



SOUP

LOBSTER BISQUE 14

Creme Fraiche / Maine Lobster

FRENCH ONION 13

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

CAESAR 13

Parmesan / Halloumi Croutons / Chopped Romaine Hearts

WEDGE SALAD 15

Baby Iceberg / Point Reyes Blue Cheese / Prosciutto / Heirloom Tomato
Buttermilk Dill Ranch

KALE AND SPINACH 15

Goat Cheese / Candied Walnuts / Carrot / Strawberries / Dried Blueberries
Citrus Balsamic

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. 5.4.22

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette / Cocktail Sauce

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Roasted Tomatillo Cocktail Sauce / Horseradish

SEARED DIVER SCALLOPS 36

Bacon Lardon / Pickled Ramps / Wild Mushrooms
Corn Jus

BURRATA 17

Grilled Peach / Marcona Almonds / Basil / Prosciutto
Saba

CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas / Parmesan
Sherry Gastrique

BACON WRAPPED DATES 15

Spanish Chorizo / Manchego





STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

CUT IN-HOUSE

TENDERLOIN 8OZ	52
CAST IRON SEARED PRIME RIBEYE 16OZ	63
BISON COWBOY 28OZ	105
KANSAS CITY PRIME BONE IN STRIP 18OZ	90
DRY AGED BONE IN PRIME RIB EYE 18OZ	87
DRY AGED PRIME NEW YORK 14OZ	78
RACK OF LAMB	52
TOMAHAWK PRIME RIBEYE 38OZ	132

SAUCES

HOUSE STEAK SAUCE
BEARNAISE
BORDELAISE
CREAMY HORSERADISH
CHIMICHURRI

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE

ADD

UMAMI BUTTER POACHED 24
LOBSTER TAIL

BUTTER POACHED 17
PATAGONIA SHRIMP

SEARED DIVER SCALLOPS 29

CRAB OSCAR 10

MUSHROOM MARSALA 9





NARROWS SIGNATURES

KING SALMON 47

Cedar Plank / Fennel / Patty Pan / Baby Carrots / Asparagus Basil Jus

SURF & TURF 69

6OZ Filet / Jumbo Shrimp / Fingerling Potatoes / Asparagus / Baby Carrots
Pearl Onions / Bearnaise & Bordelaise

IBERICO PORK CHOP 45

Heirloom Blue Grits / Brussels Sprouts / Apple / Bacon Lardons

VEAL CHOP MARSALA 77

Forged Mushrooms / Pearl Onions / Fingerling Potatoes

CAULIFLOWER STEAK 29

Carrot Puree / Summer Vegetable Medley / Red Lentils / Raita Yogurt Sauce



SIDES

TRUFFLE MAC & CHEESE AL FORNO 15

Ballard Truffle Cheddar
Black Truffle

TWICE BAKED POTATO 14

Gruyere / Sour Cream / Pancetta

WILD FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

ROASTED FINGERLING POTATOES 13

Harissa Aioli / Olives / Feta

BROCCOLINI MORNAY 15

Gruyere Cheese Sauce

ASPARAGUS 16

Poached Egg / Truffle Broth

CREAMED SPINACH 13

Bechamel / Parmesan

LOADED GARLIC MASHED YUKON 12

POTATOES

Irish White Cheddar / Chives

Crispy Prosciutto
