

We Use Organic Farm Fresh Eggs!

BRUNCH MENU

Sundays 10am - 2pm

Two Eggs	10
With bacon, potato hash and toast	
Eggs Benedict	13
Poached eggs and Canadian bacon, topped with a Hollandaise sauce. Served on an English muffin with potato hash. Add shrimp \$7	
Traditional Omelette	12
With cheddar cheese, served with potato hash and toast	
Create Your Own Omelette!	15
Add any of the following items to our traditional omelette: bacon, ham, onions, tomatoes, cream cheese, mushrooms, spinach, broccoli, asparagus. Served with potato hash and toast	
Red Fox Frittata	17
Chef's choice spring vegetables, smoked beef sausage and feta cheese	
Pesto, Ricotta & Egg Pie	13
Chopped pesto, creamy ricotta, fluffy eggs, served on a pita bread and baked in the oven	
French Toast	11
Garnished with sugar powder	
Belgian Waffles	11
Homemade Crepes	12
Fried Dough	8
Avocado Toast	15
With two eggs and potato hash. Add grilled shrimp \$7	
Shakshouka	14
Roasted red peppers, caramelized onions and eggs, baked and topped with crumbled feta cheese, served with whole wheat toast	

Sides

Bacon	4
Hot Italian Sausage	5
Fresh Fruits	6
Potato Hash	6

Bagels

Asiago Bagel	8
With cream cheese, smoked salmon and baby arugula	
Asiago Bagel	8
With organic egg, prosciutto di parma, arugula and cheese	

Travel Through The World Breakfast

- **Taste of Mediterranean 30**
Eggs, 7 oz New York strip, 4 oz grilled salmon, heirloom tomatoes and feta cheese. Served with potato hash and whole wheat toast
- **Taste of New England 30**
Two eggs, grilled house-made Italian sausage, grilled oysters, topped with tomato, bacon and olive oil. Served with potato hash and whole wheat toast
- **Taste of Albania 30**
Two eggs, peppers and cream dip, grilled steak, feta cheese, Albanian salad tossed in oil and vinegar. Served with potato hash and toasted whole wheat toast
- **Taste of Istanbul 30**
Four eggs, sliced beef sausage with side of fresh sliced tomatoes, feta cheese and potato hash. Served with pita bread and hummus
- **Taste of Italy 30**
Buratta cheese, two eggs sunny side up, prosciutto di parma, basil pesto, Genoa salami and tomatoes. Served with potato hash
- **Taste of Quebec 30**
Two eggs, french toast, Canadian bacon, brie cheese and fresh tomatoes

Build Your Own Bloody Mary

- Regular Bloody Mary 9**
- Bloody Maria (Tequila) 10**
- Add:** Chilled Shrimp 3.50 • Raw Oysters 2 (*per piece*)
Raw Clams 1.50 (*per piece*) • Bacon 2



Mimosa

- **Traditional** 9/glass - 30/carafe
- **Tequila Sunrise Mimosa**
Tequila, prosecco, orange juice
11/glass - 35/carafe
- **Blushing Mimosa** 10/glass - 33/carafe
Orange juice, pineapple juice, grenadine, prosecco
- **Pomegranate Blush** 10/glass - 33/carafe
Pomegranate liquor, prosecco

LUNCH MENU

Dinner Menu Available All Day

Appetizers

Oysters Rockefeller	20
Spinach galliano fontina cream sauce	
New York Style Calamari	19
Sautéed with capers, Kalamata olives, hot cherry peppers and garlic in a lemon white wine sauce	
Fried Calamari	17
With fried zucchini and hot cherry peppers, served with marinara sauce	
Maryland Crab Cakes	17
Served over baby arugula with a chipotle vinaigrette	
Shrimp & Scallops	17
Wrapped in bacon over a homemade crostini in a Gorgonzola sauce	
Grilled Zucchini Rollatini	16
Stuffed with herb goat cheese, battered and lightly fried over tomato sauce, garnished with baby arugula	
Fig Flat Bread	16
With homemade fig jam, fresh baby arugula, mozzarella cheese and prosciutto di parma	
Zuppa de Mussels	14
With kale and light fra diavolo sauce	
Baked Clams Casino	16
Topped with bacon, stuffed with seafood in a lemon white wine sauce	
Surf & Turf Carpaccio	22
Cured salmon and beef tenderloin carpaccio with chopped red onions, capers, Chianti pecorino cheese, organic arugula, finished with truffle oil	
Prime Angus Beef Spring Rolls	15
Stuffed with corn, hot chipotle pepper, served with chipotle aioli	
Polenta Dusted Scallops	18
Corn purée, cranberry jam, garnished with carrot infused oil	

Salads

All our greens and vegetable products are organic

ADD: chicken ... 6 • grilled salmon ... 8 • blackened swordfish ... 9 • grilled shrimp(2pc) ... 10

Classic Caesar	13
Crispy romaine lettuce and whole wheat croutons in a homemade Caesar dressing	
Red Fox Signature (G)	14
Baby arugula, apples, walnuts, fresh strawberries, dried cranberries, grape tomatoes and cucumbers, garnished with feta cheese in a white balsamic vinaigrette	
Garden (G)	8
Mesclun greens, fresh tomatoes, cucumbers, shaved red onions and olives with a balsamic vinaigrette	
Roasted Red Beet	14
Roasted beet tartare, layered with goat cheese, honey glazed walnuts, garnished with a fried goat cheese croquette, drizzled in balsamic and olive oil	
Fig & Blue (G)	17
House salad mix combo, tomatoes, cucumbers, dried figs and blue cheese, crispy bacon with honey balsamic dressing	
Prime Steak	25
House salad mixed greens combo, tomatoes, cucumbers, olives, topped with honey glazed walnuts, crumbled Gorgonzola cheese, balsamic dressing	
Glen Lochen (G)	25
Shrimp, mushrooms, grilled chicken, over a bed of greens, cucumbers, tomatoes, olives and balsamic dressing	
Truffled Burrata (G)	18
Local heirloom tomatoes, basil pesto, truffled burrata, in an aged balsamic	



Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

- Half Maine Lobster 20 • Oysters 3.50 • Clams 2.50**
- 12 Steamed & Chilled Mussels 8 • Chilled Shrimp 5**

Soups

- Lobster Bisque 14**
- Minestrone Barley Soup 7**
Vegetable soup with tomato broth

Build Your Own Meat & Cheese Selection

Served with mixed olives, grilled sweet peppers and jalapeño peppers

Meat
\$7 per choice of meat

- **Prosciutto Di Parma**
- **Capicola**
- **Sopressata**
- **Smoked Beef Hot Montenegro Sausage**

Cheese
\$5 per choice of cheese

Enjoy cheeses imported from different parts of the world

- **Gorgonzola Cheese: U.S**
Subtle earthiness and creamy texture, blend of cow and sheep milk, aged a minimum of 90 days
- **Queso Manchego: Spain**
Sheep's milk from Manchega breed of sheep, aged for 12 months
- **Chianti Pecorino Toscano: Italy**
Sharp cheese marinated in chianti wine
- **Black Truffle Pecorino Toscano**
Imported from Italy, Rome
- **Extra Sharp Cheddar: Vermont**
Aged a minimum of 24 months
- **Smoked Maasdam: Holland**
Traditional semi hard Dutch cheese from cow's milk aged for 4 weeks

Entrées

Smoked Mozzarella & Asparagus Ravioli	18
In a tomato basil pesto sauce	
Chicken Piccata	17
Mashed potatoes, broccoli, in a caper lemon butter white wine sauce	
Red Fox Zuppa	29
Pan seared scallops, clams and mussels in a fra diavolo sauce over linguini pasta	
Grilled Salmon	20
Grilled zucchini and asparagus over greens, drizzled with an aged balsamic glaze	
Grilled Center Cut of Swordfish (8 oz.)	22
With an asparagus risotto with aged balsamic glaze	
6 oz. Filet Mignon	30
Served with mashed potatoes, grilled zucchini and onion rings	

Sandwiches & Wraps

All sandwiches & wraps come with your choice of salad, fries or homemade potato chips

Turkey Club	15
Grilled whole wheat bread, crispy bacon, mozzarella cheese, lettuce, tomato, onion and mayo	
Reuben	16
Corned beef served on rye bread with mozzarella cheese, sauerkraut and thousand island dressing	
Philly Steak Panini	18
Prime steak, mushrooms, shaved onions, mozzarella cheese and chipotle aioli	
Chicken Parm Grinder	15
Mozzarella cheese and a homemade tomato sauce	
Italian Combo Grinder	15
Turkey, ham, Genoa salami, lettuce, tomato and onion with mozzarella cheese – your choice of hot or cold	
Buffalo Wrap	13
Crispy chicken, lettuce, tomato, onion, hot sauce and blue cheese dressing	
Chicken Caesar Wrap	14
Grilled chicken with romaine lettuce, homemade croutons and Caesar dressing	
Chicken Tender Wrap	14
Cheddar cheese, lettuce, tomato, onion and honey mustard	
8 oz. Angus Prime Beef Cheeseburger	18
Angus prime beef served with lettuce, tomato, onion and cheese on a brioche roll – Add bacon \$2. Add lobster meat \$6	
8 oz. Angus Prime Beef Gorgonzola Burger	19
Topped with Gorgonzola and hot cherry peppers served with lettuce, tomato and onion	
Blackened Chicken Panini	16
With impastata cheese, fresh baby arugula, heirloom tomatoes, grilled mild jalapeño peppers	
Grilled Chicken Pesto Panini	16
Served with roasted red peppers and impastata cheese	