

## APPETIZERS

- Shrimp Cocktail\* *Tabasco rémoulade, cocktail sauce* 24  
 Ahi Tuna\* *seared, black pepper rum hoisin* 24  
 Calamari *pepper mix, Thai chili sauce* 22  
 Texas Blue Crab Cake\* *tomato butter* 24  
 Beef Croustade\* 19  
 Silver Fox Hand Dipped Onion Rings  
*chipotle-lime ketchup* 15

## SOUP & SALADS

- III Forks Salad *Granny Smith apple, Danish bleu cheese, toasted pecans, maple vinaigrette* 16  
 "The Wedge" *crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing* 15  
 Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 16  
 French Onion Soup *toasted Gruyère cheese* 12

## STEAKS

*served with mashed potatoes and sugar snap peas*

- Filet Mignon\* 6 oz. 51 8 oz. 54  
 Baseball Cut Filet\* 10 oz. 61  
 Delmonico Ribeye\* 22 oz. 71  
 Prime Bone-In Ribeye\* 18 oz. 72  
 Prime Kansas City Bone-In Strip\* 18 oz. 66  
 Ribeye Cap *hand-rolled spinalis, Neuske's bacon* 7 oz. 56  
 Eye of Ribeye Pepper Steak 10 oz. 49

## 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\* 26  
*toasted brioche, Tillamook sharp cheddar*  
 Silver Fox Burger\* 24  
*blue cheese, red wine shallot sauce*  
 Tomato Jam Burger\* 23  
*gruyere, caramelized onions, arugula*  
 Mushroom Burger\* 24  
*chopped buttons, bacon lardons, onion ring*

## LOCAL FAVORITES

- Dinner for Two\* *Two 6 oz. Filets, choice of one side item*  
 49.50 per person  
 Prime Pork Chop\* *peach serrano glaze* 39  
 Chilean Seabass\* 56  
 Cold Water Lobster Tail *drawn butter* market  
*with fingerling potatoes and broccolini*  
 Honey Glazed Atlantic Salmon 42  
*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* 16  
 Macaroni & Cheese *smoked gouda* 13  
 Creamed Spinach *toasted Parmesan croutons* 12  
 Maker's Mark® Roasted Mushrooms 12  
 Crispy Brussels Sprouts *caramelized onions, bacon* 15  
 Seasonal Vegetables 12


CURBSIDE PICK-UP AVAILABLE

Visit [SilverFoxSteak.com](http://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 	24
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, by Odette 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 Merlo	13
Swanson Merlot	23
Conundrum Red Blend	16
Paraduxx Proprietary Red Blend	24
Alta Vista 'Estate' Malbec	14
Inkblot Cabernet Franc	18

## COCKTAILS

### KEEP IT OLD FASHIONED

Garrison Brothers Old Fashioned	<i>Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup</i>	17
Woodford Spiced Old Fashioned	<i>Woodford Reserve Bourbon, Vanilla Reàl, Angostura Bitters</i>	16
Añejo Old Fashioned	<i>Azuñia Añejo Reserved Tequila, Azuñia Agave Syrup, Angostura Bitters, Fee Brothers Orange Bitters</i>	16
Hemingway's Old Fashioned	<i>Papa's Pilar Sherry Cask Rum, Angostura Bitters, Fee Brothers Orange Bitters, simple syrup</i>	16

Tito's Handmade Martini	<i>Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives</i>	14
Ketel One Mule	<i>Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice</i>	13
Love Potion	<i>Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint</i>	15
Manhattan	<i>Woodford Reserve Bourbon, sweet vermouth, Angostura and Peychaud's Bitters, Pig Candy</i>	13
Aperol Spritz	<i>Aperol, Lunetta Prosecco, Q Club Soda</i>	14
Blackberry Smash	<i>Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico</i>	13
The Grand Margarita	<i>Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice</i>	15
Spicy Strawberry Margarita	<i>Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Reàl and Monin Jalapeño</i>	13
Rum Cobbler	<i>Don Q Reserva 7 Rum, fresh lemon juice, blackberries, orange, simple syrup</i>	13
Floradora	<i>Gunpowder Irish Gin, Monin Raspberry Syrup, fresh lime juice, Q Ginger Ale</i>	13
Classic Sidecar	<i>Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice</i>	15
Twisted Cosmo Crush	<i>The Botanist Gin, Cointreau Orange Liqueur, fresh lime juice, simple syrup with a Monin Hibiscus Syrup and cranberry granita</i>	16