

APPETIZERS

Bangin Cauliflower | GF/DF \$9

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

Hummus Platter | GFO/DF \$10

House-made Red Pepper Hummus, Carrots, Celery, Red Bell Pepper, Cucumber, Country Olive Mix and Naan Bread

Southwest Eggrolls \$10

Crispy Wonton Skins filled with a blend of Chicken, Black Beans, Peppers, Onions, Corn, and Cheeses. Served with Chipotle Aioli

Crispy Brussel Sprouts | GF/DFO \$9

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

Hand-Battered Onion Rings | DF \$10

House-made Onion Rings tossed in Rice Flour batter and fried golden brown. Served with a side of BBQ Ranch Dressing

Cheese Curds \$9

1/2lb Wisconsin Cheese Battered and deep fried golden brown. Served with Sriracha Lime Sauce

Sushi Bites (4) | GF/DF \$12

Crispy Rice bites topped with Avocado, Poke Salmon bites. Topped with Hoisin Lime, Sriracha Lime sauce and Green Onions. Served with Pickled Ginger, Wasabi, and crispy Garlic Sauce

Chicken Wings | GF/DF \$13

12 all natural Chicken Wings tossed in your favorite sauce or rub, served with Carrots and Celery.

Wing Sauces / Rubs

Buffalo, BBQ, Sweet Thai, Nashville Hot, Sriracha Lime, Cherry Habanero, Garlic Parmesan, Jerk Rub, Korean BBQ Rub, Blackening Rub



SALAD

Mediterranean Salad | GF/DFO \$12

Crispy Romaine Lettuce tossed in a Lemon Herb Dressing and topped with Peppers, Tomatoes, Olives, Cucumber, Artichokes, Feta Cheese, Pepperoncinis, and Garbanzo Bean Croutons

Carne Asada Taco Salad | DFO \$14

Marinated and Grilled Skirt Steak served on top of a Chipolte Taco Shell, filled with Romaine Lettuce, Black Beans, Roasted Corn, Red Cabbage, Carrots, Cheddar Cheese, Tomato halves, Avocado, and Crispy Garlic. Served with a side of Poblano Ranch

Poke Salad | GF/DF \$13

Mixed Greens in a Ginger Sesame Dressing and topped with Peppers, Avocado, Carrots, Cucumber, Tomato Halves, Poke Watermelon, Pickled Red Cabbage, Sesame Seeds, and Green Onions

House Salad | GFO/DF SM \$5 LG \$9

Mixed Greens, Shredded Heirloom Carrots, Heirloom Grape Tomatoes, Cucumber, and Croutons. Choice of Dressing

Caesar Salad | GFO/DF SM \$5 LG \$9

Tossed or Grilled Romaine Lettuce with our House-made Caesar Dressing and topped with Croutons and Shaved Parmesan Cheese
+\$6 Chicken +\$9 Salmon

SOUP

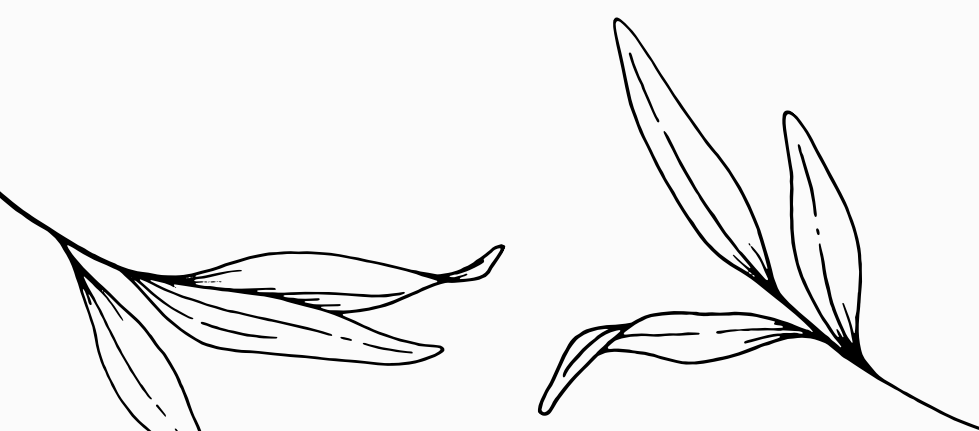
Cup \$5 | Bowl \$8

Buffalo and 4 Bean | GFO/DFO

All Natural Colorado Buffalo with a blend of 4 Beans, Vegetables and Spices, topped with Cheddar Cheese, Fritos, and Green Onion

Soup of the Day

A Fresh Daily Chef Creation



*GLUTEN FREE (GF)
DAIRY FREE (DF)
GLUTEN FREE OPTION (GFO)
DAIRY FREE OPTION (DFO)

HANDHELDS

INCLUDES CHOICE OF SIDE

Turkey Milano | GFO/DFO \$14

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

Hot Pastrami Sandwich | GFO/DFO \$13

Russian Rye with Dijonaise, Smoked Provolone Cheese, Shaved Pastrami, and Pickled Red Cabbage

Nashville Hot Chicken \$14

Buttermilk marinated Chicken Thigh breaded and Fried Golden Brown and tossed in our House-made Nashville Hot Sauce. Served with Pickle Chips, and creamy Cole Slaw on a Burger Roll

Tuna Melt | GFO/DF \$13

Russian Rye with melted American Cheese, Albacore Tuna Salad, Lettuce, Tomato, Onions, Celery, and Mayonnaise

Kimchi Hot Dog | GFO/DF \$12

1/3lb Hot Beef Sausage topped with Kimchi, Chipotle Aioli, Pico de Gallo and Green Onions

Brisket Melt | GFO/DFO \$14

Thick Cut Sourdough Bread with melted Cheddar Cheese, Smoked BBQ Brisket, Caramelized Onions and Charred Jalapenos

Hot Italian Sandwich | GFO/DFO \$15

Garlic Hoagie Roll stuffed with Shaved Ribeye, Smoked Provolone Cheese, Muffaletta Olive Mix, Sliced Pepperoncinis and with a side of Italian Au Jus

Adult Grilled Cheese | GFO/DFO \$11

Thick cut Sourdough Bread stuffed with Cheddar Cheese, Swiss Cheese, Heirloom Tomatoes, and Avocado
+\$3 Black Forest Ham

Chicken Tenders | GF/DF \$14

4 Fresh Never Frozen Whole Chicken Tenders Breaded and Fried Golden Brown served with your choice of Dipping Sauce.



BURGERS

INCLUDES CHOICE OF SIDE

Pub Burger | GFO/DFO \$15

2 Quarter Pound all Natural Burgers, American Cheese, Shredded Lettuce, Tomato, and Red Onion. Topped with our House-made Pub Sauce on a Burger Roll

Black & Bleu Burger | GFO/DFO \$16

1/2lb All Natural Brisket Burger, Heritage Lettuce, Tomato, Blackening Spice, Caramelized Onion, Crispy Bacon, Smoked Bleu Cheese, and Bleu Cheese Dressing on a Burger Roll

Jalapeno Popper Burger | GFO \$15

1/2lb All Natural Brisket Burger, Pepper Jack Cheese, Jalapeno Cream Cheese, Shredded Lettuce, Tomato, and Cherry Habanero Sauce on a Burger Roll

Falafel Burger \$14

House-made Falafel, Wild Arugula, Tomato, Cucumber, Carrot, Bell Pepper, Red Onion, and Tzatziki on a Greek Pita

Southern Love Burger | GFO/DFO \$16

1/2lb All Natural Brisket Burger, Wild Arugula, Tomato, Cheddar Cheese, Candied Bacon, Balsamic Aioli, topped with a Bourbon Peach Chutney on a Burger Roll

SIDES

French Fries

Sweet Potato Fries

Tater Tots

Onion Rings

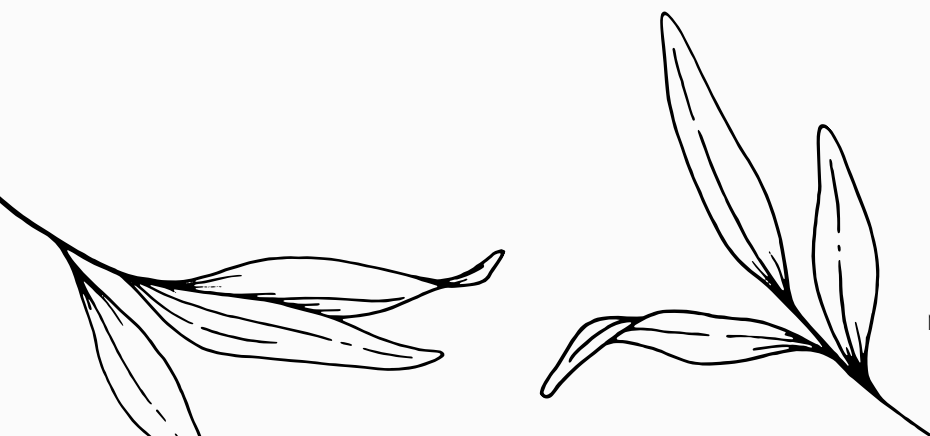
Fresh Fruit

Side Salad

Side Caesar Salad

Mac & Cheese (+\$3)

Soup (+1)



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



DINNER

the fox hill club

BEGINS AT 5 PM

ENTREES

Fish n Chips | GF/DF \$18

Wild Alaskan Cod Battered and Fried to a Golden Brown. Served with Fries, Cole Slaw, Lemon, Cocktail and Tartar Sauces

Rigatoni Aglio e Olio | GFO/DFO \$18

Rigatoni Pasta tossed in a Garlic Olive Oil Pesto Sauce, Zucchini, Squash, Carrots, Red Onion, and Broccoli topped with Shaved Parmesan

BBQ Ribs | GF/DF \$18

1/2 Rack Slow Cooked Pork Ribs. Served with Fries and Cole Slaw

Baked Burnt Ends \$18

Mac n Cheese | GFO

A blend of Cheese, Elbow Style Pasta, Brisket Burnt Ends, BBQ Sauce and Pico de Gallo

Spaghetti Carbanara | GFO \$18

Spaghetti tossed with Guanciale, Egg, Parmesan Cheese, Cracked Black Pepper, and Garlic Topped with Shaved Parmesan

Marsala Steak Bites | GF/DF \$18

Sautéed Beef Tips tossed in a Marsala Demi Glaze. Served with Mashed Potatoes, and Garlic Bread

ALA CART

New York Strip Steak | GF \$24

14 oz Center Cut Upper 2/3 choice NY Strip Steak served with Garlic Butter

Grilled Angus Ribeye | GF/DFO \$26

14 oz Center Cut upper 2/3 Black Angus Ribeye served with Garlic Butter and Charred Lemon

Pork Chop | GF/DFO \$19

12 oz Heritage Breed Pork Chop grilled to your liking and topped with Garlic Butter

Grilled Sirloin | GF/DFO \$23

12 oz Center Cut Sirloin Steak topped with Garlic Butter

Scottish Salmon | GF/DF \$26

7 oz Scottish Salmon Filet topped with an Orange Rosemary Maple Bourbon Glaze

Grilled Chicken \$23

10 oz Double Lobe Airline Chicken grilled and basted with our House Grill Baste. Served with a Charred Lemon

SIDE DISHES

Burgandy Garlic \$4

Mushrooms | GF/DFO

1/2lb Mushroom Caps cooked in a Burgandy Garlic Butter

Mexican Grilled \$4

Sweet Potato | GF/DF

Grilled Sweet Potato topped with Tahin and Cilantro. Served with Lemon and a Green Tomatillo Sauce

Roasted Garlic \$4

Mashed Potatoes | GF

Creamy Mashed Potatoes infused with Butter, Roasted Garlic, and Cream

Summer Vegetable Mix | GF/DF \$3

Sautéed Summer Mixed Vegetables

Mac n Cheese | GFO \$4

Elbow Style Pasta tossed in our House-made Cheese Sauce topped with Cheddar Cheese and Baked

Poached Asparagus | GF/DFO \$5

Garlic Butter Poached Asparagus, Red Onion, Goat Cheese, and Almonds

Maple Dijon Green \$5

Beans | GF/DFO

Fresh, crispy Green Beans tossed in a Maple Dijon Sauce, Goat Cheese, Candied Pecans, and Crispy Bacon

Salt Crusted Baked \$4

Potato | GF/DF

Baked Potato with Olive Oil and Kosher Sea Salt served with Butter

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GLUTEN FREE OPTION (GFO) | DAIRY FREE OPTION (DFO)

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