



the Red Fox

TEXAS COASTAL CUISINE

Dinner

Our unique Texas Coastal Cuisine blends traditional Old South ingredients with modern style and flavors to create a delightfully eclectic offering of locally caught fresh seafoods, Prime beef and fresh wild game produced by Texas ranchers. Enjoy!

Appetizers

Game Taster: Three tastes of our exotic game meats of the day and/or our exotic fish of the day	Mkt
Crab Cakes: Jumbo lump crab, seasoned and pan seared, served with southern remoulade	14
¹Oysters: Seasonal - when available, choose -	
• One dozen fresh Gulf oysters served on the half shell with salt, lemon, and southern style cocktail sauce	6
• Oyster Pan Roast - 1/2 dozen fresh Gulf oysters in rosemary infused cream sauce with toasted baguettes, served tableside	9
Shrimp:	
• Jumbo Gulf shrimp, barbecued, sautéed, and served with smoked gouda grits	10
• Jumbo Gulf shrimp, battered, fried, and served with caper tartar	10
• Fresh Gulf shrimp, peel and eat with Fox cocktail sauce	10
• Skinner Boch Barbecue	10
• Fox Napoleon: Sauteed and served with Remoulade on fried green tomatoes	10
Seafood Fondue: Lump crab and shrimp in garlic and butter fondue	14

Soups and Salads *(Add chicken or shrimp to any salad - \$4)*

Texas Gumbo: Seasonal local seafood gumbo	7 or 10
Bison Chili: Served with cilantro crème	6 or 9
Spinach and Strawberry Salad: Baby spinach, strawberries, black berries, toasted pecan, red onion, strawberry vinaigrette	8
Caesar: Romaine hearts and shaved Parmesan, anchovy fillet and baguette crisp	9
Warm Goat Cheese: Crisp, herbed goat cheese medallion, balsamic dressed mixed greens, sliced Anjou pear, pecan crumbles	8
Nested Cucumber: Mixed greens and tiny tomatoes tossed in balsamic vinaigrette and nested in cucumbers	7
Crab Cake Salad: Pan seared, fresh crab cake served on mesclun tossed with red bell pepper, shaved Parmesan and our signature remoulade dressing	12
Fried Green Tomatoes:	5

Entrées

Steak: Served with garlic mashed potatoes, roasted asparagus and shaved Parmesan, choose from -	
• Bison ribeye	28
• Prime center cut, free range certified Angus beef tenderloin	28
• Fresh prime certified Angus beef ribeye (includes soup or salad and non-alcoholic beverage)	21
Make it a surf and turf - add jumbo shrimp, prepared as you like them	7
Country Fried Venison: Country battered fresh Texas venison and mushroom ragu, served with smoked gouda grits and fresh green beans	22

¹ Raw or semi-raw foods, particularly raw seafoods, can cause extreme reactions and can be deadly for some persons. If you are pregnant or if you have known allergic reactions to certain foods, please do not partake of these foods. The Red Fox is not liable for any injury you may suffer due to the consumption of raw or semi-raw foods.



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Entrées (Continued)

Scallops: Gulf Sea scallops, pan seared and served medium rare with sautéed al dente vegetables	21
Gulf Filet: Choose -	
• Our signature mache choux - a fresh filet of red snapper served over a Louisiana recipe of corn and crawfish tails in cream sauce	21
• Chef's special, fresh catch (as available)	Mkt
• Our every day special: fresh Red Snapper blackened, grilled, pan-seared, fried, or baked and served with your choice of side, soup or salad and complementary non-alcoholic beverage	19
Chicken: 1/2 roasted chicken with baked sweet potato	15
Hunter's Board: Chef's selection, served as available	
Shank of bison, prepared osso bucco style, served with smoked gouda grits and roasted asparagus spears	28
Russian boar with butternut squash gnocci drizzled in sage oil and topped with wilted greens	36
Braised lamb shank with hominy green chili stew	36
Duck confit	27
Substitutions: Choose from fresh green beans, roasted asparagus, fried green tomatoes, garlic mashed potatoes, grilled vegetables, sweet potatoes, fries, rice, or smoked gouda grits	3

For Children (Under 12)

Grilled Cheese with Fries	5
Kraft Mac and Cheese with Fruit	5
Chicken Nuggets with Fries	5

Dessert

Berries & Cream: Fresh berries served with a chocolate Chantilly cream, dressed table side with Framboise	5
Pecan Tart: Served with a scoop of Blue Bell ice cream and a drizzle of chocolate	7
Crème Brulee	8
Seasonal Cobbler (as available)	
Red Fox Brownie: Served with a scoop of Texas Blue Bell ice cream and pecan crumbles, drizzled with chocolate	6

After Dinner Drinks

Coffee	2
Hot Tea	2
Chocolate Martini	8
Port	
Bourbon	
Dessert Wines (ask your server for today's selection)	