

APPETIZERS

- Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 24
 Ahi Tuna* *seared, black pepper rum hoisin* 24
 Calamari *pepper mix, Thai chili sauce* 24
 Texas Blue Crab Cake* *tomato butter* 24
 Beef Croustade* 19
 Silver Fox Hand Dipped Onion Rings
chipotle-lime ketchup 16

SOUP & SALADS

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

STEAKS

served with mashed potatoes

- Filet Mignon* 6 oz. 53 8 oz. 56
 Baseball Cut Filet* 10 oz. 63
 Delmonico Ribeye* 16 oz. 73
 Prime Bone-In Ribeye* 24 oz. 89
 Prime New York Strip* 16 oz. 72
 Ribeye Cap* *hand-rolled spinalis, Neuske's bacon* 7 oz. 59
 Eye of Ribeye Pepper Steak* 10 oz. 52

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 13
 Garlic Sautéed Spinach *crispy shallots* 12
 Grilled Asparagus *scallion hollandaise* 16
 Macaroni & Cheese *smoked gouda* 14
 Creamed Spinach *toasted Parmesan croutons* 13
 Maker's Mark® Roasted Mushrooms 13
 Crispy Brussels Sprouts *caramelized onions, bacon* 16
 Seasonal Vegetables 14

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
Ceretto I i Vignaioli di Santo Stefano Moscato d' Asti	16
STUDIO by Miraval Rosé	13

white

Thomas Schmitt Estate Bottled QbA Riesling	14
Ferrari-Carano Pinot Grigio	14
Emmolo Sauvignon Blanc	16
Shaw + Smith Sauvignon Blanc 	24
Sea Sun Chardonnay	12
Chalk Hill Russian River Chardonnay	17
Flowers Chardonnay	23
PlumpJack Winery Chardonnay 	28

red

Purple Cowboy Cabernet Sauvignon	12
Hess Collection 'Shirtail Ranches' Cabernet Sauvignon	16
Treana Cabernet Sauvignon	19
Austin Hope Cabernet Sauvignon	25
Faust Cabernet Sauvignon 	33
JUSTIN Winery, Isosceles Cabernet Sauvignon 	35
Adaptation, by Odette Cabernet Sauvignon 	40
Knotty Vines Pinot Noir	11
Benton Lane Pinot Noir	16
Walt 'Blue Jay' Pinot Noir	19
Belle Glos 'Clark & Telephone' Pinot Noir 	24
Decoy by Duckhorn Merlot	13
Clos Pegase Estate 'Mitsuko Vineyard' Merlot 	23
Conundrum Red Blend	16
Paraduxx Proprietary Red Blend 	25
Alta Vista 'Estate' Malbec	14
Inkblot Cabernet Franc	18

COCKTAILS

featured sidecars

Classic Sidecar <i>Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice</i>	15
Strawberry Rose Sidecar <i>Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco</i>	16
Grand Sidecar <i>Grand Marnier Louis Alexandre, Longbranch Bourbon, fresh lemon juice, simple syrup</i>	17

Garrison Brothers Old Fashioned <i>Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup</i>	18
Ketel One Mule <i>Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice</i>	13
Tito's Handmade Martini <i>Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives</i>	15
Cosmopolitan <i>Wheatley Vodka, Cointreau Orange Liqueur, fresh lime juice, cranberry juice</i>	15
Love Potion <i>Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint</i>	16
Manhattan <i>Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's Bitters, Pig Candy</i>	14
Aperol Spritz <i>Aperol, Lunetta Prosecco, Q Club Soda</i>	15
Blackberry Smash <i>Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico</i>	14
The Grand Margarita <i>Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice</i>	16
Añejo Old Fashioned <i>Azuñia Añejo Reserved Tequila, Azuñia Agave Syrup, Angostura Bitters, Fee Brothers Orange Bitters</i>	17
Berry Tea Punch <i>Don Q Reserva 7 Rum, Raspberry Reàl, fresh lemon juice, black tea</i>	13
Gunpowder G&T <i>Gunpowder Irish Gin, Q Classic Tonic</i>	14
Bee's Knees <i>The Botanist Gin, fresh lemon juice, Peach Reàl, Monin Honey Syrup, orange juice</i>	15