

APPETIZERS

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

- Texas Blue Crab Cake* *tomato butter* 19
- Beef Croustade* 16
- 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

- “The Wedge” *crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing* 12

- Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 12

- 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
- Delmonico Ribeye* 22 oz. 58

- Prime Bone-In Ribeye* 18 oz. 57

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

- Ribeye Cap *hand-rolled spinalis, Neuske's bacon* 7 oz. 52

- Eye of Ribeye Pepper Steak 10 oz. 44

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

STEAKHOUSE BURGERS

featuring 100% Certified Angus Beef®
served with fries

- Prime Burger* *toasted brioche, Tillamook sharp cheddar* 19
- Silver Fox Burger* *blue cheese, red wine shallot sauce* 20

- Mushroom Burger* *chopped buttons, bacon lardons, onion ring* 20

- Tomato Jam Burger* *gruyere, caramelized onions, arugula* 19

LOCAL FAVORITES

- Dinner for Two* *Two 8 oz. Filets, choice of one side item*
45 per person

- Prime Pork Chop* *peach serrano glaze* 36

- Honey Glazed Atlantic Salmon*
molasses bourbon butter with fingerling potatoes and broccoli 35

- Cold Water Lobster Tail *drawn butter with fingerling potatoes and broccoli* market

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

CURBSIDE PICK-UP AVAILABLE

Visit SilverFoxSteak.com

**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

Select Premium Pours by  CORAVIN®

red

- The Seeker *Chile* Cabernet Sauvignon 10
H3 by Columbia Crest *Washington* Cabernet Sauvignon 12
Beringer Knights Valley *California* Cabernet Sauvignon 16
JUSTIN Winery *California* Cabernet Sauvignon 19
Stag's Leap 'Artemis' *California* Cabernet Sauvignon 34 
Alamos *Argentina* Malbec 10
Frei Brothers Reserve *California* Merlot 15
Wente Sandstone *California* Merlot 11
Acrobat *Oregon* Pinot Noir 16
Meiomi *California* Pinot Noir 14
Chloe *California* Pinot Noir 10
Kosta Browne *California* Pinot Noir 45 
Gnarly Head Old Vine *California* Zinfandel 10
Conundrum Red *California* Blend 15
Orin Swift '8 Years in the Desert' *California* Blend 25 
Paraduxx Proprietary Red *California* Blend 18

COCKTAILS

seasonal selection

Botanical Breeze *The Botanist Gin, Domaine de Canton Ginger Liqueur, Monin Strawberry Syrup, fresh lemon juice & rose water simple syrup poured over hibiscus leaves & strawberries creating a color changing & enhanced flavor cocktail* 15

French Know-How *Rémy Martin VSOP Cognac, Cointreau Orange Liqueur, Monin White Peach Syrup & fresh lemon juice poured over fresh peach slices, mint and lemon peel for an infused flavor* 15

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

SILVER FOX

white, sparkling & rose

- Emiliana Natura Un-Oaked *Chile* Chardonnay 10
Sonoma-Cutrer *California* Chardonnay 16
Francis Coppola Votre Santé *California* Chardonnay 12
Rombauer Vineyards *California* Chardonnay 22 
Conundrum White *California* Blend 15
King Estate Signature Collection *Oregon* Pinot Gris 12
Santa Margherita *Italy* Pinot Grigio 16
Chateau Ste. Michelle *Washington* Riesling 10
Craggy Range Te Muna Rd *New Zealand* Sauvignon Blanc 14
Cakebread *California* Sauvignon Blanc 20 
Chandon Brut *187ml, California* Sparkling 15
La Marca Prosecco *187ml, Italy* Sparkling 11
Studio by Miraval *France* Rose 12