

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
- Crispy Lentil Cakes

shallots, carrots, celery, sundried tomatoes, with Marinara

VEGETARIAN 18
- Beef Croustade*

21
- Silver Fox Hand Dipped Onion Rings

chipotle-lime ketchup

17

SOUP & SALADS

- Ill 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

- Truffle Butter

black truffles, honey

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® brand served with fries*

- Prime Burger*

27

toasted brioche, Tillamook sharp cheddar
- Silver Fox Burger*

24

bleu 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
- Charred Cauliflower Steak

VEGAN

32
- 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>	15
Gratien & Meyer ‘Brut Rosé’, <i>Crémant de Loire</i>	15

MOSCATO

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

Austin by Austin Hope, <i>Paso Robles</i>	15
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	24

SAUVIGNON BLANC

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

Ferrari-Carano, <i>Russian River Valley</i>	15
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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>	26

PINOT NOIR

Benton Lane, <i>Willamette Valley</i>	16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	21

SILVER FOX

CORAVIN®
PREMIUM POURS 

PINOT NOIR

Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	25
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CABERNET SAUVIGNON

Faust, <i>Napa Valley</i>	33
Hall, <i>Napa Valley</i>	36
Justin ‘Isosceles’, <i>Paso Robles</i>	39
Adaptation, by Odette, <i>Napa Valley</i>	44
Caymus, <i>Napa Valley</i>	48

RED BLEND

Leviathan, <i>California</i>	23
DeLille Cellars ‘D2’, <i>Columbia Valley</i>	25
Symmetry, <i>Sonoma County</i>	29

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>	16
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COCKTAILS

always in fashion

Garrison Brothers Old Fashioned	<i>Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries</i>	21
	Upgrade to Garrison Brothers Balmorhea Bourbon	46
Añejo Old Fashioned	<i>La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters</i>	18
XO Gold Fashioned	<i>Rémy Martin XO, Monin Pure Cane Syrup, Angostura Bitters, gold leaf flakes</i>	34
Maple Old Fashioned	<i>WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura Bitters</i>	18
Tito’s Handmade Martini	<i>Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and bleu cheese-stuffed olives</i>	17
The Grand Margarita	<i>Don Julio Blanco Tequila, Grand Marnier, fresh lime juice, Monin Agave Nectar, orange juice</i>	16
Ketel One Mule	<i>Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice</i>	15
Aperol Spritz	<i>Aperol, Lunetta Prosecco, Q Mixers Club Soda</i>	16
Love Potion	<i>Housemade strawberry-infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint</i>	16
Espresso Martini	<i>Ketel One Vodka, Licor 43, Disaronno, Frangelico, Nespresso Espresso</i>	19
Manhattan	<i>Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud’s Bitters, Pig Candy</i>	16
Blackberry Smash	<i>Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico</i>	15
Berry Tea Punch	<i>Don Q Reserva 7 Rum, Raspberry Reàl, fresh lemon juice, black tea</i>	14
Bee’s Knees	<i>The Botanist Gin, fresh lemon juice, Peach Reàl, Monin Honey Syrup, orange juice</i>	16
Strawberry Rose Sidecar	<i>Rémy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco</i> (Classic Sidecar also available)	18