

APPETIZERS

Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 17
 Ahi Tuna Poke* *avocado-lime cream* 16
 Ahi Tuna* *seared, black pepper rum hoisin* 17
 Calamari *pepper mix, Thai chili sauce* 16

Texas Blue Crab Cake* *tomato butter* 18
 Beef Croustade* 14
 Sautéed Jumbo Scallops 17
 Silver Fox Hand Dipped Onion Rings
chipotle-lime ketchup 10

SOUP & SALADS

Ill Forks Salad *Granny Smith apple, Danish bleu cheese, toasted pecans, maple vinaigrette* 10
 Silver Fox Salad *chopped butter bibb, tomatoes, applewood smoked bacon* 10
 Classic Caesar Salad *creamy garlic dressing, buttered croutons, shaved Grana Padano cheese* 10

“The Wedge” *crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing* 9
 Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 11
 Creamy Lobster Bisque *scallion hushpuppies, Dry Sack Sherry* 12
 French Onion Soup *toasted Gruyère cheese* 10

STEAKS

served with mashed potatoes and sugar snap peas

Filet Mignon* 6 oz. 38 8 oz. 42
 Baseball Cut Filet* 10 oz. 45
 Bone-In Filet* 14 oz. 65
 Prime Bone-In Ribeye* 18 oz. 49
 Delmonico Ribeye* 22 oz. 53

Prime New York Strip* 16 oz. 48
 Texas Wagyu Strip* 16 oz. 85
 Prime Pepper Crusted New York Strip* 12 oz. 39
 Prime Kansas City Bone-In Strip* 18 oz. 61

steak additions

Scallion Hollandaise or Béarnaise 5
 Oscar* *blue crabmeat, scallion hollandaise, asparagus* 15

Silver Fox *red wine bleu cheese demi-glaze* 6
 Classic Au Poivre *green peppercorns in cream* 6

SEAFOOD

served with mashed potatoes and sugar snap peas

Applewood Bacon-Wrapped Sea Scallops
Nueske's bacon, cilantro-pico de gallo butter 34
 Pan Seared Chilean Sea Bass 41

Honey Glazed Atlantic Salmon*
molasses bourbon butter 31
 Cold Water Lobster Tail *drawn butter* market

LOCAL FAVORITES

Dinner for Two* *Two 8 oz. Filets, choice of one side item*
 41 per person
 Prime Pork Chop* *peach serrano glaze* 29
 Australian Rack of Lamb*
toasted shallot herb glaze 46

Pan Roasted Game Hen *potatoes, sautéed baby carrots, Broccolini* 26
 Prime Burger* *toasted brioche, Tillamook sharp cheddar, French fries* 17
 Salmon Caesar Salad* 22
 Beef Tenderloin Salad* 25

SIDES

Off-the-Cob Cream Corn 9
 Garlic Sautéed Spinach *crispy shallots* 10
 Grilled Asparagus *scallion hollandaise* 11
 Macaroni & Cheese *smoked gouda* 10

Creamed Spinach *toasted Parmesan croutons* 10
 Maker's Mark® Roasted Mushrooms 11
 Crispy Brussels Sprouts *caramelized onions, bacon* 10
 Six Cheese Scalloped Potatoes 10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please direct any food allergy concerns to the manager prior to placing your order.*

FEATURED WINES BY THE GLASS

sparkling & rose

Chandon Brut 187ml, NV, California Sparkling 15

Famille Perrin Réserve Côtes du Rhône, France Rose 8

white

Emiliana Natura Un-Oaked Casablanca Valley, Chile Chardonnay 8

Beringer Luminus Napa Valley, California Chardonnay 16

Conundrum White California Blend 15

King Estate Signature Collection Oregon Pinot Gris 11

Chateau Ste. Michelle Columbia Valley, Washington Riesling 8

Craggy Range Te Muna Road Vineyard Martinborough, New Zealand Sauvignon Blanc 13

red

The Seeker Central Valley, Chile Cabernet Sauvignon 8

H3 by Columbia Crest Columbia River, Washington Cabernet Sauvignon 11

Beringer Knights Valley Knights Valley, California Cabernet Sauvignon 15

JUSTIN Winery Paso Robles, California Cabernet Sauvignon 18

Alamos Mendoza, Argentina Malbec 10

Frei Brothers Reserve Dry Creek Valley, California Merlot 13

Acrobat Oregon Pinot Noir 14

Meiomi Coastal California Pinot Noir 12

Chloe Monterey County, California Pinot Noir 8

Paraduxx Proprietary Red Napa Valley, California Blend 18

Conundrum Red California Blend 15

Gnarly Head Old Vine Lodi, California Zinfandel 8

COCKTAILS

seasonal selection

Cinnamon Fig Sidecar Remy Martin VSOP Cognac, fresh sour mix, Grand Marnier, pinch of cinnamon, fresh fig 12

Doctor's Orders Russell's Reserve Bourbon, fresh lemon juice, Monin honey syrup, St. Elizabeth Allspice Dram, orange bitters 12

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives 12

Ketel One Mule Ketel One Vodka, ginger beer, fresh lime juice 11

The Jasmine Grey Goose Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice 12

Love Potion Housemade strawberry infused Absolut Elyx Vodka, Cointreau Orange Liqueur, lime juice, Monin agave nectar, mint 13

Manhattan Woodford Reserve Bourbon, maple syrup, sweet vermouth, Angostura bitters, Pig Candy 12

The New Fashioned Bastille Hand-Crafted French Whisky, Luxardo Maraschino Liqueur, orange bitters, Luxardo Maraschino cherry and orange bitters-infused ice 12

Blackberry Smash Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin blackberry purée, Topo Chico 12

Perfect Patrón Margarita Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice 12

Tangarita Herradura Reposado Tequila, Cointreau Orange Liqueur, Mango Reàl, fresh lime juice, tamarind nectar 12

Ports O'Call Mount Gay Black Barrel Rum, Taylor Tawny Port, Peach Reàl, Monin orgeat syrup, lemon juice, Angostura bitters 12

Garden Party The Botanist Gin, Aperol, fresh lemon juice, fresh basil, Lunetta Prosecco 13

Classic Negroni The Botanist Gin, Vya Sweet Vermouth, Campari, fresh orange 12