

APPETIZERS

- Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 19
 Ahi Tuna Poke* *avocado-lime cream* 18
 Ahi Tuna* *seared, black pepper rum hoisin* 18
 Calamari *pepper mix, Thai chili sauce* 17

- Texas Blue Crab Cake* *tomato butter* 19
 Beef Croustade* 15
 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* 12
 Silver Fox Salad *chopped butter bibb, tomatoes, applewood smoked bacon* 10
 Classic Caesar Salad *creamy garlic dressing, buttered croutons, shaved Grana Padano cheese* 11

- “The Wedge” *crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing* 10
 Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 12
 Creamy Lobster Bisque *scallion hushpuppies, Dry Sack Sherry* 14
 French Onion Soup *toasted Gruyère cheese* 11

STEAKS

served with mashed potatoes and sugar snap peas

- Filet Mignon* 6 oz. 40 8 oz. 44
 Baseball Cut Filet* 10 oz. 48
 Bone-In Filet* 14 oz. 65
 Prime Bone-In Ribeye* 18 oz. 54
 Delmonico Ribeye* 22 oz. 53

- Prime New York Strip* 16 oz. 51
 Texas Wagyu Strip* 16 oz. 85
 Prime Pepper Crusted New York Strip* 12 oz. 41
 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 fingerling potatoes and broccoli

- Applewood Bacon-Wrapped Sea Scallops
Nueske's bacon, cilantro-pico de gallo butter 34
 Pan Seared Chilean Sea Bass 42

- Honey Glazed Atlantic Salmon*
molasses bourbon butter 32
 Cold Water Lobster Tail *drawn butter* market

LOCAL FAVORITES

- Dinner for Two* *Two 8 oz. Filets, choice of one side item*
 43 per person
 Prime Pork Chop* *peach serrano glaze* 32
 Australian Rack of Lamb*
toasted shallot herb glaze 48

- Pan Roasted Game Hen *potatoes, sautéed baby carrots, Broccolini* 28
 Prime Burger* *toasted brioche, Tillamook sharp cheddar, French fries* 17
 Salmon Caesar Salad* 24
 Beef Tenderloin Salad* 28

SIDES

- Off-the-Cob Cream Corn 10
 Garlic Sautéed Spinach *crispy shallots* 10
 Grilled Asparagus *scallion hollandaise* 14
 Macaroni & Cheese *smoked gouda* 12

- Creamed Spinach *toasted Parmesan croutons* 11
 Maker's Mark® Roasted Mushrooms 12
 Crispy Brussels Sprouts *caramelized onions, bacon* 11
 Six Cheese Scalloped Potatoes 11

PRIVATE DINING ROOMS AVAILABLE

Call us and let our culinary team prepare the perfect menu for your special occasion.

**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.*