

LUNCH MENU

APPETIZERS

TODAY'S SOUP — \$8

BACON-WRAPPED DATES — \$16

Applewood-Smoked Bacon, Texas Chèvre,
Pomegranate-Agave Balsamic

DUO CRAB CAKES — \$18

Crispy Fried Lump Blue Crab,
Sea Scallop Mousse, Grain Mustard Aioli

HOUSE SALAD — \$10

Champagne-Cracked Mustard Vinaigrette,
Artisan Mixed Greens, Vegetable Confetti

ENTRÉES

CREOLE SHRIMP — MP

Chef's Special

GRILLED CHICKEN "CAESAR" — \$22

Seasonal Greens, Creamy Garlicky Dressing,
Focaccia Croutons, Grana Padano

PETITE BEEF TENDERLOIN — \$36

Beer Cheese Fondue, Smoked Bacon Hash with
Caramelized Peppers & Onions, Wilted Spinach

OPEN-FACED HOUSE-SMOKED SALMON B.L.A.T. — \$20

Housemade Bread, Smoked Bacon, Avocado,
Vine-Ripe Tomatoes, Chilled Pesto Mayo, Kennebec Fries

PASTABILITIES — \$16

Spinach, Mushrooms, Herbs, Cracked Black Pepper,
Grana Padano Cream Sauce

ADD PROTEIN: Grilled Chicken +\$10 | Grilled Shrimp +\$12

Our Kitchen Will Always Accommodate Vegetarian & GF Diners



Notice: An automatic gratuity of 20% and taxes will be added to your bill for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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