



DINNER

the fox hill club

STARTERS

Black Garlic Mussels \$15

Prince Edward Island Black Mussels, stewed in a Black Garlic Beer Broth, Leeks, Fire roasted tomatoes, garlic butter and parsley. Served with Grilled Bread.

House-Made Meatballs \$18

A blend of All Natural Beef, Pork and Veal, garlic, parmesan and herbs. Slow cooked in House-made Marinara sauce. Topped with Shaved Parmesan Cheese and Fresh Basil.

Crispy Brussel Sprouts \$9

Crispy Brussel Sprouts tossed in a Orange Maple Bourbon Sauce, topped with Pistachio and Goat Cheese.

Bangin Cauliflower \$9

Fresh Cauliflower tossed in a Rice Flour Batter and deep fried golden brown. Tossed in a Sriracha Lime Sauce.

Fried Mushrooms \$9

Battered and Fried Mushrooms. Served with Horseradish Sauce.

Middle Eastern Trio \$14

Roasted Red Pepper Hummus, Falafel, Baba Ghanoush served with Fresh Vegetables, Grapes, Pitted Country Olives and Baby Naan Bread * Perfect for Sharing.

SALADS

Apple Gorgonzola \$10

Mixed Heritage Lettuce, Red Onion, Pulled Roasted Chicken, Granny Smith Apple tossed in a White Balsamic Vinaigrette. Topped with Craisins, Gorgonzola Cheese and Marcona Almonds.

Dinner Salad \$9

Mixed Heritage Lettuce, Shredded Heirloom Carrot, Heirloom Grape Tomato, Cucumber, and Croutons, Served with your choice of dressing. *Small available for \$5

Caesar Salad \$9

Crispy Romaine Lettuce tossed in our House-made Caesar Dressing and topped with Croutons and Shaved Parmesan. *Small available for \$5

SOUP

\$5 CUP | \$8 BOWL

Soup du Jour
A Fresh Daily Chef Creation

Pork Green Chili
Served with crispy Tortilla Chips, Pico di Gallo and Green Onion

Tomato Basil Soup
Creamy Tomato Soup topped with Crouton and Parmesean



ENTREES

Braised Beef \$25

Slow roasted Beef Chuck served with Garlic Mashed Potatoes and Vegetable Mix.

Grilled Salmon \$26

Scottish Salmon Filet grilled to your liking and served with Smoked Fingerling Potatoes and Vegetable Mix and a charred Lemon Half.

Spaghetti & Meatball \$18

Spaghetti tossed in House-made Marinara Sauce and topped with a 1/2 lb. Meatball, Shaved Parmesan and Basil. Served with Garlic Bread.

Chicken Florentine \$20

Chicken Scallopini pan seared and served with a Creamy Garlic Florentine Sauce, and Tomato over Spaghetti and Garlic Bread.

Half Roasted Chicken \$18

All Natural Roasted Chicken served over Garlic Mashed Potatoes and Vegetable Mix. Topped with a Herbed Sherry Pan Sauce.

Chicken Bacon Mac & Cheese \$15

House-made Cheddar Cheese Sauce with Roasted Chicken, Bacon and Elbow Pasta, topped with Sharp Cheddar Cheese, Tomato, Bread Crumbs and baked to a golden brown.

Grilled Surf & Turf \$30

Grilled 8oz Center Cut Sirloin. Served with Crispy Fingerling Potatoes, Vegetable Mix and a Grilled Sugar Cane Shrimp Skewer. Topped with Garlic Butter and a charred Lemon Half.

Chicken Pot Pie \$18

Roasted Chicken with a Blend of Herbs and Vegetables, topped with Puff pastry and served with a Side Salad.



HANDHELDS

INCLUDE CHOICE OF SIDE

Pub Burger \$15

1 1/2 lb. All Natural Beef Patty, Heritage Lettuce, Heirloom Tomato, Red Onion, choice of Cheese, and Garlic Aioli served on a Sourdough Roll.

Black & Bleu Burger \$16

1 1/2 lb. All Natural Beef Patty, Heritage Lettuce, Heirloom Tomato, Blackening Spice, Caramelized Onions, Smoked Bleu Cheese, Bacon and Bleu Cheese Dressing on a Sourdough Roll.

Turkey Milano \$15

Smoked Turkey Breast, Balsamic Aioli, Wild Arugula, Heirloom Tomato, Manchego Cheese, Granny Smith Apple, Bacon and Lemon Pesto on a Milano Roll.

Impossible Burger \$16

1 1/3 lb. Plant-Based Burger, Heritage Lettuce, Heirloom Tomato, Red Onion and Avocado, served on a Sourdough Roll.

SIDES

French Fries

Sweet Potato Fries

Tater Tots

Fresh Fruit

Mashed Potato

Side Salad

Side Caesar

Baked Potato (+\$2 for loaded)

Mac & Cheese (+\$3)

Soup (+\$1)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

