

LUNCH

Natural Refreshments

Andy's Elixir 5
Olivello Juice, Agave Nectar & Soda Water

Medicine Man (Antioxidant Blast) 6
Olivello Juice, Pomegranate Juice,
Cranberry Juice, Black Tea, Soda Water
& Muddled Blueberry

The Natural 4
Fresh Ginger, Agave & Soda

Cucumber Refresher 4
Cucumber & Honey Lemonade

Red Moon 4
Pink Grapefruit, Yuzu, Agave & Soda

New Dew 4
Honeydew Mint & Lime

Green Arnie 5
Matcha Green Tea & Honey Lemonade

Hangover Rx 5
Coconut Water, Honeydew Melon & Pineapple

Honey Lemonade 3
House Lemonade Blend & Local Honey

Oogave Natural Sodas 4
Cola (Bottle), Mandarin Key Lime, Ginger Ale

True Food

kitchen

GLOBALLY INSPIRED CUISINE

Fashion Island | 451 Newport Center Dr.
949.644.2400 | www.foxrc.com

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Starters

Miso Soup 6 *v*
Asian Mushroom & Scallion

Herb Hummus 9 *veg*
Pita Bread, Tomato, Onion & Feta

Edamame Dumplings 9 *veg*
Daikon Radish & White Truffle Oil

Shiitake Mushroom Lettuce Cups 8 *v*
Ginger, Tofu, Cashew & Toasted Garlic

Shrimp Dumplings* 11
Shiitake Mushroom, Ginger & Cilantro

Caramelized Onion Tart 9 *veg*
Smoked Garlic, Black Fig & Gorgonzola

Local Vegetable Crudités 10 *gf, veg*
Two Dips: Tzatziki & Black Olive

House Smoked Salmon 12
Greek Yogurt & Pita Chip

Today's Raw Fish* MP

Salads

Tuscan Kale 7 *veg*
Lemon, Parmesan & Bread Crumb

Sashimi Tuna* 15
Avocado, Cucumber, Edamame & Ginger

Farm Vegetables 10 *gf, veg*
Manchego Cheese, Pistachio & Sesame Chili Vinaigrette

Summer Chopped 11 *veg*
Snap Pea, Strawberry, Walnut, Goat Cheese & Balsamic

Quinoa Tabbouleh 10 *v, gf*
Local Arugula, Beet, Raspberry, Lemon &
Cold Pressed Olive Oil

Chicken Chopped* 14 *gf*
Mango, Apple, Avocado, Almond, Manchego Cheese
& Champagne Vinaigrette

Heirloom Tomato & Watermelon 11 *gf, veg*
Goat Cheese, Roasted Cashew & Cold Pressed Olive Oil

Pizza *All Pizzas made with
Organic Flour, Spelt & Flax Seed*

Organic Tomato & Olive Oil (No Cheese) 10 *v*

Chicken Sausage 12
Tomato, Fennel & Fontina

Roasted Eggplant 11 *veg*
Smoked Mozzarella, Red Onion & Marjoram

Wild Mushroom 11 *veg*
Roasted Garlic & Tuscan Kale

Shrimp & Corn* 12
Goat Cheese & Kale Pesto

Sandwiches

Shaved Turkey 11
Provolone, Tomato, Onion, Grape, Yogurt Dressing
& Warm Pita

Open-Faced Columbia River Steelhead

Salmon* 15
Shiso, Lime, Avocado & Cilantro Aioli

Turkey Burger* 12
Provolone, Lettuce, Tomato, Avocado & Flax Seed Bun

Andy's Favorite "TLT" 10 *veg*
Tempeh, Lettuce, Tomato, Avocado Mayo & Whole Grain Bread

Wild Ahi Sliders* 13
Radish, Avocado, Cucumber & Wasabi Aioli

Pastas & Entrées

Spaghetti Squash Casserole 13 *gf, veg*
Fresh Mozzarella, Organic Tomato & Zucchini

Natural Beef & Black Rice Stir Fry* 15 *gf*
Broccoli, Scallion & Shiitake Mushroom

Panang Curry* 16 *gf*
Chicken, Brown Rice, Potato, Broccoli, Ginger, Carrot,
Lemongrass & Coconut Broth

Halibut Street Tacos* 16 *gf*
Avocado, Anasazi Bean & Roasted Tomato Salsa

Turkey Bolognese 14 *gf*
Brown Rice Penne & Parmesan

Organic Ricotta Ravioli 13 *veg*
Maitake Mushroom, Red Pepper & Kale Pesto

Teriyaki Brown Rice Bowl *v*
Asian Vegetable, Sesame & Avocado
choice of: Tofu 12 • Chicken 14 • Shrimp 16

Pan Roasted Natural Chicken* 18
Corn, Fennel, Farro, Walnut & Herb Vinaigrette

Steak Tacos* 14 *gf*
Avocado, Cotija Cheese, Anasazi Bean & Tomatillo Salsa

Sides

Roasted Vegetables 6

Farro 5

Sweet Potato Hash 5

Steamed Green Vegetable 5

Black Rice 5

Anasazi Beans 5

Brown Rice 3

v: Vegan veg: Vegetarian gf: Gluten free



07/30/10



DINNER

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& Muddled Blueberry

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Fresh Ginger, Agave & Soda

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Cucumber & Honey Lemonade

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Honeydew Mint & Lime

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Daikon Radish & White Truffle Oil

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Ginger, Tofu, Cashew & Toasted Garlic

Shrimp Dumplings* 11
Shiitake Mushroom, Ginger & Cilantro

Caramelized Onion Tart 9 *veg*
Smoked Garlic, Black Fig & Gorgonzola

Local Vegetable Crudités 10 *gf, veg*
Two Dips: Tzatziki & Black Olive

House Smoked Salmon 12
Greek Yogurt & Pita Chip

Today's Raw Fish* MP

Salads

Tuscan Kale 7 *veg*
Lemon, Parmesan & Bread Crumb

Sashimi Tuna* 15
Avocado, Cucumber, Edamame & Ginger

Farm Vegetables 10 *gf, veg*
Manchego Cheese, Pistachio & Sesame Chili Vinaigrette

Chicken Chopped* 14 *gf*
Mango, Apple, Avocado, Almond, Manchego Cheese & Champagne Vinaigrette

Summer Chopped 11 *veg*
Snap Pea, Strawberry, Walnut, Goat Cheese & Balsamic

Heirloom Tomato & Watermelon 11 *gf, veg*
Goat Cheese, Roasted Cashew & Cold Pressed Olive Oil

Pizza

All Pizzas made with
Organic Flour, Spelt & Flax Seed

Organic Tomato & Olive Oil (No Cheese) 10 *v*

Chicken Sausage 12
Tomato, Fennel & Fontina

Roasted Eggplant 11 *veg*
Smoked Mozzarella, Red Onion & Marjoram

Wild Mushroom 11 *veg*
Roasted Garlic & Tuscan Kale

Shrimp & Corn* 12
Goat Cheese & Kale Pesto

v: Vegan veg: Vegetarian gf: Gluten free

Sandwiches

Shaved Turkey 11
Provolone, Tomato, Onion, Grape, Yogurt Dressing
& Warm Pita

Wild Ahi Sliders* 13
Wasabi Aioli, Radish, Avocado & Cucumber

Turkey Burger* 12
Provolone, Lettuce, Tomato, Avocado & Flax Seed Bun

Andy's Favorite "TLT" 10 *veg*
Tempeh, Lettuce, Tomato, Avocado Mayo & Whole Grain Bread

Pastas & Entrées

Natural Beef & Black Rice Stir Fry* 15 *gf*
Broccoli, Scallion & Shiitake Mushroom

Panang Curry* 16 *gf*
Chicken, Brown Rice, Potato, Broccoli, Ginger, Carrot,
Lemongrass & Coconut Broth

Spaghetti Puttanesca 16
Ahi Tuna, Organic Tomato, Capers, Olive, Omega-3 Pasta & Parmesan

Wild Pacific Halibut* 24
Peruvian Potato, Asparagus, Snap Pea, Ginger & Umami Sauce

Turkey Bolognese 14 *gf*
Brown Rice Penne & Parmesan

Organic Ricotta Ravioli 13 *veg*
Maitake Mushroom, Red Pepper & Kale Pesto

Teriyaki Brown Rice Bowl *v*
Asian Vegetable, Sesame & Avocado
choice of: Tofu 12 • Chicken 14 • Shrimp 16

Pan Roasted Natural Chicken* 18
Corn, Fennel, Farro, Walnut & Herb Vinaigrette

Grilled Steelhead Salmon 23
Quinoa, Local Beet & Preserved Lemon Salad

Steak Tacos* 14 *gf*
Avocado, Cotija Cheese, Anasazi Bean & Tomatillo Salsa

Spaghetti Squash Casserole 13 *gf, veg*
Fresh Mozzarella, Organic Tomato & Zucchini

Miso Glazed Black Cod* 24
Bok Choy & Asian Mushroom

Sides

Roasted Vegetables 6

Farro 5

Sweet Potato Hash 5

Steamed Green Vegetable 5

Black Rice 5

Anasazi Beans 5

Brown Rice 3



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