



APPETIZERS

Josper Wings Jumbo wings seared over a bed of hot coals in our 600° Josper oven. Buffalo, maple jerk or Thai sticky sauce. Available as boneless tenders. 7-Piece Wings \$10. 11-Piece Wings \$14.

Teriyaki Glazed Sirloin Skins
Cheddar Jack cheese, bacon bits, scallions. \$11

Grilled Avocado (gf) Fire grilled Hass avocado, smoked jalapeño & tomato coulis, fire roasted corn salsa, topped with shaved Manchego cheese. \$8

Coconut Shrimp White Gulf shrimp, coconut, panko crumbs, flash fried, with sweet chili sauce. \$10

Wood Oven Baked Spinach & Parmesan Cheese Dip With wood oven baked flatbread. \$9

Maine Crab Cakes Lump crab meat, pan seared, chipotle aioli. \$11

Belgian Fries Hand cut and served Argentine style with house chimichurri or Tuscan style with white truffle oil and aged Parmesan cheese. \$10

Nachos Grande Corn tortilla chips with tomato, jalapeño peppers, black olives, cheddar Jack cheese, green onion. \$11
Add guacamole. \$3

SOUPS & SALADS

Pear Essentials (gf) Mixed greens with chilled wood roasted pear, Vermont chèvre, curried pecans, sun-dried cranberries & homemade creamy maple dressing. \$12 Add wood grilled chicken. \$4

Wood Grilled Chicken Caesar \$11
Substitute pan seared Gulf shrimp. \$4

Beet & Goat Cheese (gf) Fresh greens, Vermont chèvre, toasted walnuts, Bermuda onion, house pickled beets & green beans with light cider vinaigrette. \$13

Baked French Onion Soup \$6
Soup of the Day \$4/\$6
Chowder \$5/\$7

SIDE DISHES

Sautéed Spinach \$4 (gf)
Wood Roasted Beets \$4 (gf)
Sautéed Button Mushrooms \$4 (gf)
Jasmine Rice \$3 (gf)
Mashed Potato \$3 (gf)
Wood Grilled Asparagus \$6 (gf)
Mashed Carrot & Turnip \$3 (gf)
Gouda Mashed Potato \$5 (gf)
Wood Grilled Summer Squash & Zucchini \$4 (gf)
Wood Roasted Broccoli \$4 (gf)

ENTRÉES FROM THE WOODFIRE GRILL

Rack Of Lamb Herb encrusted, Shady Grove Farm, Colorado raised lamb and rosemary jus. Served with mashed potatoes & wood grilled asparagus. \$29

New York Sirloin (gf) House rubbed, wood grilled vidalia onion and house made blackstrap steak slather. Served with wood roasted beets & mashed potatoes. \$29

Fox Steak Tips Topped with sautéed button mushrooms, peppers & onions and deglazed with bourbon whiskey. Served with smoked Gouda mashed potatoes. \$23

Lobster & Filet Mignon (gf) 6-oz. center cut filet mignon and wood grilled Maine lobster tail. Served with wood grilled summer squash & zucchini, and mashed potatoes. \$39

Maple Plank Salmon (gf) Organic Shetland salmon, wood roasted on a sugar maple plank and finished with imported stone ground mustard & local maple syrup. Served with Jasmine rice & wood grilled asparagus. \$25

Beurre Blanc Chicken Wood oven roasted, all natural boneless half chicken seasoned with locally smoked sea salt & cracked pepper, sautéed button mushrooms, crisped leeks and house herb Beurre blanc. Served with wood roasted broccoli & house mashed potato. \$18

Hanger Steak Wood grilled Black Angus hanger steak with rosemary jus and sautéed button mushrooms. Served with wood roasted broccoli & house mashed potato. \$27

RED FOX COMBO

Pick any two of the following items prepared over an open woodfire grill, served with corn muffin & mashed potatoes. \$19. Add a 3rd Item for Only \$6.

BBQ Ribs ~ Steakhouse Tips (2) ~ BBQ Pulled Pork
BBQ Boneless Chicken Breast ~ Maine Crab Cakes
Lobster Tail (Additional \$5.)

WOODFIRE GRILLED À LA CARTE

Build your own dinner with the side dishes below.

New York Sirloin \$22 (gf)

Organic Shetland Salmon \$16 (gf)

Domestic Rack of Lamb \$21 (gf)

Filet Mignon (6-oz.) \$23 (gf)

Steakhouse Tips \$16

All Natural Boneless Half Chicken \$13 (gf)

Maine Lobster Tail \$11 (gf)

Hanger Steak \$19 (gf)

HOUSE SPECIALTIES

Lemon Butter Haddock Wood oven baked, line caught, North Atlantic haddock, topped with Meyer lemon butter & Ritz cracker crumbs. Jasmine rice, and mashed carrots & turnip. \$19

Chicken Stir Fry Onions, peppers, broccoli, snap peas and fresh pineapple, in a teriyaki glaze, served over Jasmine rice. \$16 *Substitute shrimp. \$3*

Bourbon Tips Pan seared tenderloin medallions, with onions, peppers and mushrooms, in house bourbon peppercorn glaze and served over mashed potatoes. \$19

Smokehouse Maple Scallops Georges Bank sea scallops, cast iron seared in our wood fired oven, smoked Maine sea salt, crisped shallot, North Country Smokehouse bacon & local maple syrup. Served with Jasmine rice & sautéed spinach. \$29

Skillet Turkey Pot Pie New England style, with diced carrot, turnip, potato, green peas & pearl onions. Topped with a flaky puff pastry and baked in the wood oven. \$14

Wood Oven Yankee Pot Roast Wood oven roasted carrot, celery and pearl onion in pan gravy. Served over mashed potatoes. \$19

Crispy Beef & Broccoli Panko crusted tenderloin medallions, pan seared with broccoli, toasted sesame seeds in an Asian inspired sauce. Served over Jasmine rice. \$19

Vodka Chicken Penne Pan seared chicken breast medallions, in a light creamy vodka sauce, with button mushrooms, spinach and garlic. Tossed with penne and finished with shaved Parmesan cheese. \$16

Baked BBQ Ribs Dry rubbed & slow cooked, chipotle BBQ sauce and finished in our wood oven. Served with mashed potatoes and a corn muffin. \$21

Braised Pork (gf) Porcini & Pancetta braised pork shank with pan jus and roasted mushroom. Served over truffle mashed potato. \$17

Cast Iron Chicken Cordon Bleu Wood oven baked chicken breast, Black Oak ham, Swiss cheese and topped with Mornay sauce. Served with mashed potatoes & sautéed spinach. \$17

Shrimp Scampi White Gulf shrimp, Pernod scampi butter, diced vine ripe tomatoes and Parmesan cheese, over linguine. Served with wood grilled artisan garlic bread. \$19

Penne Con Pollo Chicken breast medallions, spinach, vine ripe tomatoes, onion, fresh basil, butter and garlic. Tossed with penne and finished with shaved Parmesan cheese. \$16

NOTE: (gf) denotes items that are prepared gluten free. The Red Fox kitchen food preparation area is not a 100% gluten free working environment and trace elements of gluten contamination are possible. Our management team and service staff are not trained on the intricacies of Celiac Disease or Gluten intolerance and cannot be expected to provide absolute recommendations or other advice on the issue.

WINE & WHISKEY

White Wine

	Glass
Charles Smith "Kung Fu Girl", Riesling	\$9
il Rocolo, Pinot Grigio	\$9
White Haven, Sauvignon Blanc	\$9
Kendall Jackson, Chardonnay	\$9

	Bottle
St. Urbans-Hof, Reisling <i>Mosel</i>	\$48
Julius Treis, Reisling, <i>Mosel</i>	\$58
San Quirico, Vernaccia <i>Veneto</i>	\$36
Greywacke, Sauvignon Blanc <i>Marlborough</i>	\$48
Charles Krug, Sauvignon Blanc <i>Napa</i>	\$48
St Supery, Sauvignon Blanc <i>Napa</i>	\$48
La Crema, Chardonnay <i>Monterey</i>	\$42
Jordan, Chardonnay <i>Russian River Valley</i>	\$60

Small Batch Bourbon

Baker's	\$8
Basil Hayden	\$9
Blanton's	\$10
Booker's	\$10
Maker's 46	\$9
Woodford Reserve	\$8
Jefferson's Reserve	\$10

Single Malt

Balvenie Doublewood 12-Year	\$11
Glenkinchie 12-Year	\$10
Glenlivet 12-Year	\$8
Glenmorangie Nectar D'Or 12-Year	\$12
Lagavulin 16-Year	\$12
Laphroaig 10-Year	\$10
Macallan 12-Year	\$9
Oban 14-Year	\$10

Red Wine

	Glass
Parker Station, Pinot Noir	\$9
DaVinci, Chianti	\$9
Tilia, Malbec	\$9
Noble Vines 181, Merlot	\$9
Marietta Old Vine, Red Blend	\$9
William Hill, Cabernet Sauvignon	\$9

	Bottle
Carmel Road, Pinot Noir <i>Monterey</i>	\$44
Truchard, Pinot Noir <i>Carneros, Napa</i>	\$56
Luca, Malbec <i>Uco Valley, Mendoza</i>	\$70
Trivento Golden Reserve, Malbec <i>Lujan de Cuyo, Mendoza</i>	\$48
Markham, Merlot <i>Napa</i>	\$54
Klinker Brick, Zinfandel <i>Lodi</i>	\$46
Ridge, "Three Valleys" Blend <i>Sonoma County</i>	\$56
Tenet, Syrah <i>Columbia Valley</i>	\$48
Silver Palm, Cabernet Sauvignon <i>North Coast</i>	\$46
St. Supery, Cabernet Sauvignon <i>Napa</i>	\$60
Clos Du Val, Cabernet Sauvignon <i>Napa</i>	\$70

Irish Whiskey

Bushmill's "Black Bush"	\$8
Jameson's	\$7
Tullamore Dew	\$7

Rye

Bulleit Rye	\$7
Whistle Pig Rye	\$15

BOTTOMLESS BEVERAGE OF YOUR CHOICE



Coke • Diet Coke • Sprite • Seagram's Ginger Ale • Barq's Root Beer
Vitamin Water XXX • Powerade Mt. Berry Blast • Pink Lemonade
Gold Peak Tea: Sweetened, Unsweetened & Raspberry
Herbal Tea • Fair Trade Coffee: Regular or Decaf • \$2.49

WOODFIRE PIZZA

Maple, Bacon & Sausage

Local maple syrup, North Country Smokehouse bacon, Italian sausage, sharp cheddar, mozzarella cheese. \$13

The Fenway

Italian sausage, green & red peppers, red onion, house red sauce. \$12

Margherita

Fresh buffalo mozzarella cheese, red tomatoes & fresh basil. \$11

Create Your Own

Start with our 12" thin crust Woodfire cheese pizza with red sauce. \$9

Italian Sausage • Smokehouse Bacon • Pepperoni • Black Oak Ham • Jalapeños
Black Olives • Red Onion • Tomatoes • Green & Red Peppers • Mushrooms • Mozzarella Cheese

Veggie Toppings: \$1 • Meat Toppings: \$2

(Gluten free pizza crust available upon request, add \$4)

WEEKEND SPECIALS

SATURDAY NIGHT IS PRIME RIB NIGHT

Served while it lasts every Saturday night from 4:00PM – Close.

FAMOUS ALL-YOU-CAN-EAT BREAKFAST BUFFET

\$8.99 on Sunday from 7:30AM – 1:00PM.

NOTE: Items may be served under cooked. Consuming raw, cooked to order or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. Please notify your server of any special dietary requirements or food allergens.



SANDWICHES

Served with your choice of hand-cut fries, or sea salt and black pepper potato chips. Substitute sweet potato fries. \$1

Pepper Jack Prime Rib

Shaved Angus prime rib with local Pepper Jack cheese, house pickled peppers & mayonnaise, griddled on fresh homemade jalapeño cheddar bread. \$13

Classic Reuben

Slow cooked corned beef on grilled homemade rye bread with sauerkraut, Swiss & Thousand Island dressing. \$13

BBQ Pulled Pork

Slow cooked, topped with crispy onion rings on a toasted bulky roll. \$11

Argentine Chicken

Wood grilled chicken breast, chimichurri, smashed avocado, red onion & roasted red pepper on grilled artisan bread. \$11

Red Fox Steak Bomb

Shaved Angus prime rib, pepperoni, onion, peppers, mushrooms & American cheese, in a homemade sub roll. \$12

Gourmet Grilled Cheese

Creamy Cooper sharp American, local Hunter's cheddar with fresh hothouse tomato spread and crisp pancetta on homemade jalapeño cheddar bread. \$10

Salmon Burger

Wood grilled, Bermuda onion, hearts of Romaine, fried caper, with house Meyer lemon aioli on a toasted bulky roll. \$12

BURGERS

The Village Burger

Lettuce & tomato. \$10

American, cheddar, Swiss, or Pepper Jack. 50c
North Country Smokehouse bacon. \$1.50

Bacon Bleu Cheeseburger \$13

BBQ Bacon Cheddar \$12

Jackson Burger

Swiss, mushroom, onion, garlic. \$12

Pepper Jack Burger

Pepper Jack cheese, griddled jalapeño, shoestring onion rings, chipotle aioli. \$13

Over a ½ lb. of USDA Choice Angus ground chuck, served on a toasted bulky roll.

RARE: cool, red center

MEDIUM RARE: warm, red center

MEDIUM: warm, pink center

MEDIUM WELL: hot center, trace of pink

WELL: (not recommended)

hot, dry brown center.