

SILVER FOX

Thanksgiving Celebration 2018

Soup

Butternut Squash Soup

*Waltham butternut squash, roasted and creamed with ancho chili,
topped with pistachio-studded cream
substitute Creamy Lobster Bisque 5*

Salad

III Forks Salad

*our award-winning signature salad prepared with crispy green
apple slices, Wisconsin blue cheese, toasted pecans and field greens
laced with our housemade vinaigrette*

Wedge Salad

*crisp iceberg topped with Blue Cheese, applewood smoked bacon,
chopped green onions and beefsteak tomato*

Entrée

Slow Roasted Turkey

*with Grandma's gravy, cornbread dressing, whipped potatoes,
candied yams and sugar snap peas*

Roasted Tenderloin

with off-the-cob cream corn, sugar snap peas and whipped potatoes

Atlantic Salmon

*topped with Pommery mustard cream sauce and toasted pecans,
served with new potatoes and sugar snap peas*

Dessert

Pumpkin Pie

*Connecticut field pumpkin puree in housemade crust topped with
sweet cream glaze*

Kentucky Bourbon Pecan Pie

*Kentucky bourbon-glazed Texas pecans, served warm and topped
with vanilla ice cream*

Cheesecake with Raspberry Sauce

housemade New York style cheesecake with fresh raspberry puree

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APPETIZERS

- Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 17
Ahi Tuna Poke* *avocado-lime cream* 16
Texas Blue Crab Cake* *tomato butter* 18

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
Creamy Lobster Bisque *scallion hushpuppies, Dry Sack Sherry* 12

STEAKS

served with mashed potatoes and sugar snap peas

- Filet Mignon* 6 oz. 38 8 oz. 42
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

steak additions

- Scallion Hollandaise or Béarnaise 5
Oscar* *blue crabmeat, scallion hollandaise, asparagus* 15
Silver Fox *red wine bleu cheese demi-glace* 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

SIDES

- Off-the-Cob Cream Corn 9
Grilled Asparagus *scallion hollandaise* 11
Macaroni & Cheese *smoked gouda* 10
Maker's Mark® Roasted Mushrooms 11
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.*