

## STARTERS

DAILY SOUP 7

SASHIMI TUNA avocado, edamame, citrus emulsion\* 12

CRISP CALAMARI mizuna greens, Yuzu, toasted sesame seeds 11

BLACK MUSSELS charred tomato, garlic, fennel broth\* 12

EDAMAME DUMPLINGS green onion, beech mushrooms, brown sugar soy glaze 9

SMOKED SALMON potato galette, chive crème fraîche\* 12

GRILLED ARTICHOKEs white truffle oil, crescenza cheese fondue, sea salt 12

BRUSCHETTA BOARD - *chef's selection of three* 12

 wildflower

DINNER - SPRING 2012

CHEF *Carlos Calderon*

## GREENS

SIMPLE SALAD broken parmesan vinaigrette 5

BUTTER LEAF French feta, dried organic cranberry, pistachios 7

CHOPPED BLACK KALE Marcona Almonds, currants, champagne vinaigrette 8

ROMAINE HEARTS shaved vegetables, cabbage, white anchovy vinaigrette 7

FARMER'S MARKET - *farm fresh vegetables, quinoa, English peas, goat cheese, Marcona Almonds, sherry vinaigrette* 8

## FRESH PASTA

ENGLISH PEA TORTELLI Black Kale, crisp bacon, lemon-mint gremolata 15

FETTUCCINI "CIOPPINO STYLE" Black Mussels, littleneck clams, Market Fish, shrimp, scallop\* 20

TAGLIATELLE lamb and tomato ragu, grilled bread 17

SPINACH PAPPARDELLE roasted chicken, melted tomato, pine nut-herb bread crumbs 15

## FISH

MF\* - *fresh fish mp*

STEELHEAD SALMON creamy polenta, farm fresh vegetable succotash\* 22

FRESH FISH AND CHIPS house coleslaw, malt vinegar, caper aioli 16

PAN-SEARED SEA BASS roasted grape and asparagus risotto, basil, red onion, fennel\* MP

*Regan's Wine Pairing - 10 chenin blanc, sauvignon, vovray ac - add 6*

SCALLOPS "forbidden" rice, snap peas, lemon grass, soy butter\* 23

## MEAT

MAPLE BRAISED SHORT RIB horseradish potato puree, Heirloom carrot, roasted onion, natural jus\* 23

GRILLED PORK LOIN spaghetti squash, rainbow chard, roasted onion, Spanish chorizo butter sauce\* 20

CHICKEN STREET TACOS tomatillo salsa, Fresno chili, anasazi beans 14

CHEESEBURGER Coulommiers cheese, campari tomato, grilled onion\* 12

CRISPY HALF CHICKEN sage stuffing, fresh cranberry, green beans 17

GRILLED SKIRT STEAK potato puree, braised kale, Italian salsa verde\* 22

## SPECIALS

SUNDAY - *simple salad, baked meat lasagna, glass of house wine* 18

MONDAY - *simple salad, prime rib dinner, glass of house wine\** 22

WE SERVE ONLY CERTIFIED ANGUS BEEF®

\*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. FOX RESTAURANT CONCEPTS

## STARTERS

DAILY SOUP 7

SMOKED SALMON potato galette, chive crème fraiche\* 12

GRILLED ARTICHOKEs white truffle oil, crescenza cheese fondue, sea salt 12

CRISP CALAMARI mizuna greens, Yuzu, toasted sesame seeds 11

BLACK MUSSELS charred tomato, garlic, fennel broth\* 12

BRUSCHETTA BOARD - *chef's selection of three* 12

## GREENS

SIMPLE SALAD broken parmesan vinaigrette 5

WARM MAINE LOBSTER grilled asparagus, Heirloom tomato, white truffle vinaigrette 20

CHOPPED BLACK KALE house smoked salmon, Marcona almonds, currants\* 13

BUTTER LEAF French feta, dried organic cranberry, pistachios 9

CHEF'S SALAD Tavern ham, smoked turkey, aged cheddar, egg, tomato, bacon, bleu cheese vinaigrette 13

ASIAN CHICKEN Napa cabbage, wonton, ginger soy vinaigrette 12

SEARED AHI Sunomono cucumber, edamame, avocado, scallion\* 13

FARMER'S MARKET - *farm fresh vegetables, quinoa, English peas, goat cheese, Marcona Almonds, sherry vinaigrette* 11

## SANDWICHES AND PANINI

CHICKEN SALAD PANINI fontina, pea tendrils, roasted bell peppers 10

PASTRAMI PANINI "RACHEL STYLE" aged swiss, house coleslaw, spicy mustard, marble rye 12

OPEN-FACED CHICKEN SANDWICH sage stuffing, fresh cranberry, green beans, mashed potato 11

CHEESEBURGER Coulommiers cheese, campari tomato, grilled onion\* 12

GRILLED CHEESE PANINI havarti, fontina, swiss 9

## ENTREES AND FRESH PASTA

ENGLISH PEA TORTELLI Black Kale, crisp bacon, lemon-mint gremolata 14

SPINACH PAPPARDELLE roasted chicken, melted tomato, pine nut-herb bread crumbs 14

STEELHEAD SALMON creamy polenta, farm fresh vegetable succotash\* 17

FRESH FISH AND CHIPS house coleslaw, malt vinegar, caper aioli 15

FETTUCCINI "CIOPPINO STYLE" Black Mussels, littleneck clams, Market Fish, shrimp, scallop\* 17

CHICKEN STREET TACOS tomatillo salsa, Fresno chili, anasazi beans 12

TAGLIATELLE lamb and tomato ragu, grilled bread 16

GRILLED SKIRT STEAK potato puree, braised kale, Italian salsa verde\* 17

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## COCKTAILS

SANGRIA primitivo, cassis, blackberry, raspberry, strawberry  
glass - 7 pitcher for two - 20

STRAWBERRY RHUBARB COLLINS Skyy Vodka, rhubarb bitters,  
fresh strawberries 8

THE GIN JOINT Plymouth Gin, Dekuyper O3 Liqueur,  
Lemon, Honey, Fig 9

THE MINT DELGADO Sauza Silver, Mint, Cucumber 8

STOLEN MAGNOLIA Skyy Vodka, St. Germain, Licor 43,  
Lemon 10

BLOOD ORANGE MARGARITA Sauza Silver, Patron Citronge,  
blood orange 8

BLACKJACK AND RYE Jim Beam Rye, American honey, fresh  
raspberries, lemon 10

THE MAYAN Don Cesar Pisco, Apricot Brandy, Peychauds Bitters,  
Sparkling Wine 9

BLOOMING DAISY Belvedere Vodka, Grand Marnier, lemon juice,  
raspberries 9

BLACK AND BLUE MOJITO Cruzan Rum, muddled mint, fresh lime,  
raspberries, blackberries 9

## BUBBLES

|   | GLASS | BOTTLE |
|---|-------|--------|
| NV <u>PROSECCO</u> - Bisol "Jeio", Veneto, Italy                    | 8.75  | 35     |
| NV <u>CHAMPAGNE</u> - Moet & Chandon, "Imperial", Champagne, France | 13.5  | 81     |

## WHITE WINE

|  | GLASS | TERZO | BOTTLE |
|--|-------|-------|--------|
| 10 <u>RIESLING</u> - Ernst Loosen "Saint M", Pfalz, Germany        | 6.5   | 8.75  | 26     |
| 10 <u>WHITE BLEND</u> - Conundrum, California                      | 9.25  | 12.5  | 37     |
| 10 <u>CHENIN BLANC</u> - Sauvion, Vouvray AC, Loire Valley, France | 8.5   | 11.25 | 34     |
| 10 <u>ALBARINO</u> - Paco Lola, Rias Baixas D.O., Spain            | 9     | 12    | 36     |
| 08 <u>PINOT GRIGIO</u> - Tangent, Edna Valley, CA                  | 7     | 9.25  | 28     |
| 10 <u>PINOT GRIGIO</u> - Benvolio, Friuli D.O.C., Italy            | 7.25  | 9.5   | 29     |
| 11 <u>SAUVIGNON BLANC</u> - Kim Crawford, Marlborough, New Zealand | 9     | 12    | 36     |
| 10 <u>CHARDONNAY</u> - Alamos Ridge, Mendoza, Argentina            | 6.5   | 8.75  | 26     |
| 09 <u>CHARDONNAY</u> - Sebastiani, Sonoma, CA                      | 7.75  | 10.25 | 31     |
| 10 <u>CHARDONNAY</u> - Y3 Vineyards, Napa Valley, CA               | 10.5  | 14    | 42     |
| 09 <u>CHARDONNAY</u> - Byron, Santa Maria Valley, CA               | 12    | 16    | 46     |

## RED WINE

|  | GLASS | TERZO | BOTTLE |
|--|-------|-------|--------|
| 09 <u>BLEND</u> - Dos Cabezas "Red", Cochise Co., AZ                         | 7     | 9.25  | 28     |
| 09 <u>PINOT NOIR</u> - Angeline, Sonoma County, CA                           | 8.5   | 11.25 | 34     |
| 10 <u>PINOT NOIR</u> - A to Z, Willamette Valley, OR                         | 10    | 13.25 | 40     |
| 10 <u>PINOT NOIR</u> - Misha's Vineyard "Fox Block Eight", Central Otago, NZ | 15    | 19.25 | 58     |
| 09 <u>SUPER TUSCAN</u> - Bruni "Poggio d'Elsa", Tuscany, Italy               | 8.25  | 11    | 33     |
| 09 <u>PRIMITIVO</u> - Cantele, Puglia, Italy                                 | 6.5   | 8.75  | 26     |
| 09 <u>ZINFANDEL</u> - Manifesto, Lodi, CA                                    | 9     | 12    | 36     |
| 10 <u>SYRAH</u> - Charles Smith "Boom Boom", WA                              | 9     | 12    | 36     |
| 08 <u>PETITE SIRAH</u> - EOS "Estate", Paso Robles, CA                       | 8     | 10.75 | 32     |
| 09 <u>SHIRAZ</u> - Hesketh "Protagonist", Barossa Valley, Australia          | 9.5   | 12.75 | 38     |
| 09 <u>MERLOT</u> - Lost Angel, CA  | 5.75  | 7.75  | 23     |
| 07 <u>MERLOT</u> - Franciscan "Oakville Estate", Napa Valley, CA             | 9.75  | 13    | 39     |
| 10 <u>MALBEC</u> - Gascon, Mendoza, Argentina                                | 8     | 10.75 | 32     |
| 10 <u>CABERNET SAUVIGNON</u> - Terra Robles, Paso Robles, CA                 | 7.5   | 10    | 30     |
| 10 <u>CABERNET SAUVIGNON</u> - Slingshot, Napa Valley, CA                    | 12    | 16    | 46     |
| 08 <u>CABERNET-MERLOT BLEND</u> - Newton "Claret", Napa Valley, CA           | 10.5  | 14    | 40     |
| 05 <u>CABERNET SAUVIGNON</u> - Long Meadow Ranch, Napa Valley, CA            | 12.5  | 16.75 | 50     |

★ A Terzo Equals a Third of a Bottle of Wine.

## BEER

FOUR PEAKS "KILTFLIFTER" SCOTTISH ALE 5.5  
GUINNESS 6.5  
BLUE MOON 5  
CORONA 5  
ABITA "PURPLE HAZE" 5  
BUD LIGHT 4  
THREE DOLLAR CAN BEER 3

## DRAFT BEER

STELLA ARTOIS 5.5  
SIERRA NEVADA "PALE ALE" 5.5  
SAN TAN BREW "EPICENTER" 5.5  
BARRIO "BLONDE" 5.5