

SHELLFISH & RAW

Oysters on the Half Shell, Lemon, Tabasco* ... ½ Dozen ... 17

Poached Wild Caught Shrimp, Cocktail Sauce, Petite Herbs ... 16

Hamachi Crudo, Avocado, Pink Grapefruit, Mint* ... 14

Ahi Tuna Tartare "Poke", Toasted Garlic, Avocado, Yuzu Caramel* ... 16

SEAFOOD TOWER

Small ... \$55 or Large ... \$95

Lobster, Oysters, Shrimp, Crab

Served with Cocktail Sauce, Mignonette & Aioli

STARTERS

Crispy Shrimp, Sweet Chili Aioli ... 13

Foot Long Kobe Beef Hot Dog, "All The Fixins"* ... 18

Beef Carpaccio, Shaved Asparagus, Parmesan Crostini* ... 13

Merus King Crab, Butter Poached, Black Truffles ... 24

Warm Asparagus Pizza, Crispy Prosciutto, Organic Fried Egg* ... 12

Margherita Pizza, San Marzano Tomatoes, Fresh Basil ... 10

SALADS & SOUPS

Market Soup ... 8

Hot & Cold Wedge, Warm Bacon Vinaigrette, Roaring 40's Blue ... 12

Romaine Salad, Caesar Vinaigrette, Parmesan Crouton ... 10

Arugula & Sour Apple, Balsamic Onions, Blue Cheese, Candied Walnuts ... 12

Chopped Salad, Avocado, Crisp Vegetables, Parmesan, Champagne Vinaigrette ... 9

Lobster Chowder "New England Style", Root Vegetables ... 11

Roasted Beet Salad, Salted Pistachio, Watercress, Boucheron Cheese ... 12

Warm Maine Lobster Salad, Fingerling Potato, Corn, Mushroom, White Truffle ... 18

MIDWEST PRIME BEEF*

8 oz or 12 oz Filet ... 34/46

20 oz Dry Aged Bone-In Rib Eye ... 48

14 oz New York Strip ... 39

26 oz Porterhouse ... 58

Short Rib, Horseradish Gnocchi, Red Wine Jus ... 28

ALL-NATURAL AMERICAN RAISED BEEF*

Meyer All-Natural 12 oz New York Strip ... 29

Heart Brand Akaushi 8 oz Filet ... 78

Snake River Farms Wagyu Rib Eye ... 62

8 oz Center Cut Sirloin, Herbed Butter, French Fries ... 21

8 oz Kobe Burger, Cheddar, Bacon, 1000 Island, French Fries ... 15

ADD ONS

Merus King Crab, Butter Poached ... 20

Maine Lobster, Butter Poached ... 20

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

Loup De Mer, Olive Oil Fingerlings, Candied Lemon, Kalamata Crumble ... 32

Miso Glazed Chilean Sea Bass, Crispy Oyster Mushrooms ... 35

Crispy Skinned Natural Chicken, Roasted Vegetables, Lemon Jus ... 21

Sonoma Rack Of Lamb, Fall Vegetable Fricassee ... 38

Shrimp Scampi, Buttered Noodles, Tomato Confit ... 19

Artichoke Tortelli, Roasted Mushrooms, Asparagus Salad ... 16

SIDES

VEGETABLES

(SERVES TWO)

Mascarpone Creamed Corn ... 8

Roasted Brussels Sprouts, Nueske's Applewood Bacon ... 8

Cauliflower Gratin, Aged Cheddar ... 8

Sautéed or Creamed Spinach ... 8

Carrots, Roasted, Braised & Honey Glazed ... 8

Roasted Mushrooms, Caramelized Shallots ... 9

Sautéed Asparagus, Parmigiano Reggiano ... 9

Crisp Sweet Onions, BBQ Sauce ... 8

POTATOES

(SERVES TWO)

Yukon Gold Potato Purée, Vermont Butter ... 7

Classic Mac N' Cheese ... 8

Cheesy Potatoes, Caramelized Onion, Organic Fried Egg ... 8

Sweet Potato Purée, Burnt Marshmallow ... 7

Baked Potato "Bar", Build Your Own ... 10

Twin Baked Potatoes, Short Rib, Cheese Sauce, Sour Cream Butter, Broccoli & Bacon

Parmesan Truffle Fries, House Made Ketchup ... 7

SAUCES

Soy Butter ... 2

Steak Sauce ... 2

Blue Cheese Fondue ... 2

Bordelaise ... 2

House Made Ketchup ... free

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, Sparking Wine.....	8	
Jalisco Flower - Hornito's Añejo Tequila, Grapefruit, St. Germain Elderflower, Sparkling Wine.....	8	
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

2007 Insolia - Cusumano, Sicily, IT.....	6	24
2008 Riesling - Hogue Cellars, Columbia Valley, WA.....	7.5	30
2008 Grüner Veltliner - Berger, Kemstal, AU (1 Liter).....	7.5	34
2008 Torrontés - Tamari, Mendoza, AR.....	8.5	34
2007 Albariño - Paco Lola, Rias Baixas, SP.....	9.75	39
2008 Pinot Grigio - Lechthaler, Trentino, IT.....	10.75	44
2008 Pinot Gris - Ponzi, Willamette Valley, OR.....	12	48
2008 Sauvignon Blanc - Cloudy Bay, Marlborough, NZ.....	15	60
2008 Chardonnay - Alamos, Mendoza, AR.....	6.75	27
2007 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	Deschutes Brewery "Black Butte Porter"	5.75
Bud Light	4.5	Sierra Nevada "Pale Ale"	5.75	Stella Artois	5.75
Coors Light	4.5	Four Peaks "Kilt Lifter Scottish Ale"	5.75	Dos Equis "Lager"	5.5

FOX restaurant concepts

REDS

	Class	Bottle
2006 Sangiovese - Capezzana "Conti Contini", Tuscany, IT.....	5.75	23
2008 Shiraz - D'Arenberg "Stump Jump", McLaren Vale, AUS.....	7	28
2008 Monastrell - Luzon "Verde", Jumilla, SP.....	7	28
2008 Barbera - Castelvero, Piedmonte, IT.....	7.5	30
2008 Malbec - Gascón, Mendoza, AR.....	8	32
2004 Syrah - Kunde, Sonoma County.....	10	40
2006 Zinfandel - Ravenswood "Old Vine", Sonoma County.....	10.5	42
2006 Super Tuscan - Mazzoni, Tuscany, IT.....	12	48
2006 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 - Manifesto, Napa Valley.....	12	48
2006 Cabernet Sauvignon - CADE "Napa Cuvée", Napa Valley....	17	68
2007 Orin Swift "Prisoner", Napa Valley.....	19	76
2007 DeLILLE Cellars "D2" Columbia Valley, WA.....	21	84

CONSPICUOUS CONSUMPTIONS

	Class	Bottle
2006 Chardonnay - Kistler "Hudson", Carneros.....	35	140
2007 Pinot Noir - Seasmoke "Southing", Santa Rita Hills.....	35	140

COCKTAILS

APRICOT MANHATTAN10

Ri1, Apricot Brandy, Apricot Juice, Dash of Bitters

"OLD" TOM COLLINS9

Bols Genever, Lemon Juice, Sugar, Soda Water

PERFECT PIMM'S CUP9

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

BLOOD & SAND10

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

OLD FASHIONED10

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

RETAIL THERAPY10

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

MODERN SWIZZLE10

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

JALISCO CLOSE - OUT10

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

SOUR CHERRY FIX10

Chopin Vodka, Lemon, Sour Cherry Jam

NIC OF THYME8

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