

# SILVER FOX

## Thanksgiving Celebration 2019

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### Salad or Soup

#### 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 cherry tomato*

#### Butternut Squash Soup

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

### 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*

#### Honey Glazed Atlantic Salmon

*with molasses bourbon butter, fingerling potatoes and broccoli*

### Dessert

#### Pumpkin Pie

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

#### Kentucky Bourbon Pecan Pie

*Kentucky bourbon-glazed Texas pecans and vanilla ice cream*

#### Cheesecake with Raspberry Sauce

*housemade New York style cheesecake with fresh raspberry purée*

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## APPETIZERS

- Shrimp Cocktail\* *Tabasco rémoulade, cocktail sauce* 19  
Ahi Tuna Poke\* *avocado-lime cream* 18  
Texas Blue Crab Cake\* *tomato butter* 19

## 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  
Creamy Lobster Bisque *scallion hushpuppies, Dry Sack Sherry* 14

## STEAKS

*served with mashed potatoes and sugar snap peas*

- Filet Mignon\* 6 oz. 40 8 oz. 44  
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

## 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 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

## SIDES

- Off-the-Cob Cream Corn 10  
Grilled Asparagus *scallion hollandaise* 14  
Macaroni & Cheese *smoked gouda* 12  
Maker's Mark® Roasted Mushrooms 12  
Six Cheese Scalloped Potatoes 11

*\*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.*