



THE FOX *Bistro*

SALADS

HOUSE **\$10**
Mixed greens with tomato, cucumber, shredded red and golden beets and choice of dressing

CLASSIC CAESAR **\$15**
Romaine lettuce, herbed croutons, shaved Parmesan and Caesar dressing. *Add Chicken +\$6*

COBB **\$16**
Crispy iceberg lettuce with avocado, bacon, blue cheese, egg, tomato and Cobb dressing

KIT FOX **\$16**
Boston bibb lettuce, fanned avocado, strawberries, raspberries, grapefruit, orange sections, date slivers and candied pecans with lime vinaigrette

SPINACH **\$14**
Tender baby spinach topped with salty feta cheese, sweet strawberries, candied pecans, red onion and finished with olive oil and lime vinaigrette

TACO SALAD **\$18**
Crispy flour tortilla filled with iceberg lettuce, pico de gallo, chicken or beef, shredded cheese, black beans, corn, sour cream and salsa

SANDWICHES

TURKEY MELT **\$16**
Grilled sliced turkey breast, bacon, tomato, avocado and Swiss on sourdough bread

TUNA SALAD **\$15**
Tuna salad served on a croissant with sliced tomato, creamy avocado and mixed greens
Make it a Melt! +\$3

FOX DEN BURGER **\$16**
Grilled ½ lb all beef burger on a brioche bun

CLUB HOUSE **\$16**
Smoked bacon, turkey, avocado and mayonnaise on toasted wheat

FRENCH DIP **\$16**
Grilled sliced prime rib, caramelized onions and melted Pepper Jack served on a French roll with au jus and creamy horseradish

BEYOND BURGER* **\$16**
Grilled ½ lb *plant-based burger on a brioche bun

SLIDERS **\$15**
Three mini burgers with melted Pepper Jack, complemented with lettuce, tomato, red onion and pickle, served with our special sauce and Fox Chips

ENTRÉES

COUNTRY FRIED CHICKEN **\$18**
A crispy breast, leg and thigh, Southern fried with mashed potato or French fries and country gravy

ENGLISH STYLE FISH AND CHIPS **\$16**
Crispy battered cod, deep fried and served with coleslaw, French fries, tartar sauce and lemon wedges

FISH TACOS **\$16**
Two grilled Mahi Mahi tacos on corn tortilla with shredded cabbage, red onion and chili lime aioli

ON THE HEALTHIER SIDE

LOX AND PETITE BAGEL **\$15**

CHEF'S VEGGIE PLATTER **\$MP**

PETITE EGG WHITE OMELET **\$14**

TRADITIONAL CAPRESE SALAD **\$12**

HUMMUS TRIO WITH NAAN **\$14**

QUINOA SALAD **\$14**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Warning: Chemicals known to the state of California 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: 25249.6

Corkage Fee is \$20.00 per bottle



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APPETIZERS

SMOKED SALMON PLATTER \$14

Smoked salmon, boiled egg, caperberries, pickled red onion, roasted tomato, lemon wedge on French baguette toasts

CLASSIC SHRIMP COCKTAIL \$17

CAMBOZOLA CHEESE \$18

Served with tomato-mango chutney, roasted garlic, spicy pecans and toasted French baguette

TUNA TARTARE \$18

Yellowfin tuna tartare layered with creamy avocado, sweet mango and wasabi aioli, finished with wontons

SOUP & SALADS

SOUP OF THE DAY \$6

HOUSE \$10

Mixed greens with tomato, cucumber, shredded red and golden beets and choice of dressing

KIT FOX \$16

Boston bibb lettuce, fanned avocado, strawberries, raspberries, grapefruit, orange sections, date slivers and candied pecans with lime vinaigrette

CLASSIC CAESAR \$15

Romaine lettuce, herbed croutons and shaved Parmesan with Caesar dressing
Add Chicken +\$6

WEDGE \$15

Iceberg lettuce, bacon, blue cheese crumbles, cherry tomatoes, ranch or balsamic dressing

ON THE HEALTHIER SIDE

LOX AND PETITE BAGEL \$15

PETITE EGG WHITE OMELET \$14

BEYOND BURGER \$15

HUMMUS TRIO WITH NAAN \$14

CHEF'S VEGGIE PLATTER \$MP

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ENTRÉES

WILD MUSHROOM RISOTTO \$16

Assorted wild mushrooms sautéed with garlic, risotto, cream and Parmesan cheese, finished with an aromatic white truffle oil

BUILD YOUR OWN PASTA \$18

Choice of Pasta: Fettuccini, Linguini or Penne
Choice of Sauce: Alfredo, Creamy Pesto or Marinara
Add protein: Chicken \$6, Sausage \$6, Shrimp \$9

MEATLOAF \$17

Served with mashed potatoes, vegetables and mushroom gravy

GRILLED SALMON \$29

Grilled Atlantic salmon served on a bed of couscous, finished with a tomato ragout sauce

CHILEAN SEABASS \$38

Seared and served with risotto and vegetables, finished with a Newburg sauce

GRILLED BEEF FILET \$36

8 oz. grilled filet of beef served with a delicious sherry mushroom cream sauce, dauphinoise potatoes and vegetables

FRENCH CUT PORK CHOP \$30

Served with mashed potatoes, natural gravy and finished with a cranberry-apple chutney

RACK OF LAMB \$38

Seared lamb served with whipped potatoes, sautéed spinach and finished with a mint-raspberry demi-glaze and fresh raspberries

ROASTED HALF CHICKEN \$18

Roasted chicken served with mashed potatoes, vegetables and finished with a lemon-herb butter sauce

SHRIMP SCAMPI \$32

Jumbo shrimp, sautéed with garlic white wine and finished with butter-tossed linguini pasta

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