



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

ITALIAN CHOPPED 15

Chopped Iceberg and Romaine / Julienne Salami / Garbanzo Beans
Shredded Mozzarella / Dijon Vinaigrette

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. 11.9.22

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Roasted Tomatillo Cocktail Sauce / Horseradish

SEARED DIVER SCALLOPS 36

Yuzu Carrot puree / Asparagus Tips / Orange Vinaigrette

BURRATA 17

Za'atar / Poached Pear / Pomegranate Relish

Prosciutto

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 8.OZ	55
CAST IRON SEARED PRIME RIBEYE 16.OZ	71
BISON COWBOY 28.OZ	105
KANSAS CITY PRIME BONE IN STRIP 18.OZ	100
DRY AGED BONE IN PRIME RIB EYE 18.OZ	87
DRY AGED PRIME NEW YORK 14.OZ	78
RACK OF LAMB	52
TOMAHAWK PRIME RIBEYE 38.OZ	132

SAUCES

HOUSE STEAK SAUCE
BEARNAISE
BORDELAISE
CREAMY HORSERADISH
CHIMICHURRI

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE

ADD

UMAMI BUTTER POACHED
PATAGONIA SHRIMP 24

LOBSTER TAIL 24

BUTTER POACHED 17
PATAGONIA SHRIMP

SEARED DIVER SCALLOPS 29





NARROWS SIGNATURES

KING SALMON 47

Miso Glazed / Baby Carrot / Baby Bok Choy / King Oyster Mushrooms

SURF & TURF 69

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

BRAISED BISON SHORTRIBS 52

Red Wine Braised / Celery Root Puree / Root Vegetables

SEAFOOD PAPPERDELLE 68

Patagonia Shrimp / Scallop / Lobster / Clams / Saffron Broth

CAULIFLOWER STEAK 29

Ras El Hanout / Moroccan Cous-Cous / Raita Yogurt Sauce



SIDES

TRUFFLE MAC & CHEESE AL FORNO 15

Ballard Truffle Cheddar
Black Truffle

LOADED GARLIC MASHED YUKON POTATOES 12

Irish White Cheddar / Chives
Crispy Prosciutto

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 14

Confit Garlic & Shallots/ Lemon

CREAMED SPINACH 14

Bechamel / Parmesan
