

THE GRILL ROOM

APPETIZERS

CLASSIC SHRIMP COCKTAIL — Chilled jumbo shrimp cocktail served with lemon wedges and cocktail sauce	15
MUSHROOM SALTIMBOCCA — Roasted portabello, spinach, shaved prosciutto, fresh mozzarella, Marsala wine sauce	9
NEW CLAMS CASINO — Baked clams on a half shell stuffed with mixed peppers, bacon and fresh thyme	9
BEER BATTERED CHICKEN — SBC beer battered boneless bites, lightly fried served with BBQ sauce	9
NEW BAKED RICCOTA — House made ricotta, roasted grapes, lemon zest, truffle honey, toasted pita chips	9
LEMON PEPPER CALAMARI — Served with lemon aioli, marinara, and arrabiata sauce	11
SPICY FOX HILL LONG HOTS (SEASONAL) — Roasted Italian long hot peppers stuffed with mild sausage, bell peppers and Reggiano cheese. Topped with San Marzano sauce.	9

SMALL PLATES

SLIDER BASKET* — Three mini burgers with your choice of cheese served on brioche rolls with lettuce, tomato, garlic aioli, and french fries	9.25	OPEN FACED TURKEY PLATTER — House roasted, sliced turkey breast over toasted Vienna bread. Served with mashed with gravy and cranberry sauce	10
FISH AND CHIPS — SBC beer battered Haddock, french fries and cole slaw	12	NEW BLACKENED FILET TIPS* — Fox Hill signature spice rubbed filet tips served blackened over romaine hearts with house made bleu cheese	12
NEW ZUPPA DI CLAMS — Sautéed little neck clams, white wine tomato broth, fresh garlic, crushed chili pepper over linguine with garlic bread	10	NEW FISH TACOS — West Coast Sole, mango slaw, cucumber jalapeno tartar sauce, fresh lime, served in toasted flour tortilla	10
NEW TUNA PUTTANESCA — Pan seared Ahi Tuna, vine ripen tomato, assorted olives, anchovies, and capers, tossed in first pressed olive oil over linguine	13	MEATBALL PARMESAN — House-made Italian meatballs, red sauce, provolone, mozzarella, garlic bread	10
MOM'S MINI MEATLOAF DINNER — Small portion of Mom's meatloaf, mashed potatoes, mushroom gravy, & sweet pea garnish	10	NEW SHRIMP SCAMPI FLATBREAD — Oven toasted Naan bread, baby shrimp, roasted garlic sauce, parmesan cheese, mozzarella, and fresh parsley	10

SALAD & PASTA

Pasta Entrées are served with choice of Soup or Salad

SPICY SHRIMP SALAD — Crisp romaine hearts, pan seared cajun shrimp, sweet chili roasted cashews, and lime segments drizzled with honey rice wine vinaigrette	14
NEW GRILLED TUNA SALAD — Grilled Ahi Tuna, baby spinach, sour cherries, almonds, dry bleu cheese, cucumbers with a raspberry vinaigrette	14
NEW SALAD CAPRESE — Sliced tomato, buffalo mozzarella, fresh basil, field greens, olive tapenade, toasted garlic, with a balsamic reduction	12
GRILLED CHICKEN CHOPPED SALAD — Ranch dusted grilled chicken, romaine lettuce, cucumbers, carrots, tomatoes, celery, sweet peas, and almonds finely chopped and tossed with red wine vinaigrette	11.50
FOX HILL SALAD — Mixed greens with goat cheese, pistachios, grape tomatoes and Granny Smith apples, served with house dressing » Add Grilled Chicken \$6 or Salmon \$12	8
CLASSIC CAESAR SALAD — Crisp romaine lettuce tossed with house made garlic croutons and creamy Caesar dressing. Topped with shaved Asiago cheese » Add Grilled Chicken \$6 or Salmon \$12	6
NEW FARFALLE SHRIMP PESTO — Sautéed shrimp, marinated portabella mushroom, farfalle pasta tossed in a creamy pesto sauce, with garlic bread	18
NEW LOBSTER RAVIOLI — Lilly's Maine Lobster stuffed ravioli, lobster claw meat, wilted spinach, crispy speck, in a brown butter sauce	26
SCALLOP CARBONARA — Pan seared scallops, fresh spinach, bacon lardons, spaghetti, carbonara sauce, Parmesan cheese	21

SEAFOOD

Served with Soup or Salad & choice of Side Dish

HADDOCK ALA DUKE — Filet of haddock topped with seasoned breadcrumbs, garlic, olive oil and parmesan cheese, drizzled with lemon butter	18
NEW FOX HILL CRAB CAKE — Lightly breaded jumbo lump crab formed into a large cake and baked till golden brown. Served with your choice of sauce	29
POTATO CRUSTED COD — Pan seared, haricot verts, roasted grape tomatoes, limoncello butter	20
ORANGE CHIPOTLE GLAZED SALMON — Smoked paprika crusted Jail Island Salmon with orange segments and sweet & spicy glaze	21
NEW FRESH CATCH OF THE DAY — Selected at the docks and flown in fresh daily! Our fresh fish feature is available in limited quantities and while supplies last. Ask your server for today's feature	~ MKT. PRICE

*THESE ITEMS ARE COOKED TO THE LEVEL OF DONENESS YOU REQUEST.
CONSUMING RAW OR UNDERCOOKED MEATS AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BUTCHER'S BLOCK

Served with Soup or Salad & choice of Side Dish

16OZ THICK CUT NY STRIP STEAK* — Our 16 oz. hand trimmed Premium Gold Angus strip steak is pan seared, then broiled to your liking. Served with House Made Worcestershire Sauce -MKT PRICE

FILET MIGNON* — 8 ounces of Premium Gold Angus filet, pan seared, & broiled to your liking. Served with House Made Worcestershire Sauce -MKT PRICE

CAST IRON SEARED PRIME PORK RIB CHOP — Cast iron Seared & prepared to a temperature of medium. Finished with Black Garlic Demi....just when you thought our Pork Chop couldn't be any better! Wait until you try this one. Still available with natural herb jus upon request. Served with Choice of Soup or Salad & Chef's Featured Potato and Vegetable 25

ROASTED PRIME RIB* (SATURDAY NIGHT ONLY! FIRST COME, FIRST SERVE!) — Our rib roast is generously seasoned with fresh herbs and garlic then roasted to tenderness, served with au jus. Our Chef recommends Rare to Medium Rare for best flavor and tenderness. King Cut or Queen Cut

FOX HILL CLASSICS

Served with Soup or Salad & choice of Side Dish

CHICKEN — Pick a preparation option: Francaise, Piccata, Marsala, Scampi, Milanese, Calabrese, Cacciatore, DaVinci, Parmesan 19

VEAL — Pick preparation option: Parmesan, Francaise, Piccata, Marsala, Scampi, Milanese, Calabrese, Cacciatore, Schnitzel 23

PASTA CORNER — Pick a Sauce: Marinara, Bolognese, Vodka, Alfredo, White Clam. Pick a Pasta: Angel Hair, Penne, Linguine, Spaghetti 13
» Add House-made Meatball \$3

POLENTA — Creamy Parmesan polenta with choice of sauce 11

FOX HILL SIDE DISHES

BAKED POTATO — Idaho's finest. Brushed with butter, sprinkled with kosher salt and baked 3

HAND CUT STEAK FRIES — Freshly sliced, thick cut, fried to golden brown 3

VEGETABLE DU JOUR — Chef's choice. Please inquire with your server 3

BROCCOLI, OIL & GARLIC — Sautéed with fresh chopped garlic 3

MASHED POTATOES — Smashed and lightly seasoned 3

SWEET POTATO FRIES — Deep fried and lightly seasoned 3

SPINACH, OIL & GARLIC — Fresh spinach sautéed in chopped garlic & olive oil 3

PASTA SIDE — Choice of angel hair, penne, linguine. Sauce choices include Vodka, Marinara, Oil & Garlic, Bolognese, and Alfredo 4.50

FOUNTAIN SODAS — Coke, Diet Coke, Dr. Pepper, Sprite, Minute Maid Lemonade, Barqs Root Beer. Complimentary refills	2.89
ESPRESSO	3.50
TRESCERRO TEAS — Earl Grey, English Breakfast, China Green, Honey Lemon, Ginseng Green, Peppermint, Rooibos Chai, Chamomile	1.95
S. PELLEGRINO — Sparkling natural mineral water sourced from the Italian Alps	4.25
TRESCERRO UNSWEETENED ICE TEA — Fresh brewed daily! Complimentary refills	2.89
HIGHLAND ROAST COFFEE — 100% Columbian. Complimentary refills	2.25
ACQUA PANNA — Natural spring water sourced in Toscana Italia	3.75
CAPPUCCINO — Dark rich espresso, milk, cinnamon	3.75

WINES BY THE GLASS

HOUSE RED WINES — Cabernet Sauvignon, Chianti, Lambrusco, Malbec, Merlot, Pinot Noir, Shiraz, Zinfandel		HOUSE WHITE WINES — Bianco, Chardonnay, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, White Zinfandel	
MCMANIS CABERNET SAUVIGNON, CALIFORNIA — 10 Blackberry components layered with hints of clove & mocha spiciness.	10	STERLING CABERNET SAUVIGNON, CENTRAL COAST — Berry like fruit aromas with cedar overtones highlight the dense, ripe fruit flavors	10
MARK WEST BLACK PINOT NOIR, CENTRAL COAST — Hints of black cherries, plums, mocha, vanilla, & caramel	10	FERNLANDS SAUVIGNON BLANC, NEW ZEALAND — Vibrant & refreshing finish	9
SANTA MARGHERITA PINOT GRIGIO, ITALY — Dry, fruity, complex, and well balanced. A truly prestigious wine from Northern Italy	13	SIMI CHARDONNAY, SONOMA COUNTY — Expressive tropical notes of mango delicate pear, and bright stone fruit	11
SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY — Aromas of blackberry, cassis & plum laced with cedar, spice & rose petals	12	7 MOONS RED BLEND, CALIFORNIA — Seven different grape varieties and opens with aromas of chocolate-covered cherries, baking spices, and vanilla bean	9

DRAFT & BOTTLED BEER

DRAFT BEER — Coors Light, Miller Light, SBC Golden Old Lager, SBC Seasonal, Yuengling Lager. Ask your Server for our Monthly Craft Beer Feature	DOMESTIC BOTTLED BEER — Budweiser, Bud Light, Coors Light, Miller 64, Michelob Ultra, Miller Lite, Yuengling Lager, Rolling Rock, Miller High Life
IMPORT BOTTLED BEER — Amstel Light, Corona, Corona Light, Corona Premier, Crabbies Ginger Beer, Guinness, Heineken, Heineken Light, Heineken 00, Stella Artois, Labatts Blue	CRAFT BOTTLED BEER — Blue Moon, Dogfish 60 Minute IPA, SBC Seasonals, SBC Hop 5, SBC Hopcelerator, Stone IPA, Truly Sparkling, Troegs Perpetual IPA, White Claw

SIGNATURE DRINKS

NEW STRAWBERRY LEMON MOJITO — Muddled mint & strawberries, with lemon juice, simple syrup, Bacardi Rum, splash of club, splash of sprite	7.50	NEW APPLE JALAPENO MARGARITA — Muddled apple & jalapeno, Casamigos Tequilla, triple sec, splash apple juice and sour mix	7.50
NEW CHAI BRANDY ALEXANDER — Chai simple syrup, Courvoisier cognac, creme de cocoa, coconut milk	8	NEW RASPBERRY PEACH MARTINI — Raspberry peach puree, Stoli Razzberri vodka, peach schnapps	8

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