butter9
Classic Mac N' Cheese9
Sweet Potato Purée, Burnt Marshmallow9
Baked Potato "Bar", Build Your Own9
Twin Baked Potatoes, Short Rib, Cheese Sauce, Sour Cream Butter, Broccoli & Bacon
Parmesan Truffle Fries, House Made Ketchup9

SAUCES

- Soy Butter2
Steak Sauce2
Blue Cheese Fondue2
Bordelaise2
House Made Ketchupfree

DINNER

FOX restaurant concepts

MODERN STEAK

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUBBLES

| | Class | Bottle |
|---|-------|--------|
| French 75 - Plymouth Gin, Lemon Juice, Sparkling Wine | 9 | |
| Jalisco Flower - Hornito's Añejo Tequila, Grapefruit, St. Germain Elderflower, Sparkling Wine | 9 | |
| NV Cristalino "Brut" Cava, Penedès, SP | 7 | 28 |
| NV Moët & Chandon "Imperial Rosé", Champagne, FR | 15 | 81 |
| NV Veuve Clicquot "Yellow Label", Champagne, FR | 15 | 81 |

WHITES

| | | |
|--|-------|----|
| 2009 Insolia - Cusumano, Sicily, IT | 6 | 24 |
| 2008 Riesling - Hogue Cellars, Columbia Valley, WA | 7.5 | 30 |
| 2009 Torrontés - Tamari, Mendoza, AR | 8.5 | 34 |
| 2009 Grüner Veltliner - Berger, Kemstal, AU | 7.5 | 34 |
| 2008 Albariño - Paco & Lola, Rias Baixas, SP | 9.75 | 39 |
| 2008 Pinot Grigio - Lechthaler, Trentino, IT | 10.75 | 44 |
| 2009 Pinot Gris - Ponzi, Willamette Valley, OR | 12 | 48 |
| 2009 Sauvignon Blanc - Cloudy Bay, Marlborough, NZ | 15 | 60 |
| 2008 Chardonnay - Alamos, Mendoza, AR | 6.75 | 27 |
| 2008 Chardonnay - Mt. Eden "Wolf", Edna Valley | 11.25 | 45 |
| 2007 Chardonnay - Columbia Winery "Wyckoff", Yakima Valley, WA | 14 | 56 |
| 2008 Chardonnay - Rombauer, Carneros | 16 | 64 |

BEERS

| | |
|--------------------------|--|
| Michelob "Ultra"4.5 | Hoegaarden "Belgium White Ale"5.75 |
| Bud Light4.5 | Sierra Nevada "Pale Ale"5.75 |
| Coors Light4.5 | Four Peaks "Kilt Lifter Scottish Ale"5.75 |

REDS

| | Class | Bottle |
|--|-------|--------|
| 2006 Sangiovese - Capezzana "Conti Contini", Tuscany, IT | 5.75 | 23 |
| 2009 Shiraz - D'Arenberg "Stump Jump", McLaren Vale, AU | 7 | 28 |
| 2008 Monastrell - Luzon "Verde", Jumilla, SP | 7 | 28 |
| 2008 Barbera - Castelvero, Piedmonte, IT | 7.5 | 30 |
| 2009 Malbec - Gascón, Mendoza, AR | 8 | 32 |
| 2004 Syrah - Kunde Estate, Sonoma County | 10 | 40 |
| 2007 Zinfandel - Ravenswood "Old Vine", Sonoma County | 10.5 | 42 |
| 2006 Super Tuscan - Mazzoni, Tuscany, IT | 12 | 48 |
| 2007 Tempranillo - Numanthia "Termes", Toro, SP | 13 | 52 |
| 2006 Merlot - Freemark Abbey, Napa Valley | 14 | 56 |
| 2008 Pinot Noir - Angeline, Sonoma County | 10 | 40 |
| 2008 Pinot Noir - Russian Jack, Martinborough, NZ | 12.5 | 50 |
| 2007 Pinot Noir - Baileyana "Fox Block Six", Edna Valley | 15 | 60 |
| 2006 Cabernet Sauvignon - PurVine, Napa Valley | 8 | 32 |
| 2008 Cabernet Sauvignon - Jamey Whetstone "Manifesto", Napa Valley | 12 | 48 |
| 2006 Cabernet Sauvignon - CADE "Napa Cuvée", Napa Valley | 17 | 68 |
| 2008 Orin Swift "Prisoner", Napa Valley | 19 | 76 |
| 2007 DeLILLE Cellars "D2" Columbia Valley, WA | 21 | 84 |

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| Deschutes Brewery "Black Butte Porter"5.75 |
| Stella Artois5.75 |
| Dos Equis "Lager"5.5 |

COCKTAILS

APRICOT MANHATTAN11

Ri1, Apricot Brandy, Apricot Juice, Dash of Bitters

"OLD" TOM COLLINS10

Bols Genever, Lemon Juice, Sugar, Soda Water

PERFECT PIMM'S CUP10

Plymouth Gin, Sweet Vermouth, Cucumber, Lime, Lemon, Orange, Raspberry, Blackberry, Strawberry, Mint, Splash of Soda

BLOOD & SAND11

Chivas Scotch, Orange Juice, Cherry Heering, Sweet Vermouth, Luxardo Cherry

OLD FASHIONED11

Knob Creek Bourbon, Sugar, Dash of Bitters, Orange Twist, Lemon Twist

RETAIL THERAPY11

Belvedere Vodka, Grand Marnier, Strawberry, Basil, Lemon Juice

MODERN SWIZZLE11

10 Cane Rum, Lime Juice, Raspberry & Orange Bitters, Snow, Topped with Elderflower, Soda

JALISCO CLOSE - OUT11

El Tesoro Silver Tequila, Mint Leaves, Cucumber, Lime Wedge, Pinch of Salt

SOUR CHERRY FIX11

Chopin Vodka, Lemon, Sour Cherry Jam

NIC OF THYME9

Cruzan Rum, Thyme Stock, Lime Juice, Peach Schnapps, Tangerine Juice

MODERN STEAK