

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* 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

Cuvaision, <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

COCKTAILS

shake it up

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

Espresso Martini *Ketel One Vodka, Licor 43, Disaronno, Frangelico, Nespresso Espresso* 19

Spanish Plane *Bulleit Bourbon, Licor 43, Aperol, fresh lemon juice* 16

Garrison Brothers Old Fashioned *Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries* 20

Maple Old Fashioned *WhistlePig Piggyback 100% Rye Whiskey, WhistlePig Barrel Aged Maple Syrup, Angostura Bitters* 17

Ketel One Mule *Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice* 13

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

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

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* 25

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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