

APPETIZERS

- Shrimp Cocktail* *Tabasco rémoulade, cocktail sauce* 24
 Ahi Tuna* *seared, black pepper rum hoisin* 24
 Calamari *pepper mix, Thai chili sauce* 24
 Diver Scallops *bacon jam* 36
 Texas Blue Crab Cake* *tomato butter* 24
 Beef Croustade* 21
 Silver Fox Hand Dipped Onion Rings
chipotle-lime ketchup 17

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* 16
 Heirloom Tomato *buffalo mozzarella, sweet basil pesto, balsamic glaze* 16
 French Onion Soup *toasted Gruyère cheese* 12

STEAKS served with mashed potatoes

- Filet Mignon* 6 oz. 54 8 oz. 57
 Baseball Cut Filet* 10 oz. 64
 Delmonico Ribeye* 16 oz. 74
 Prime Bone-In Ribeye* 24 oz. 89
 Prime New York Strip* 16 oz. 73
 Ribeye Cap* *hand-rolled spinalis, Nueske's bacon* 7 oz. 59
 Eye of Ribeye Pepper Steak* 10 oz. 53

steak additions

- King's Butter *black truffles, honey, foie gras* 16
 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* 27
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*
 52.50 per person
 Prime Pork Chop* *peach serrano glaze* 39
 Chilean Seabass* 56
 Cold Water Lobster Tail *drawn butter* MKT
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 14
 Garlic Sautéed Spinach *crispy shallots* 13
 Grilled Asparagus *scallion hollandaise* 17
 Macaroni & Cheese *smoked gouda* 14
 Creamed Spinach *toasted Parmesan croutons* 14
 Maker's Mark® Roasted Mushrooms 14
 Crispy Brussels Sprouts *caramelized onions, bacon* 16
 Seasonal Vegetables 15

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

SPARKLING & ROSÉ

SPARKLING

Lucien Albrecht 'Brut', <i>Crémant d'Alsace</i>	14
Gratien & Meyer 'Brut Rosé', <i>Crémant de Loire</i>	14

MOSCOTO

i Vignaioli di Santo Stefano by Ceretto, <i>d'Asti</i>	16
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ROSÉ

Belle Glos 'Oeil de Perdrix', <i>Sonoma County</i>	15
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WHITE

CHARDONNAY

Calera, <i>Central Coast</i>	14
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	23

SAUVIGNON BLANC

Cuvaison, <i>Carneros</i>	18
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PINOT GRIGIO

Ferrari-Carano, <i>Russian River Valley</i>	14
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RIESLING

Dr. Fischer 'Estate', <i>Mosel</i>	15
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RED

CABERNET SAUVIGNON

Hess 'Shirtail Ranches', <i>North Coast</i>	16
Treana, <i>Paso Robles</i>	19
Austin Hope, <i>Paso Robles</i>	25

PINOT NOIR

Benton Lane, <i>Willamette Valley</i>	16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	20

COCKTAILS

cocktails & caviar

Tito's Handmade Martini *Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and blue cheese-stuffed olive* 17

French 75 *Gunpowder Irish Gin, Lunetta Prosecco, fresh lemon juice, simple syrup* 16

Kir Royale *Lucien Albrecht Crémant d'Alsace Brut, Combier Crème de Mûre Liqueur* 16

Lucien Albrecht Crémant d'Alsace Brut *Floral & expressive aromas of apple, peaches & apricots with ripe fruit on the palate* 14

Caviar Canapé *Petrossian Royal Ossetra Caviar, blini, Crème Fraiche, fresh dill* 17

Garrison Brothers Old Fashioned *Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup* 19

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* 16

Manhattan *Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's Bitters, Pig Candy* 14

Aperol Spritz *Aperol, Lunetta Prosecco, Q Club Soda* 15

Blackberry Smash *Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico* 14

The Grand Margarita *Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice* 16

Añejo Old Fashioned *La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters* 17

Berry Tea Punch *Don Q Reserva 7 Rum, Raspberry Reàl, fresh lemon juice, black tea* 13

Bee's Knees *The Botanist Gin, fresh lemon juice, Peach Reàl, Monin Honey Syrup, orange juice* 15

Strawberry Rose Sidecar *Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco* 16
(Classic Sidecar also available)

SILVER FOX

CORAVIN®

PREMIUM POURS 

PINOT NOIR

Belle Glos 'Clark & Telephone', *Santa Maria Valley* 24

CABERNET SAUVIGNON

Faust, <i>Napa Valley</i>	33
Justin 'Isosceles', <i>Paso Robles</i>	36
Adaptation, by Odette, <i>Napa Valley</i>	40
Caymus, <i>Napa Valley</i>	50

RED BLEND

Paraduxx, <i>Napa Valley</i>	29
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MERLOT

Decoy by Duckhorn, <i>Sonoma County</i>	16
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RED BLEND

Caymus-Suisun 'The Walking Fool', <i>Suisun Valley</i>	18
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MALBEC

Vina Cobos 'Felino', <i>Mendoza</i>	16
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CHIANTI CLASSICO

Marchesi Antinori Pèppoli, <i>Chianti Classico DOCG</i>	18
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PETITE SIRAH

Two Angels, <i>Red Hills, Lake County</i>	15
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