



Christmas Dinner at FOXY'S 2011

~ SOUP ~

Lobster Bisque - \$ 12.

~ APPETIZERS ~

Bruschetta - \$ 8.

(Crusty French bread covered with Tomato, Basil, Garlic, Olive Oil and Spicy Melted Cheese)

Sesame Tuna Wontons - \$ 12.

Asian seasoned yellowfin tuna in a crisp fried wonton shell served with a Japanese horseradish-mango salsa

SALAD

Spinach Salad - \$10.

Served with Toasted Almonds and Chevre Cheese & Balsamic Vinaigrette

~ ENTREES WITH SUGGESTED WINES ~

Prime Ribs of Beef with a Cracked Pepper Crust au jus - \$28.

Ninth Island Pinot Noir (Australia) - \$ 35

Benziger Cabernet Sauvignon (California) - \$ 48.

Lobster Fettucini with Asparagus & Mushrooms - \$ 35.

2000 Pinot Grigio, Santa Margherita (Italy) - \$30.

Fresh Swordfish ... topped with a Fresh Mango Salsa - \$ 34.

Sancerre La Poussie (The "King of the Loire" France) - \$ 56.

Vegetable Pasta...

Fresh Spinach, Roasted Tomatoes, Asparagus and Mushrooms - \$ 22.

2001 Beaujolais, Joseph Drouhin (France) - \$28.

*Succulent Chicken Breast Stuffed with Smoked Salmon,
Spinach and creamy Cheeses - \$ 28.*

Sauvignon Blac, Kendell Jackson (California) - \$30.

~ DESSERTS - \$8. ~

Banana Cheesecake with a Strawberry Drizzle

Chocolate Decadence with Whipped Cream and Strawberries

Cay Lime Pie