

SILVER FOX

APPETIZERS, SOUP & SALADS

Beef Croustade* 14

Calamari *pepper mix, Thai chili sauce* 16

Texas Blue Crab Cake* *smoked tomato butter* 18

Sautéed Jumbo Scallops 17

Ill Forks Salad *Granny Smith apple,
Danish bleu cheese, toasted pecans, maple vinaigrette* 10

“The Wedge” *crisp iceberg wedge, applewood smoked
bacon lardons, house dried tomatoes, bleu cheese dressing* 9

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

VALENTINE COUPLE’S MENU

170 couple

CHOOSE

Ill Forks Salad or Creamy Lobster Bisque

ENTRÉE

Two 6 ounce Filet Mignon* and Two 6 ounce Cold Water Lobster Tails

Served with potatoes, sugar snap peas, ripe tomatoes and spring onions.

SHARE THE LOVE

Chocolate Ganache Cake

Hand-dipped chocolate strawberries

FEATURED WINE SELECTIONS

	glass	bottle
Chandon Brut 187ml		15
JUSTIN Winery Cabernet Sauvignon	18	72
Faust Cabernet Sauvignon	30	99

STEAKS & SEAFOOD

served with mashed potatoes and sugar snap peas

Filet Mignon* 8 oz. 42

Baseball Cut Filet* 10 oz. 45

Bone-In Filet* 14 oz. 65

Bone-In Ribeye* 18 oz. 49

New York Strip* 16 oz. 48

Prime Kansas City Bone-In Strip* 18 oz. 61

Prime Pork Chop* *peach serrano glaze* 29

Applewood Bacon-Wrapped Sea Scallops
cilantro-pico de gallo butter 34

Chilean Sea Bass 41

Soy Seared Atlantic Salmon* 31

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

SIDES

Off-the-Cob Cream Corn 9

Grilled Asparagus *scallion hollandaise* 11

Macaroni & Cheese *smoked gouda* 10

Maker’s Mark® Roasted Mushrooms 11

Follow us on Instagram @SilverFoxSteak and share your Valentine’s Day photos with us by tagging #FoxyValentines for a chance to WIN a \$100 Silver Fox gift card!

A winner will be randomly selected 2/19/19.

*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

Lone Star State of Mind Garrison Brothers Small Batch Bourbon, Hennessy V.S., Cointreau, Liber & Co. Demerara, and fresh lemon juice 16

Hye & Dry Garrison Brothers Small Batch Bourbon, Luxardo Maraschino Liqueur, Dry Vermouth, Cointreau, and Peychaud's Bitters 14

Rodeo Queen Tito's Handmade Vodka, Aperol, fresh grapefruit and Lunetta Prosecco 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