

# SILVER FOX

## 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

- 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* 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](http://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

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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## COCKTAILS

### summer of zest

LALO Watermelon Margarita LALO Tequila Blanco, Cointreau, fresh lime, Monin Agave Nectar, Real Watermelon 18

The Grand Margarita El Tequileño Platinum Blanco Tequila, Grand Marnier, fresh lime juice, Monin Agave Nectar, orange juice 17

Dragones Citrus Margarita Casa Dragones Blanco Tequila, Monin Agave Nectar, fresh lime and orange juice 19

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and bleu cheese-stuffed olives 17

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

Tito's Mule Tito's Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice 15

Sparkling Hibiscus Margarita Espolòn Reposado Tequila, Grand Marnier, Monin Hibiscus, fresh lime juice, Fever-Tree Lime Yuzu 17

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 Real, 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)

# SILVER FOX

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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