

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
- Crispy Lentil Cakes

shallots, carrots, celery, sun-dried tomatoes, with Marinara

VEGETARIAN 18
- 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
- French Onion Soup

toasted Gruyère cheese

14

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-glace

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

Gruyère, 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

54 per person
- Double-Cut Pork Chop*

peach serrano glaze

42
- Charred Cauliflower Steak

VEGAN

32
- Chilean Sea Bass*

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

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

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

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

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

SAUVIGNON BLANC

Hubert Brochard, <i>Sancerre</i>	24
Stags’ Leap Winery, <i>Napa Valley</i>	18

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

Austin Hope, <i>Paso Robles</i>	26
Treana, <i>Paso Robles</i>	19
Hess ‘Shirtail Ranches’, <i>North Coast</i>	16

PINOT NOIR

Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	18
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CORAVIN®

PREMIUM POURS



PINOT NOIR

Goldeneye by Duckhorn, <i>Anderson Valley</i>	28
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CABERNET SAUVIGNON

Caymus, <i>Napa Valley</i>	48
Orin Swift Palermo, <i>Napa Valley</i>	45
Justin ‘Isosceles’, <i>Paso Robles</i>	39
Faust, <i>Napa Valley</i>	35
Stags’ Leap Winery, <i>Napa Valley</i>	32

RED BLEND

Rowen, <i>Sonoma County</i>	28
Leviathan, <i>California</i>	23

MERLOT

Duckhorn, <i>Napa Valley</i>	22
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RED BLEND

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

Viña 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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SHIRAZ

Penfolds Max’s, <i>South Australia</i>	16
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COCKTAILS

shaken or stirred

Tito’s Handmade Martini	Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and bleu cheese-stuffed olives	17
Southern Socialite	Garrison Brothers HoneyDew Bourbon, Aperol, Reàl Strawberry, Bittermens Burlesque Bitters, Lunetta Prosecco	19
Fig Manhattan	Woodford Reserve Double Oaked Bourbon, Carpano Antica Sweet Vermouth, Reàl Fig, Angostura Cocoa Bitters, Luxardo Cherry	19
Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries	21
	Upgrade to Garrison Brothers Balmorhea Bourbon	46
Añejo Old Fashioned	La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters	18
Maple Old Fashioned	WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura Bitters	18
The Grand Margarita	El Tequileño Platinum Blanco Tequila, Grand Marnier, fresh lime juice, Monin Agave Nectar, orange juice	16
Sparkling Hibiscus Margarita	Espolòn Reposado Tequila, Grand Marnier, Monin Hibiscus, fresh lime juice, Fever-Tree Lime Yuzu	16
Tito’s Mule	Tito’s Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice	15
Love Potion	Housemade strawberry-infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	16
Espresso Martini	Grey Goose Vodka, Licor 43, Disaronno, Frangelico, Nespresso Espresso	19
Manhattan	Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud’s Bitters, Pig Candy	16
Blackberry Smash	Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico	15
Bee’s Knees	The Botanist Gin, fresh lemon juice, Peach Reàl, Monin Honey Syrup, orange juice	16
Strawberry Rose Sidecar	Rémy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco	18
	(Classic Sidecar also available)	