

SILVER FOX

APPETIZERS

- Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 24
Ahi Tuna* *seared, black pepper rum hoisin* 22
Calamari *pepper mix, Thai chili sauce* 19
Texas Blue Crab Cake* *tomato butter* 24
Beef Croustade* 18
Silver Fox Hand Dipped Onion Rings
chipotle-lime ketchup 14

SOUP & SALADS

- Ill Forks Salad *Granny Smith apple, Danish bleu cheese, toasted pecans, maple vinaigrette* 14
Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 14
“The Wedge” *crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing* 13
French Onion Soup *toasted Gruyère cheese* 12

STEAKS

served with mashed potatoes and sugar snap peas

- Filet Mignon* 6 oz. 47 8 oz. 50
Baseball Cut Filet* 10 oz. 57
Delmonico Ribeye* 22 oz. 65
Prime Bone-In Ribeye* 18 oz. 66
Prime Kansas City Bone-In Strip* 18 oz. 62
Ribeye Cap *hand-rolled spinalis, Neuske's bacon* 7 oz. 54
Eye of Ribeye Pepper Steak 10 oz. 46

steak additions

- Scallion Hollandaise or Béarnaise 6
Oscar* *blue crabmeat, scallion hollandaise, asparagus* 16
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* 23
Silver Fox Burger* *blue cheese, red wine shallot sauce* 23
Tomato Jam Burger* *gruyere, caramelized onions, arugula* 22
Mushroom Burger* *chopped buttons, bacon lardons, onion ring* 24

LOCAL FAVORITES

- Dinner for Two* *Two 8 oz. Filets, choice of one side item*
49.50 per person
Cold Water Lobster Tail *drawn butter* market
with fingerling potatoes and broccolini
Prime Pork Chop* *peach serrano glaze* 39
Honey Glazed Atlantic Salmon 39
molasses bourbon butter served with fingerling potatoes and broccolini

SIDES

- Off-the-Cob Cream Corn 12
Garlic Sautéed Spinach *crispy shallots* 12
Grilled Asparagus *scallion hollandaise* 15
Macaroni & Cheese *smoked gouda* 13
Creamed Spinach *toasted Parmesan croutons* 12
Maker's Mark® Roasted Mushrooms 11
Crispy Brussels Sprouts *caramelized onions, bacon* 14
Seasonal Vegetables 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.*

SILVER FOX

FEATURED WINES BY THE GLASS

Select Premium Pours by  CORAVIN®






sparkling & rosé

Lucien Albrecht Brut Crémant D'Alsace Sparkling	12
Gratien & Meyer Rosé Brut Sparkling	14
Risata Moscato D'Asti Moscato	13
STUDIO by Miraval Rosé	13

white

Thomas Schmitt Estate Bottled QbA Riesling	14
Ferrari-Carano Pinot Grigio	14
Dog Point Sauvignon Blanc	16
Cakebread Sauvignon Blanc 	21
Sea Sun Chardonnay	12
Davis Bynum 'River West Vineyard' Chardonnay	17
Flowers Chardonnay	23
Chalk Hill Estate Chardonnay 	26

red

Purple Cowboy Cabernet Sauvignon	12
Hess Collection 'Shirtail Ranches' Cabernet Sauvignon	16
Treana Cabernet Sauvignon	19
Austin Hope Cabernet Sauvignon	25
Hess Collection 'Lion Tamer' Cabernet Sauvignon 	30
Adaptation Cabernet Sauvignon 	39
Knotty Vines Pinot Noir	11
Benton Lane Pinot Noir	15
Walt 'Blue Jay' Pinot Noir	19
Belle Glos 'Clark & Telephone' Pinot Noir 	24
Clos Cantenac 'Petit Cantenac' Bordeaux 	37
Decoy by Duckhorn Merlot	13
Swanson Merlot 	23
Conundrum Red Blend	16
Paraduxx Proprietary Red Blend	24
Alta Vista 'Estate' Malbec	14
Inkblot Cabernet Franc	18

COCKTAILS

a french connection

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

Twisted Cosmo Crush *The Botanist Gin, Cointreau Orange Liqueur, fresh lime juice, simple syrup with a Monin Hibiscus Syrup and cranberry granita* 16

Grand 75 *Grand Marnier, Lucien Albrecht Brut, fresh lemon juice, simple syrup* 16

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

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

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