



SOUP

LOBSTER BISQUE 14

Creme Fraiche

FRENCH ONION 13

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

CAESAR 13

Parmesan / Halloumi Croutons / Chopped Romaine Hearts / Sunchoke Puree

WEDGE SALAD 15

Baby Iceberg / Maytag Blue / Prosciutto / Heirloom Tomato / Buttermilk Dill Ranch

BELGIUM ENDIVE 14

Humboldt Fog Goat Cheese / Apple / Tarragon / Candied Walnut

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. 11.20.21

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette / Cocktail Sauce

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Roasted Tomatillo Cocktail Sauce

SEARED DIVER SCALLOPS 36

Yuzu Carrot Puree / Orange Reduction

STEAMED MANILLA CLAMS 33

Viet Cajun Broth / Grilled Crostini

CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas
Sherry Gastrique

HAMACHI CRUDO 23

Pickled Fennel / Orange / White Soy
Fresno Chili

BACON WRAPPED DATES 15

Spanish Chorizo/Manchego





STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

DOUBLE R PRIME BEEF

TENDERLOIN, 8OZ	47
CAST IRON SEARED RIBEYE, 16OZ	67
BISON COWBOY, 22OZ	95
PORTERHOUSE, 28OZ	102
SRF DRY AGED NEW YORK, 14OZ	78
RACK OF LAMB,	42
TOMAHAWK, 38 OZ	132

ADD:

LOBSTER TAIL, 5 OZ	24
2 PAN SEARED U-10 SCALLOPS	25
ADD 5 PATAGONIA SHRIMP	17

SAUCES

HOUSE STEAK SAUCE
BEARNAISE
BORDELAISE
CREAMY HORSERADISH
CHIMICHURRI

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE



NARROWS SIGNATURES

KING SALMON 47

Fennel / Heirloom Tomato / Patty Pan Squash / Basil Jus

DUCK BREAST 48

Flageolet Beans / Duck Confit / Pork Belly / Swiss Chard

ELK LOIN 65

Celeriac / Cipollini / Asparagus / Red Wine reduction

BISON SHORT RIBS 56

Root Vegetables / Bacon Parsnip Puree / Red Wine

BUTTERNUT SQUASH FAROTTO 34

Forrest Mushrooms / Asparagus / Parmesan



SIDES

TRUFFLE MAC & CHEESE AL FORNO 15

Ballard Truffle Cheddar / Black Truffle

ROASTED GARLIC MASH 12

Gruyere/Sour Cream/Prosciutto

TWICE BAKED POTATO 14

Gruyere / Sour Cream / Prosciutto

ROASTED FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

BROCOLINNI MORNAY 15

Gruyere Cheese Sauce

ASPARAGUS 16

Poached Egg / Truffle Broth

CREAMED SPINACH 13

Leeks / Parmesan
