

SILVER FOX

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. 42 8 oz. 46
Baseball Cut Filet* 10 oz. 48
Delmonico Ribeye* 22 oz. 59

Prime Bone-In Ribeye* 18 oz. 58
Prime Kansas City Bone-In Strip* 18 oz. 62
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
Tomato Jam Burger* *gruyere, caramelized onions, arugula* 19
Mushroom Burger* *chopped buttons, bacon lardons, onion ring* 20

LOCAL FAVORITES

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

Prime Pork Chop* *peach serrano glaze* 36

Cold Water Lobster Tail *drawn butter* MARKET
with fingerling potatoes and broccolini

Honey Glazed Atlantic Salmon 36
molasses bourbon butter served with fingerling potatoes and broccolini

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* 12
Seasonal Vegetables 10

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.*

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FEATURED WINES BY THE GLASS

Select Premium Pours by  CORAVIN®

sparkling & rosé

La Vieile Ferme Brut Sparkling	11
Gratien & Meyer Rosé Brut Sparkling	13
Risata Moscato D'Asti Moscato	12
STUDIO by Miraval Rosé	12

white

Thomas Schmitt Estate Bottled QbA Riesling	13
Pierre Sparr Pinot Gris	13
Loveblock Sauvignon Blanc	15
Cakebread Sauvignon Blanc 	20
Conundrum Blend	15
Sea Sun Chardonnay	10
Quilt Chardonnay	16
Flowers Chardonnay	22
DAOU Family 'Reserve' Chardonnay 	25

red

Purple Cowboy Cabernet Sauvignon	10
Hess Collection 'Shirtail Ranches' Cabernet Sauvignon	15
The Critic Cabernet Sauvignon	18
Austin Hope Cabernet Sauvignon	24
Cuttings Cabernet Sauvignon 	26
Hess Collection 'Lion Tamer' Cabernet Sauvignon 	29
Knotty Vines Pinot Noir	11
Benton Lane Pinot Noir	14
Walt 'Blue Jay' Pinot Noir	18
Belle Glos 'Las Alturas' Pinot Noir 	23
Clos Cantenac 'Petit Cantenac' Bordeaux 	36
Decoy by Duckhorn Merlot	12
Emmolo Merlot 	22
Conundrum Red Blend	15
Paraduxx Proprietary Red Blend	21
Alta Vista 'Estate' Malbec	13
Inkblot Cabernet Franc	17
Caymus-Suisan 'Grand Durif' Petite Sirah 	26

COCKTAILS

whiskey passport

Rye's & Grind *Basil Hayden's Dark Rye Whiskey, Monin Agave Nectar, Fee Brothers Aztec Chocolate Bitters served over a large cold brew coffee ice cube* 14

Japanese Gold Rush *Suntory Toki Japanese Whisky, honey, fresh lemon juice* 14

Islay Mist *Laphroaig 10 Yr. Islay Single Malt Scotch Whisky, Combier Crème de Mûre Liqueur, Liber & Co. Fiery Ginger Syrup, fresh lemon juice* 15

The Pour Over - 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

The Pour Over - 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* 14

Ketel One Mule *Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice* 13

The Jasmine *Belvedere Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice* 13

Love Potion *Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint* 15

Manhattan *Woodford Reserve Bourbon, sweet vermouth, Angostura and Peychaud's Bitters, Pig Candy* 13

Classic Sidecar *Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice* 15

Garrison Brothers Old Fashioned *Garrison Brothers Small Batch Bourbon, simple syrup, Angostura Bitters* 17

Blackberry Smash *Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico* 13

The Grand Margarita *Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice* 15

Spicy Strawberry Margarita *Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Reäl and Monin Jalapeño* 13

Rum Cobbler *Don Q Reserva 7 Rum, fresh lemon juice, blackberries, orange, simple syrup* 13

Floradora *Gunpowder Irish Gin, Monin Raspberry Syrup, fresh lime juice, Q Ginger Ale* 13

Aperol Spritz *Aperol, Lunetta Processo, club soda* 14