

# APPETIZERS

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<b>CHARCUTERIE &amp; CHEESE PLATE</b>	<b>29</b>
Local Volpi Genoa salami and prosciutto, Burrata, balsamic and onion cheddar, truffle tremor goat, salted nuts, dried fruits, wild berry jam, whole grain mustard, assorted cracker basket	
<b>SHRIMP COCKTAIL</b>	<b>22</b>
Jumbo shrimp, tartar sauce, cocktail sauce, lemon	
<b>BOURSIN CHEESE FONDUE</b>	<b>19</b>
Creamy Boursin cheese, olive oil, roasted garlic, blistered tomato confit, assorted cracker basket, toasted naan	
<b>ROASTED GARLIC HUMMUS</b>	<b>15</b>
Roasted garlic, chickpeas, olive oil, cucumber, tomato, onion, olives, feta, assorted cracker basket, toasted naan	
<b>TOASTED RAVIOLI</b>	<b>14</b>
Saint Louis style breaded beef ravioli, parmesan, marinara sauce	
<b>GRIFFIN PLATTER</b>	<b>32</b>
Chicken strips with ranch dressing, cheddar cheese curds with comeback sauce, toasted ravioli with marinara, pork potstickers with sweet chili soy sauce	

# SOUP & SALADS

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**add:** grilled chicken 8 | chilled shrimp 12 | seared salmon 19

<b>FRENCH ONION</b>	<b>12</b>
Caramelized onions, beef stock, baguette, swiss cheese	
<b>CHICKEN AND ANDOUILLE GUMBO</b>	<b>15</b>
Blackened chicken, grilled Andouille, Cajun trinity, white rice, baguette	
<b>HONEY POACHED PEAR SALAD</b>	<b>17</b>
Honey poached D'Anjou pears, arugula, mixed green, prosciutto, Burrata, roasted walnut, sherry shallot vinaigrette	
<b>CAESAR SALAD</b>	<b>dinner 8   entrée 15</b>
Romaine, shaved parmesan, croutons, parmesan lavosh crisp, caesar dressing	
<b>FOX CLUB HOUSE SALAD</b>	<b>dinner 7   entrée 14</b>
Mixed greens, cucumbers, cherry tomatoes, carrots, red onions <b>choice of dressing:</b> mayfair, buttermilk ranch, maple balsamic vinaigrette, italian red wine vinaigrette, bleu cheese, olive oil and vinegar cruet	

# ENTRÉES

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<b>GRILLED ANGUS TENDERLOIN</b>	52
8oz certified Angus beef, red wine demi-glace, crispy shallots, red wine butter, starch and vegetable of the day	
<b>PISTACHIO CRUSTED SALMON</b>	38
Pistachio and horseradish crust, garlic herb butter, starch and vegetable of the day	
<b>BRAISED PORK SHANK</b>	36
Tender pork shank, red wine demi-glace, chicharron gremolata, starch and vegetable of the day	
<b>CHICKEN POT PIE</b>	28
White wine chicken veloute, mirepoix, peas, roasted chicken, pie crust	
<b>WILD MUSHROOM RAVIOLI</b>	27
Mushroom and ricotta stuffed ravioli, local roasted mushrooms, spinach, brown butter sage cream sauce	

# SANDWICHES & FLATBREADS

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sandwiches served with french fries | substitute side salad 3.5

<b>BROADWAY SMASH BURGER</b>	19
Two 4 oz certified angus beef smash patties, lettuce, tomato, onion, pickle, aioli, toasted brioche <b>choice of:</b> american, smoked cheddar, swiss, or pepper jack cheese   add bacon 4 vegan impossible burger available upon request	
<b>TURKEY CLUB</b>	18
Smoked turkey breast, bacon, lettuce, tomato, herb aioli, sourdough bread	
<b>CHILI ROASTED FISH TACOS</b>	20
Chili marinated cod, pickled red onion, avocado, arugula, cucumber crème fraiche, flour tortilla,	
<b>QUATTRO FORMAGGIO FLATBREAD</b>	15
Mozzarella, fontina, provolone, parmigiano-reggiano, red sauce   add pepperoni 2	
<b>SHORT RIB FLATBREAD</b>	21
Braised short rib, Boursin fondue, mozzarella, fontina, provolone, parmigiano-reggiano, pickled red onion, arugula	

*Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of illness*