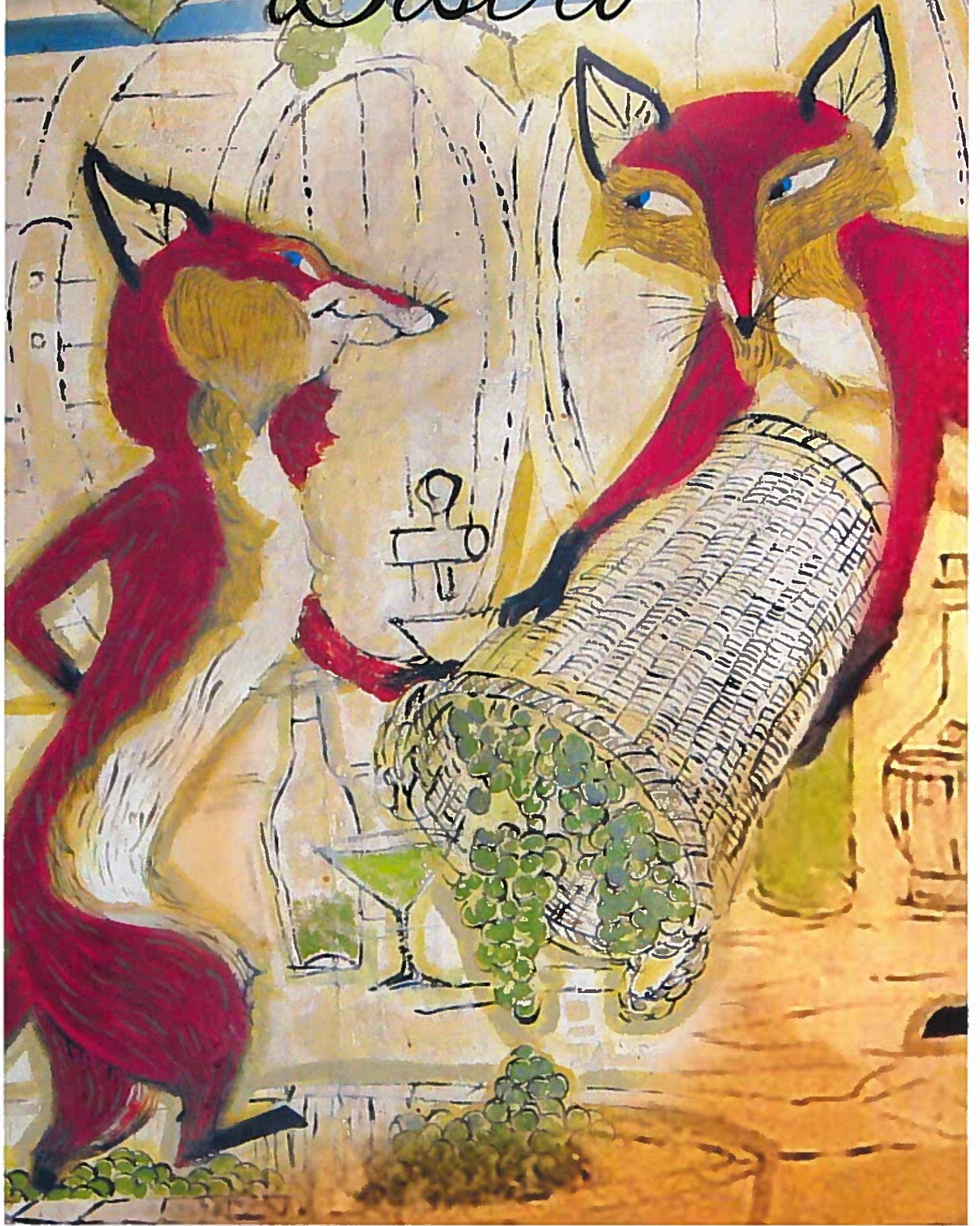


THE
FOX
Bistro





APPETIZERS



LOX AND PETITE BAGEL

Wedge of Romaine, Smoked Salmon, Cream Cheese, sliced Tomato, diced Red Onion & Petite Bagel | 15

BUFFALO WINGS

Chicken Wings (8) lightly roasted in our Spicy Bistro Sauce, plain or Barbecue Sauce served with Blue Cheese Dressing Carrots and Celery | 14

FRIED CALAMARI

Fried tender Calamari served with 3 Dipping Sauces (Tartar, Chipotle Mayonnaise and Cocktail Sauce) | 15

FOX CHIPS

A basket of our celebrated Fox Den Potato Chips | 9

CHIPS AND GUACAMOLE

Corn Chips served with fresh Guacamole, House Made Salsa and Pico de Gallo | 7

SHRIMP COCKTAIL

Jumbo Shrimp served with Shredded Lettuce, Spicy Cocktail Sauce and Lemon Wedge | 16

DECONSTRUCTED POTATOES

Fried Potato Skins topped with Crumbled Bacon, Sour Cream, shredded Mexican Cheese, diced Tomato and Green Onions | 13

QUESADILLA

Large Tortilla, folded with Chipotle Cream Cheese and a blend of Mexican Cheese, served with Sour Cream, Salsa and Guacamole | 14 Add Chicken | 3

ZORRO NACHOS

Corn Chips loaded with Nacho Cheese, Jalapenos, Black Olives, Tomatoes, Onion, Cilantro and Seasoned Ground Beef | 13

FISH TACOS

Two grilled Mahi Mahi Tacos on Corn Tortillas with Shredded Cabbage, Red Onion, Tomatoes and Chili Lime Aioli | 16

SLIDERS

Three Mini-Burgers with melted Pepper Jack Cheese complimented with Lettuce, Tomato, Red Onion and Pickle served with our Special Sauce and Fox Chips | 15

Corkage fee is \$30.00 per bottle

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have a certain medical condition.
Warning: Chemicals known to the state of California to cause cancer or birth defects, or other reproductive harm may be present in foods or beverages sold or served here.
California Health and Safety Code Section 25249.6

SALADS



HOUSE SALAD

Mixed Greens with Tomato, Cucumber, Shredded Red and Golden Beets and Choice of Dressing | 9

POACHED SALMON SALAD

Salmon Filet, Fresh Spinach, Green Asparagus Spears with Choice of Dressing | 17

GRILLED BREAST OF CHICKEN

Skinless Chicken Breast, Mixed Greens, Diced Mango, Pineapple, Red Bell Pepper and Cilantro | 15

KIT FOX SALAD

Boston Bibb Lettuce, Fanned Avocado, Strawberries, Raspberries, Grapefruit, Orange Sections, Dates and Candied Pecans with Lime Vinaigrette Dressing | 15

CLASSIC CAESAR

Romaine Lettuce, Herbed Croutons and Shaved Reggiano and Caesar Dressing | 14 Add Chicken | 6

WEDGE SALAD

Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Ranch Dressing and Balsamic Glaze | 15

CHEF'S SALAD

Iceberg Lettuce, Cheddar and Swiss Cheese, Tomato, Ham, Turkey and Egg with Choice of Dressing | 18

COBB SALAD

Crispy Iceberg Lettuce with Avocado, Bacon, Blue Cheese Crumbles, Egg, Tomato and Traditional Cobb Dressing | 16

ASIAN CHICKEN SALAD

Tender Napa Red Cabbage, Carrots, Mandarin Oranges, Cashews and an Asian Dressing | 16

TACO SALAD

Crispy Flour Tortilla filled with Iceberg Lettuce, Pico del Gallo, Chicken or Ground Beef, Shredded Mexican Cheese, Black Beans, Corn, Sour Cream and House Made Salsa | 18

PETITE EGG WHITE OMELET

Egg Whites, Sun-Dried Tomatoes, Swiss Cheese, Bacon, Avocado, Orange and Grapefruit sections | 14

GRILLED NAAN

Served with Pulp Heirloom Tomatoes, Pomegranate Balsamic Glaze, Peppery Arugula finished with Shaved Reggiano | 16

HUMMUS TRIO

Sundried tomato, basil and garlic hummus served with grilled naan, baby heirloom tomato, cucumbers finished with a salty and tangy feta cheese | 13

AHI TUNA SALAD

Seasoned and Seared Rare Ahi with Baby Greens with a Sweet-and-Creamy Avocado and Strawberry Compote | 22





SANDWICHES



TURKEY MELT

Grilled Sliced Turkey Breast, Bacon, Sliced Tomato, Avocado and Swiss Cheese on Grilled Sourdough | 16

CLUB HOUSE SANDWICH

Smoked Bacon, Sliced Turkey, Creamy Avocado, Lettuce, Tomato and Mayonnaise on Toasted Wheat | 16

REUBEN SANDWICH

Thinly Sliced Corn Beef Brisket piled high with Sauerkraut, Russian Dressing on Rye with Cole Slaw | 16

MEATBALL SUB

Delicious Meatballs in our House-made Marinara Sauce, Melted Mozzarella Cheese on a roll with choice of Cole Slaw or French Fries | 16

GRILLED CHICKEN SANDWICH

With Lettuce, Tomato, Red Onion, and Pickle on a Ciabatta Roll | 15

THE FRENCH DIP

Grilled Sliced Prime Beef, Caramelized Onions and Melted Pepper Jack Cheese served on a French Roll with Au Jus and Creamy Horseradish | 16

BLT WRAP

Crispy Bacon, Sliced Tomato, Baby Greens, Mayonnaise wrapped in a Tomato Flour Tortilla | 14

TUNA SALAD SANDWICH

Tuna Salad served on a soft Croissant with Sliced Tomato, Creamy Avocado and Peppery Arugula | 15

FOX DEN BURGER

Grilled ½ pound burger on a Brioche Bun with choice of Cole Slaw or French Fries | 15

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ENTRÉES



VEGETARIAN PORTABELLA WELLINGTON

A large meaty Mushroom stuffed with Button Mushrooms, Spinach, Garlic, Shallots and Provolone Cheese, all baked in a Fluffy Puff Pastry served with Mashed Potatoes | 18

STUFFED SHELL PASTA

Jumbo Pasta Shells stuffed with delicious Creamy Ricotta, Regianno and Mozzarella Cheese, Spinach and finished with our House-made Marinara Sauce | 18

MAKE YOUR OWN PASTA

Choice of Pasta: Linguini, Fettuccini or Penne | **Choice of Sauce:** Creamy Pesto, Alfredo or Marinara | 18

Add your Choice of one Protein: Chicken Breast, Italian Sausage, Shrimp, Salmon or Vegetable Medley | 6

COUNTRY FRIED CHICKEN

Southern Fried Crispy Breast, Leg and Thigh with Mashed Potatoes, Vegetables and a Country Gravy | 17

ENGLISH-STYLE FISH AND CHIPS

Crispy Deep-Fried Battered Cod served with Cole Slaw, French Fries, Tartar Sauce and Lemon Wedges | 16

HOMESTYLE MEATLOAF

Served with Mashed Potatoes, Vegetables and a Mushroom Gravy | 17

1/2 RACK OF BABY BACK RIBS

Served with French Fries, Cole Slaw and Corn Bread | 28

PAN SEARED SALMON

Prepared with a Sweet Tangy Asian Sauce served with Mashed Potatoes or French Fries and Vegetables | 28

CURRY SHRIMP

Tender Shrimp with Red and Green Peppers and Onions in a Creamy Spiced Curry Sauce served with Sticky Rice | 28

BLACKENED MAHI MAHI

8 oz Blackened Mahi Mahi served with Grilled Pineapple Risotto, complemented with a Sweet Asian Slaw | 28

PASTA PESCADORA

Clams, Crab, Mussels, Scallops and Shrimp in a Savory Tomato Sauce over Linguini Pasta | 32

CHILEAN SEABASS

Seared and served with Risotto and Vegetables, finished with a Newburg Sauce | 32

GRILLED BEEF FILET

An 8 oz Grilled Filet of Beef served with a delicious Sherry Mushroom Cream Sauce, Dauphinoise Potatoes and Vegetables | 32

10 OZ NEW YORK STEAK

10 oz. NY Steak cooked to your taste, served with Vegetables and a Twice-Baked Potato Loaded with Bacon, Cheese and Scallions | 32

FILET MIGNON WITH JUMBO SHRIMP

6 oz Filet of Beef Wrapped in Bacon with Béarnaise Sauce, 3 Grilled Herb Shrimp, Creamy Dauphinoise Potatoes and Vegetables | 34

PORK TENDERLOIN

Grilled Juicy Pork Tenderloin served with a Sweet Honey Apple Chutney, Mashed Potatoes and Vegetables | 28

RACK OF LAMB

Seared Lamb served with Whipped Potatoes, Sautéed Spinach and finished with a Mint-Raspberry Demi-Glaze and Fresh Raspberries | 38