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## SOUP



### LOBSTER BISQUE 14

Micro Cilantro

### STEAKHOUSE CHILI 14

Fried Shallots / Shaved Manchego

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## SALADS



### CAESAR 13

Parmesan Tuile / Halloumi Croutons / Romaine Hearts

### NWZ WINTER SALAD 15

Radicchio & Arugula / Dried Cherries / Almonds / Shaved Manchego / Broken Herb Vinaigrette

### MUSHROOM & PICKLED FENNEL SALAD 15

Spring Mix / Fig / Radish / Humboldt Fog / Lemon Thyme Vinaigrette

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## APPETIZERS



### HALF DOZEN OYSTERS MARKET PRICE

Meyer Lemon / Pink Peppercorn Mignonette / Sweet Chili

### LAMB CHOP LOLLIPOPS 28

Balsamic Fig Glace / Smokey Parsnip Puree / Pickled Watermelon Radish

### SESAME CRUSTED AHI 23

Marinated Cucumber / Pickled Ginger / Wasabi Aioli

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# STEAKS AND CHOPS

*Cut In-House & Aged a Minimum of 30 Days*



## DOUBLE R PRIME BEEF

TENDERLOIN, 8OZ	47
KANSAS CITY NEW YORK, 16OZ	54
RIBEYE, 16OZ	52
COWBOY, 25OZ	85
PORTERHOUSE, 28OZ	98
DRY AGED NEW YORK, 14OZ	78
DRY AGED RIBEYE, 14OZ	110
KUROBUTA PORK CHOP, 16OZ	39



## SAUCES

HOUSE STEAK SAUCE  
BEARNAISE  
BORDELAISE  
CREAMY HORSE  
MUSHROOM GRAVY

## HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE  
ROASTED GARLIC & TRUFFLE

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# NARROWS SIGNATURES



**TOMAHAWK, 38OZ 132**

Roasted Fingerling Potatoes / Grilled Asparagus / Mushroom Gravy

**VEAL T-BONE, 14OZ 79**

Gnocchi / Braised Shallots / Mushroom / Sundried Tomato

**BISON WELLINGTON 79**

Garlic Mash / Baby Carrots / Bordelaise

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# ENTREES



## QUAIL COQ AU VIN 43

Braised Carrots & Cipollini Onions / Bacon Lardons / Roasted Garlic & Parmesan Risotto

## HALIBUT 52

Roasted Tomato / Olive / Fried Capers / Roasted Red Pepper / Turnip / Artichoke

## CRAB CAKE 56

Roasted Baby Beets / Sweet Potato Puree / Basil Oil / Crispy Prosciutto

## GARLIC & HERB CRUSTED RACK OF LAMB 65

Roasted Butternut Squash & Brussel Sprouts / Bacon Onion Jam

## PRIMAVERA 34

House Made Spinach Pappardelle / Roasted Vegetable Ragu / Fresh Basil

## LOBSTER RISOTTO 58

Black Truffle / Asparagus / Parmesan

## TOFU SHORT RIB 35

Roasted Fingerlings & Caramelized Onions / Baby Carrots & Brussel Sprouts  
Red Beet Gastrique

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# SIDES



## ROASTED GARLIC MASH 12

Chive / Prosciutto

## TWICE BAKED POTATO 12

Manchego / Scallions / Prosciutto

## WILD MUSHROOMS 16

Bacon Lardons

## BUTTERNUT SQUASH & SWEET POTATO 13

Warm Spices / Cranberries / Walnuts

## STEAK FRIES 13

Garlic / Herbs / Parmesan

## GRILLED ASPARAGUS 14

Goat Cheese / Roast Red Pepper  
Kalamata Olive

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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. 3.11.21