



SOUP

LOBSTER BISQUE 14

Micro Cilantro / Creme Fraiche

FRENCH ONION & LEEK SOUP 13

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

CAESAR 13

Parmesan Tuile / Halloumi Croutons / Romaine Hearts / Sunchoke Puree

WATERMELON & BLUEBERRY 15

Arugula & Fresh Basil / Goat Cheese / Toasted Pinenuts / Radish

Watermelon Chutney / Huckleberry Balsamic Vinaigrette

GARDEN CAPRESE 13

Cucumber / Radish / Heirloom Tomato / Burrata / Grilled Treviso

Balsamic Reduction & Basil Oil

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. 7.8.21

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette / Cocktail Sauce

LAMB CHOP LOLLIPOPS 28

Fregola / Yellow Corn / Patty Pan / Grilled Scallion Chimichurri Sauce

TUNA CRUDO 25

Poke Vinaigrette/ Avocado/ Cucumber/ Black Garlic Aoli

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed

Roasted Tomatillo Cocktail Sauce





STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

DOUBLE R PRIME BEEF

TENDERLOIN, 8OZ	47	ADD: LOBSTER TAIL, 5 OZ	24
CAST IRON SEARED RIBEYE, 16OZ	52		
BISON COWBOY, 25OZ	95		
PORTERHOUSE, 28OZ	102		
SRF DRY AGED NEW YORK, 14OZ	78		
RACK OF LAMB,	42		
TOMAHAWK, 38 OZ	132		
ELK SHORT LOIN, 12 OZ	65		

SAUCES

HOUSE STEAK SAUCE
BEARNAISE
BORDELAISE
CREAMY HORSE
CHIMICHURRI

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE





NARROWS SIGNATURES

PAN SEARED DUCK BREAST 48

Watercress / Spring Onion / Patty Pan / Roasted Beets / Huckleberry Glaze

CEDAR PLANK SALMON 45

Vegetable Medley / Green Olive and Pine Nut

MAPLE BRINED PORK CHOP 54

Grits / Brussel Sprouts / Pork Belly / Candied Apples

WILD MUSHROOM RISOTTO 34

Variety of Wild Mushrooms / Risotto / Parmesan Cheese

* Can be vegan upon request



SIDES

TRUFFLE MAC & CHEESE AL FORNO 15

Ballard Truffle Cheddar / Black Truffle

ROASTED GARLIC MASH 12

Chive / Prosciutto

TWICE BAKED POTATO 14

Truffle White Cheddar / Scallions

Prosciutto

LOBSTER MASHED POTATOES 18

Chives / Butter Poached Lobster Meat

ROASTED FORAGED MUSHROOMS 16

Shallots / White Wine

BROCCOLINI 13

Pikle Sweet Baby Peppers

Lemon Confit

BRUSSEL SPROUTS 15

Piquillo Peppers / Sherry Gastrique

Parmesan / Pork Belly

GRILLED ASPARAGUS 14

Truffle Chipotle Bernaise

CREAMED SPINACH 13

Parmesan / Leeks
