

THANKSGIVING 2025

46 per person

FEATURING

Slow Roasted Turkey

includes Grandma’s gravy, cornbread dressing, whipped potatoes,
candied yams, sugar snap peas & spiced cranberry sauce

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 25
- Beef Croustade* 23
- 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
- Butternut Squash Soup 12

STEAKS

served with mashed potatoes

- Filet Mignon*
6 oz. 55 8 oz. 58
- Baseball Cut Filet*
10 oz. 65
- Delmonico Ribeye*
16 oz. 75

- Prime Bone-In Ribeye*
24 oz. 89
- Prime New York Strip*
16 oz. 74
- Ribeye Cap*
hand-rolled spinalis, Nueske’s bacon 7 oz. 59
- Eye of Ribeye Pepper Steak*
10 oz. 54

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

LOCAL FAVORITES

- Chilean Seabass* 56
- Cold Water Lobster Tail
drawn butter MKT
with fingerling potatoes and broccolini
- Honey Glazed Atlantic Salmon* 43
molasses bourbon butter served with
fingerling potatoes and broccolini

- Double-Cut Pork Chop*
peach serrano glaze 42
- Charred Cauliflower Steak VEGAN 32

SIDES

- Off-the-Cob Cream Corn 15
- 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 16

*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