



SOUP

SCALLOP AND BACON CHOWDER 20

Scallops / Bacon / Potato / Chives

FRENCH ONION 14

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

KALE CAESAR 14

Parmesan / Halloumi Croutons / Baby Kale / Chopped Romaine Hearts

WEDGE SALAD 15

Baby Iceberg / Point Reyes Blue Cheese / Candied Bacon / Cucumber / Heirloom
Tomato / Buttermilk Dill Ranch

BURATTA AND PEACH 21

Honey Grilled Peaches / Peach Jam / Arugula / Candied Pistachio / Prosciutto /
Raspberry Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 9.13.23

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Horseradish /
Roasted Tomatillo Cocktail Sauce

GRILLED OCTOPUS ANTICUCHO 21

Aji Panca / Fingerling Potato / Chorizo /
Castelvetrano Olive / Red Pepper Romesco

PEPPER JELLY GLAZED PORK BELLY 18

Smoked Goat Cheese Grits / Charred Apple and Tomatillo
Relish

YELLOWFIN TUNA AGUACHILE 22

Tuna / Pickled Onions / Avocado / Charred Onion Sauce

SHRIMP AND SCALLOP 24

Sambal / Lime / Grilled Ciabatta / Cilantro





STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

CUT IN-HOUSE

DOUBLE "R" RANCH TENDERLOIN 8.OZ	56
DOUBLE "R" RANCH PRIME RIBEYE 16.OZ	82
TOMAHAWK PRIME RIBEYE 40.OZ	172
DRY AGED BISON RIBEYE 18.OZ	95
DRY AGED PRIME NEW YORK 14.OZ	82
RACK OF LAMB 12.OZ	52

SAUCES

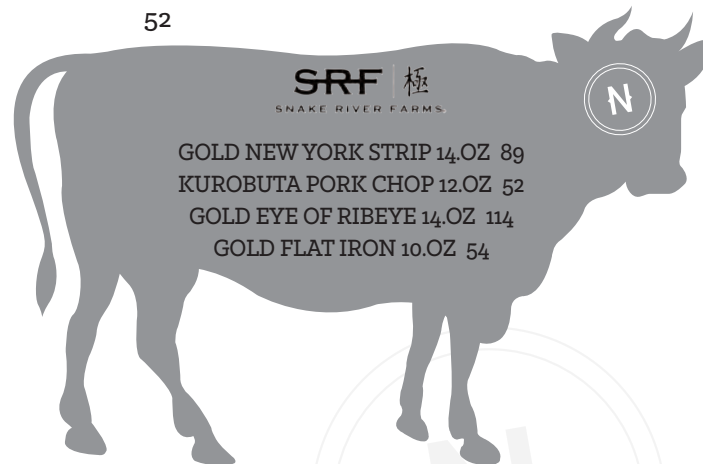
BEARNAISE
BORDELAISE
CREAMY HORSERADISH
CHIMICHURRI
HOUSE STEAK SAUCE

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE

ADD

LOBSTER TAIL 48
LOBSTER OSCAR 32
SEARED DIVER SCALLOPS 29
UMAMI BUTTER POACHED JUMBO SHRIMP 24



GOLD NEW YORK STRIP 14.OZ 89
KUROBUTA PORK CHOP 12.OZ 52
GOLD EYE OF RIBEYE 14.OZ 114
GOLD FLAT IRON 10.OZ 54



NARROWS SIGNATURES

KING SALMON 47

English Peas / Foraged Mushrooms / Carrot Veloute' / Charred Lemon and Aleppo Emulsion

SURF & TURF 69

6 OZ Filet / Jumbo Shrimp / Garlic Mashed Potato / Asparagus / Baby Carrots

PAN SEARED ALASKAN HALIBUT 46

Corn Soubise / Pancetta / Charred Broccolini / Heirloom Tomato Relish / Sweet Drop Peppers

SEARED DIVER SCALLOPS 52

Edamame Puree / Roasted Cauliflower / Pomegranate Gastrique

LOBSTER PAPPARDELLE 64

Lobster / Peas / Confit Tomato / Basil Emulsion / Pearl Onion / Calabrian Chili / Pea Tendril

"THE GARDEN" MIELLE FUEILLE 32

Layered Garden Vegetables / White Bean Puree / Roasted Beet Salsa



SIDES

TRUFFLE MAC & CHEESE AL FORNO 19

Ballard Truffle Cheddar / Black Truffle

LOADED GARLIC MASHED YUKON 12 POTATOES

Irish White Cheddar / Chives /
Crispy Prosciutto

TWICE BAKED POTATO 14

Gruyere / Sour Cream / Pancetta

WILD FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

GRILLED BROCCOLINI 14

Red Pepper Romesco / Shaved Manchego

ASPARAGUS 14

Confit Garlic / Shallots / Lemon

CREAMED SPINACH 14

Parmesan-Boursin Cream

CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas /
Parmesan / Sherry Gastrique