

Fox Valley Fall Menu

APPETIZERS

Stuffed Banana Pepper

Our House Blend Of Three Cheeses and Fresh Basil, Stuffed In Hungarian Peppers and Pan Fried In Garlic Oil
\$8.00

Calamari Tempura

Calamari Tubes and Tentacles Lightly Fried In a Sesame Batter, Served With a Chilled Soy-Ginger Dipping Sauce
\$8.00

Crab Cakes

Twin Panko Crusted Maryland Style Crab Cakes, Seasoned With Fresh Citrus and Cilantro, Topped With a Roasted Tomato Relish
\$9.00

French Onion

Caramelized Vidalia Onions Simmered In a Maderia Beef Broth, Topped With Browned Swiss Cheese
\$5.00

Soup Du Jour

Chefs' Selection Of Seasonal Ingredients
Cup/\$3.00 Bowl/\$5.00

SANDWICHES

Served With Hand Cut Potato Chips

Turkey Burger

Ground Turkey Patty Seasoned With Red Onions and Garlic, Served On a Grilled Hard Roll
With Pesto Aioli,

Diced Tomatoes and Four Cheese Blend
\$8.00

Caprese

Pesto Marinated Fresh Mozzarella and Grilled Tomatoes, Served On Brioche Roll
With Baby Greens and Sweet Balsamic Syrup
\$6.00

Loaded Burger

Thick Pressed Burger Cooked To Your Liking, Topped With Caramelized Onion, Crisp Bacon, and Melted Cheese
\$9.00

Turkey Club

Thinly Sliced Roasted Turkey, Crisp Lettuce and Bacon, Layered With Tomatoes and Fresh Mayonnaise
\$8.00

SALADS

Poached Pear

Baby Greens and Chopped Romaine Hearts, Tossed With Smoked Bleu Cheese,
Red Wine Poached Pears and Peach Pecan Dressing.

\$8.00

Chicken Caesar

Marinated Chicken Breast, Served Over Chopped Romaine Hearts and Tossed With Creamy Caesar
Dressing Tomatoes and Shaved Parmesan Cheese
\$8.00

FIRE GRILLED PIZZA

Classic Pepperoni

House Marinara Sauce, Fresh Mozzarella, Sliced Pepperoni, and Shredded Basil
\$6.00

Stuffed Pepper

Our Three Cheese and Fresh Basil Cheese Blend, Topped With Sliced Banana Pepper Rings and Fresh Mozzarella
\$6.00

Lobster and Shrimp

Parmesan Cream Spread, Maine Lobster Meat, and Roasted Shrimp, Finished With Tomatoes and Fresh Spinach
\$11.00

ENTRÉES

All Entrées Served With House Salad Or a Cup Of Soup Du Jour and Choice Of Potato

Chipotle Scallion Club Steak

10oz Strip Steak, Pan Seared With a Chipotle and Scallion Rub Finished With Roasted Onion Butter and Demi Glace
\$17.00

Lobster Mac-N-Cheese

Butter Sautéed Lobster Claw and Tail Meat, Tossed In a Smoked Gouda Cheese Sauce, and Served Over Cavatelli Pasta
\$15.00

Braised Pork Shank

Brown Sugar and Salt Rubbed 14oz Pork Shank, Braised With Root Vegetables and Served With a
Sweet Potato and Wild Mushroom Risotto
\$16.00

Kansas City Strip Steak

Bone In 14oz Strip Steak, Rubbed With Our Own Cajun Steak Seasoning and Blackened
\$25.00

Filet Mignon

Hand Cut 8oz Filet Seasoned With Roasted Garlic Infused Salt and Pepper, Pan Seared To Your Liking,
Finished With Caramelized Onion Butter and Demi Glace
\$28.00

Blood Orange Peppercorn Salmon

Hand Cut Atlantic Salmon Fillet, Rubbed With Fresh Cracked Peppercorns and Poached With Blood Oranges
\$15.00

Vietnamese Stewed Chicken

Boneless Chicken Thighs Stewed In an Onion Ginger Broth, Finished With Thai Basil
\$14.00