

RAW BAR

- Oysters* 2.5 ea
- White Shrimp 3.5 ea
- Half Pound Maine Lobster 14 ea
- Half Pound Alaskan King Crab 19 ea

STARTERS

- Crispy Shrimp, Sweet Chili Aioli13
- Foot Long Kobe Beef Hot Dog, "All The Fixins"18
- Certified Angus Beef® Carpaccio, Shaved Asparagus, Parmesan Crostini*14
- Merus King Crab, Butter Poached, Black Truffles24
- Grilled Artichoke, Sea Salt, Aioli13
- Ahi Tuna Tartare "Poke", Avocado, Fresno Chile, Yuzu Caramel*17
- Confit Pork Belly, Parsnip Puree, Caramelized Apples...12

SALADS & SOUPS

- Market Soup8
 - Classic Caesar, Parmesan Vinaigrette, Ciabatta Crostini9
 - Wedge Two Ways: Bacon, Egg & Blue Cheese | Tomato, Cucumber & 1000 Island13
 - Chopped Salad, Avocado, Crisp Vegetables, Parmesan, Champagne Vinaigrette11
 - 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
- (Add: Grilled Chicken4 | Add: Grilled Steak9)

MIDWEST PRIME BEEF

- 8 oz Filet*37
- 20 oz Bone-In Ribeye*48
- 10 oz Sirloin CAP*26

CERTIFIED ANGUS BEEF®

- 18 oz Herb Crusted Bone-In Ribeye*40
- 14 oz New York Strip*38

ALL-NATURAL AMERICAN RAISED BEEF

- 10 oz Natural Filet*38
- 12 oz Meyer Natural Angus New York Strip*32

AMERICAN WAGYU

- 8 oz Snake River Farms Wagyu Rib Eye CAP*67
- 8 oz Kobe Burger, Cheddar, Bacon, 1000 Island, French Fries*17

ADD ONS

- Jumbo Lump Crab, Butter Poached17
- Maine Lobster, Butter Poached19

SEAFOOD / ENTRÉES

- Loup De Mer, Butter Beans, Chorizo, Fennel (limited availability)*38
- Day Boat Scallops, Roasted Salsify, Truffled Clementine Vinaigrette*29
- Maple Bacon Glazed Salmon, Roasted Sweet Potatoes, Brussels Sprouts*27
- Miso Glazed Chilean Sea Bass, Crispy Oyster Mushrooms*37
- Crispy Half Chicken, Butternut Squash Spaetzel, Grilled Mushrooms, Chicken Jus....21
- Sonoma Lamb, Roasted Cauliflower, Pomegranate Vinaigrette*38
- Braised Beef Short Rib, Roasted Root Vegetables, Gruyere Fondue*28
- Sautéed Shrimp, Artichoke Tortelli, Roasted Mushrooms, Parmesan21
- Spinach Fettuccini, Portobello Mushrooms, Caramelized Garlic, Onion Crema...16

SIDES...9

(SERVES TWO)

- Cheesy Broccoli, Aged Vermont Cheddar
- Sautéed or Creamed Spinach
- Roasted Mushrooms, Cipollini Onions, Fresh Herbs
- Sautéed Asparagus, Parmigiano Reggiano, Fresh Lemon
- Buttermilk Onion Rings, BBQ Sauce
- Yukon Gold Potato Purée, Vermont Butter
- Classic Mac N' Cheese
- Parmesan Truffle Fries, Ketchup, Aioli
- Brussels Sprouts, Applewood Smoked Bacon
- Sweet Potato Pie with Burnt Marshmallows
- Crispy Fingerling Potatoes

DINNER

MODERN STEAK

FOX restaurant concepts

*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

	Glass	Bottle
Pink Diamond - Veev Acai, Lemon, Pomegranate 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

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
2010 Pinot Grigio - Rapido, Delle Venezie, IT	7.5	30
2008 Pinot Grigio - Lechthaler, Trentino, IT	10.75	44
2008 Pinot Gris - Erath, Oregon	9	36
2009 Sauvignon Blanc - Cloudy Bay, Marlborough, NZ	15	60
2009 Chardonnay - Alamos, Mendoza, AR	6.75	27
2009 Chardonnay - Lincourt "Unoaked", Sta. Rita Hills, CA	11.25	45
2008 Chardonnay - Jordan, Russian River Valley	15	60
2009 Chalk Hill "Estate", Sonoma, CA	19	76

BEERS

Michelob "Ultra"4.5	Hoegaarden "Belgium White Ale"5.75	Deschutes Brewery "Black Butte Porter"5.75
Bud Light4.5	Sierra Nevada "Pale Ale"5.75	Stella Artois5.75
Coors Light4.5	Four Peaks "Kilt Lifter Scottish Ale"5.75	Modelo Especial5.5

REDS

	Glass	Bottle
2008 Chianti Classico - Lionello Marchesi, Tuscany, IT	11.5	46
2008 Shiraz - SXS "Step Two", South Australia	7.5	30
2008 Barbera - Castelveto, Piedmonte, IT	7.5	30
2009 Malbec - Gascón, Mendoza, AR	8	32
2005 Syrah - Kunde Estate, Sonoma County	10	40
2007 Zinfandel - Ravenswood "Old Vine", Sonoma County	10.5	42
2006 Super Tuscan - Villa Antinori, Tuscany, IT	12	48
2008 Tempranillo - Numanthia "Termes", Toro, SP	13	52
2007 Merlot - Freemark Abbey, Napa Valley	14	56
2009 Pinot Noir - Angeline, Sonoma County	10	40
2009 Pinot Noir - Russian Jack, Martinborough, NZ	12.5	50
2008 Pinot Noir - Truchard "Fox Block Seven", Carneros	15	60
2009 Cabernet Sauvignon - Terra Robles, Paso Robles	8	32
2008 Cabernet Sauvignon - Jamey Whetstone "Manifesto", North Coast	12	48
2007 Cabernet Sauvignon - ZD Winery, Napa Valley	16	64
2004 Syrah - La Sirena by Heidi Barrett, Santa Ynez Valley	19	76
2008 DeLILLE Cellars "D2" Columbia Valley, WA	21	84

COCKTAILS

SPICED APPLE MANHATTAN11
 Maker's Mark, Grand Marnier, Spiced Apple, Cinnamon, Vanilla

OLD TOWN NEGRONI10
 Campari, Hendrick's Gin, Carpano Antica, Fresh Squeezed Orange Juice

PERFECT PIMM'S CUP10
 Plymouth Gin, Sweet Vermouth, Cucumber, Lime, Lemon, Orange, Raspberry, Blackberry, Strawberry, Mint, Splash of Soda

THE RONIN11
 Yamazaki 12 year Single Barrel Japanese Whiskey, Ginger, Yuzu

SAZARAC #1211
 (ri)1 Whiskey, Ouzo #12, Hennessey VS, Dash of Bitters

RETAIL THERAPY11
 Belvedere Vodka, Grand Marnier, Strawberry, Basil, Lemon Juice

MODERN SWIZZLE11
 Flor de Cana 7 year, Lime Juice, Raspberry & Orange Bitters, Snow, Topped with Elderflower, Soda

CLOSE OUT11
 El Tesoro Silver Tequila, Mint Leaves, Cucumber, Lime Wedge, Pinch of Salt

SOUR CHERRY FIX11
 Vox Vodka, Lemon, Sour Cherry Jam

MODERN STEAK