
SOUP



NARROWS SIGNATURE LOBSTER BISQUE 13
Cognac / Chive / Sherry Crème

CUCUMBER TOMATO GAZPACHO 10
Cilantro / Coconut Milk / Toasted Cardamom



SALADS



CHOPPED STEAKHOUSE CAESAR 13
Smoked Parmesan Cornucopia / Romaine Hearts / Halloumi Croutons / Anchovy

BLACKBERRY ARUGULA CAPRESE 15
Fresh Mozzarella / Baby Arugula / Lime Basil / Blackberry Vinaigrette

STRAWBERRY WATERCRESS TIMBALE 15
Avocado / Strawberry Chutney / Basil Oil

APPETIZERS



OYSTERS ON THE HALF SHELL MARKET PRICE Half or Whole Dozen
Meyer Lemon / Pink Peppercorn Mignonette / Sweet Chili / Rock Salt

LAVA LAKE LAMB CHOP LOLLIPOPS 28
Teriyaki Glace / Smokey Parsnip Puree / Pickled Watermelon Radish

IDAHO SMOKED TROUT CROSTINI 13
Toasted French Bread / Herbed Chevre / Cipollini / Heirloom Cherry Tomato

PAN SEARED SESAME CRUSTED AHI TUNA MEDALLIONS 25
Lime Marinated Cucumber / Viola Flowers / Carrot Ginger Aioli / Pickled Ginger

STUFFED PIQUILLO PEPPERS 15
Fresh Herbs / Goat Cheese / Garlic / Smoked Paprika / Thyme Oil / Pickled Beet

STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days



DOUBLE R PRIME BEEF

TENDERLOIN 8OZ 45

KANSAS CITY NEW YORK STEAK 16OZ 50

BONELESS RIBEYE 16OZ 48

BONE IN COWBOY RIBEYE 22OZ 82

T-BONE 20 OZ 65

PORTERHOUSE 28OZ 100

SNAKE RIVER FARMS

BLACK 35-DAY DRY AGED NEW YORK STRIP 14OZ 75

TWO-BONE KUROBUTA PORK CHOP 42



SAUCES

Fig Demi Glace

Green Peppercorn Piquant

Bordelaise

Blackberry Cabernet Reduction

Bearnaise Sauce

House Steak Sauce

Horseradish Chive Sour Cream

HOUSE COMPOUND BUTTERS

Honey Thyme Rogue River Blue Cheese

Horseradish Chive Truffle

Bone Marrow Sage Garlic

NARROWS SIGNATURES



7OZ BISON WELLINGTON 85

Cooked To Medium

Golden Garlic Mashed Potatoes / Honey Glazed Tri-Colored Heirloom Carrots

Blackberry Cabernet Reduction / Champagne Foie Gras / Shitake Mushroom Duxelles

38 OZ RIBEYE TOMAHAWK CHOP 130

Roasted Fingerling Potatoes / Garlic Mushroom Cream Gravy / Grilled Asparagus

10 OZ SNAKE RIVER FARMS BLACK LABEL EYE OF RIBEYE FILET 120

Smokey Parsnip Puree / Sautéed Sesame Broccolini / Raspberry Rose Compote

ENTREES



SLIVERED ALMOND CRUSTED SCOTTISH SALMON 44

Lemongrass Ginger Fumet / Baby Spinach / Purple Daikon Medallions
Cask Aged Shoyu / Pickled Red Onion

SEARED DUCK BREAST WITH TANGERINE RIESLING EMULSION 42

Fregola Sarda / Heirloom Baby Carrot / Textures of Parsnip / Macadamia Nut

MARYLAND CRAB CAKES 50

Colossal Crab / Saffron Lemon Thyme Buerre Blanc / Blanched Asparagus Tips
Preserved Mustard Seed / Candied Lemon Coins

VEGETARIAN RAVIOLI 38

Garlic Almond Ricotta / Cilantro Cashew Pesto / Lava Salt / Potato Textures

ROSEMARY ELEPHANT GARLIC CRUSTED RACK OF LAMB 65

Caramelized Onion Mashed Potatoes / Roasted Golden Beets / Honey Fig Demi-Glace

SIDES



BRIE CREAMED SPINACH 11

Garlic / Double Cream Brie / Lava Salt
Pancetta Lardons / Fried Shallot

SPICY GRILLED ASPARAGUS 13

Morita Pepper Dust / Mozzarella
Orange Zest

TARRAGON CREAMED CORN 14

Fried Garlic / Sweet Buttermilk
Tobacco Onions

GRUYERE & PROSCIUTTO DOUBLE STUFFED BAKED POTATO 9

ROASTED SUMMER SQUASH SALAD 12

Heirloom Cherry Tomatoes / Shallot
Jersey Style Feta / Garlic Chips

WASHINGTON CABERNET GLAZED

FORREST MUSHROOMS 16

Porcini salt / Clarified Garlic Butter / Chives

PROSCIUTTO TRUFFLE MATCHSTICK

POMMES FRITES 12

Garlic / Chive / Truffle Oil / Smoked Paprika

ROASTED GARLIC MASHED POTATO 9

Roasted Garlic / Butter

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. 6.8.20