
SOUP



LOBSTER BISQUE 13

Cognac / Chive / Smoked Chili Cream

IDAHO BAKED POTATO SOUP 9

Oregon Smoked Cheddar / Hand Cut Bacon / Scallion

SALADS



NARROWS STEAKHOUSE CAESAR 13

Baby Romaine Hearts / Parmesan Crusted Egg / Halloumi Croutons

PORT POACHED PEAR SALAD 13

Arugula / Beehive Truffle Cheddar / Cardamom-Apple Puree / Maple Glazed Walnuts
Syrah Vinaigrette

BUTTER LETTUCE WEDGE SALAD 14

Rainbow Carrots / Shaft Blue Cheese / Pepper Bacon / Creamy Tarragon Dressing
Roasted Macadamia Nuts

MARBLE MOUNTAIN CRAB LOUIE 16

Cherry Tomatoes / Hard Boiled Egg / Cucumber / Green Onion / West Coast Louie Dressing



APPETIZERS

COLD WATER TIGER SHRIMP COCKTAIL 18

Tomato-Horseradish Cocktail Sauce / Meyer Lemon / Aji Panca

NARROWS SIGNATURE BEEF CARPACCIO 20

Filet Mignon / Smoked Parmesan / Pickled Red Onion / Fried Capers / Egg Yolk / Parsley Aioli

AHI TUNA TOWER 16

Blue Crab / Bamboo Rice / Grilled Pineapple / Edamame Puree / Ponzu Sauce / Crispy Wonton / Togarashi

CRISPY RISOTTO ARANCINI 16

Shredded Chicken / Roasted Squash / Brie / Stone Fruit Dip / Calabrian Chili Powder / Crispy Prosciutto
Aggiano Cheese

HALF DOZEN OR FULL DOZEN PACIFIC COLD WATER OYSTERS - MARKET PRICE

Pink Pepper Mignonette / Tomato Cocktail / Kaffir Lime Leaf-Sweet Chili

SEAFOOD PLATTER (SERVES 4) 70

Poached Colossal Shrimp / Oysters / King Crab Legs / Lobster Tail
Cocktail Sauce / Lemon / Five Pepper Mignonette





STEAKS AND CHOPS

DOUBLE R PRIME BEEF

TENDERLOIN – 7 OZ. / 10 OZ. 38 / 54

BONELESS NEW YORK STRIPLOIN – 14 OZ. 48

BONELESS RIBEYE – 16 OZ. 48

DRY AGED NEW YORK STRIPLOIN – 14 OZ. 70

PORTERHOUSE – 28 OZ. 90

BONE-IN RIBEYE TOMAHAWK CHOP – 32 OZ. 99

BONE-IN COWBOY RIBEYE – 22 OZ. 82

SNAKE RIVER FARMS

'BLACK' WAGYU SIRLOIN BASEBALL STEAK – 10 OZ. 42

DRY AGED KUROBUTA PORK CHOP – 14 OZ. 42

LAVA LAKES

RACK OF LAMB – 12 OZ. 65

CHEF'S CUT OF THE DAY

MARKET PRICE

SAUCES

House Made Steak Sauce

Béarnaise

Washington Cabernet Reduction

Creamy Mushroom and Black Pepper Gravy

Chimichurri

Creamy Horseradish

Whistle Pig Whiskey-Apple

FLAVORED BUTTERS

Blue Cheese and Sage

Shitake, Truffle and Black Pepper

Caramelized Onion,

Roasted Garlic and Thyme

TOP IT OFF

Grilled 5 oz. Lobster Tail 24

Fried Egg 4

House Smoked Bone Marrow 8

Shaft Blue Cheese 6

Seared Day Boat Sea Scallop 9



ENTREES



HAZELNUT CRUSTED SALMON 42

Cardamom Roasted Autumn Squash / Idaho Feta / Caulilini / Thyme-Lemon Beurre Blanc
Oregano Scented Yellow Beet Gastrique

COLD WATER MAINE LOBSTER TAIL 59

Mashed Potatoes / Broccolini / Blistered Cherry Tomatoes / Drawn Butter

CAST IRON SEARED HALIBUT 40

Teriyaki Glaze / Roasted Okinawa Purple Sweet Potato Puree / Asparagus Tips / Spring Onion

SEARED GUINEA HEN BREAST 40

Creamy Mushroom and Farro Pilaf / Grilled Baby Carrots / Winter Pistachio Pesto / Pinot Noir Reduction

WINTER WHITE LASAGNA 26

Autumn Squash / Eggplant / Parsnip White Sauce / San Marzano Tomato Sauce / Garlic Bread

SIDES



BACON AND ROASTED GARLIC MASHED POTATOES 9

GRUYERE AND PROSCIUTTO DOUBLE STUFFED BAKED POTATO 9

TRUFFLE-GARLIC MATCH STICK FRIES 9

ROASTED BRUSSELS SPROUTS AND BABY CARROTS WITH TOASTED PINE NUTS 9

LOBSTER MAC AND CHEESE WITH SMOKED CHEDDAR AND ANDOUILLE 16

BOURBON GLAZED MUSHROOMS WITH GARLIC AND THYME 15

CREAMY CHARD AND SPINACH WITH CRISPY SHALLOTS 12

ROASTED BROCCOLI SPEARS WITH RED DRAGON CHEESE 12

GRILLED ASPARAGUS WITH RICOTTA SALATA AND LEMON 16

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. 10.15.19