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## SOUP

### SWEET CORN SOUP 18

Butter Poached Lobster / Roasted Corn / Crème Fraiche

### FRENCH ONION 14

Cognac / Sourdough Crostini / Gruyere Cheese

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## SALADS

### KALE CAESAR 14

Parmesan / Halloumi Croutons / Baby Kale / Chopped Romaine Hearts

### WEDGE SALAD 15

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

### SPINACH AND ARUGULA SALAD 15

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

### HEIRLOOM TOMATO AND AVOCADO SALAD 16

Heirloom Cherry Tomato / Avocado / Avocado Mousse / Pickled Onion  
Citrus-Jalapeno Dressing

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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. 5.10.23

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# APPETIZERS

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## HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

## JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Roasted Tomatillo Cocktail Sauce / Horseradish

## BURRATA AND FIGS 21

Figs / Prosciutto / Candied Pistachios / Fig Jam

Watercress / Balsamic Reduction

Extra Virgin Olive Oil

## HAMACHI TIRADITO 22

Tajin Spiced Hamachi / Aji Panca / Smoked Tortilla Salt

Shiso / Avocado Puree

## PEPPER JELLY GLAZED PORK BELLY 18

Smoked Goat Cheese Grits / Charred Apple and Tomatillo Relish

## TOGARASHI SEARED RARE TUNA 24

Black Pepper & Ginger Soy / Organic Greens / Shaved Radish and Carrots

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# STEAKS AND CHOPS

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

## CUT IN-HOUSE

DOUBLE "R" RANCH TENDERLOIN 8.OZ	56
DOUBLE "R" RANCH PRIME RIBEYE 16.OZ	82
SNAKE RIVER FARMS AMERICAN WAGYU 16.OZ	89
NEW YORK STRIP 16.OZ	
TOMAHAWK PRIME RIBEYE 40.OZ	172
SNAKE RIVER FARMS KURABUTA 12.OZ	52
PORK CHOP 12.OZ	
PRIME T-BONE 22.OZ	120
DRY AGED BISON COWBOY 32.OZ	195
BONE IN PRIME RIB EYE 18.OZ	90
DRY AGED PRIME NEW YORK 14.OZ	82
RACK OF LAMB 12.OZ	52

## SAUCES

HOUSE STEAK SAUCE  
BEARNAISE  
BORDELAISE  
CREAMY HORSERADISH  
CHIMICHURRI

## HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE  
ROASTED GARLIC & TRUFFLE

## ADD

UMAMI BUTTER POACHED  
JUMBO SHRIMP 24  
  
LOBSTER TAIL 48  
  
SEARED DIVER SCALLOPS 29





## NARROWS SIGNATURES

### KING SALMON 47

English Peas / Foraged Mushrooms / Carrot Veloute' / Charred Lemon and Aleppo Emulsion

### SURF & TURF 69

6 OZ Filet / Jumbo Shrimp / Garlic Mashed Potato / Asparagus / Baby Carrots

### SEARED AHI TUNA 49

Wasabi Mashed Potatoes / Shiitake Mushrooms / Baby Carrots / Sweet Soy

### MAINE LOBSTER RAVIOLI 68

Lobster / Jumbo Shrimp / Scallops / Asparagus Tips / Confit Tomato / Lobster Saffron Sauce

### SEARED SWEET POTATO MEDALLIONS 30

Asparagus / Eggplant and Cous Cous Roulade / Sweet Pea and Oregano Puree / Confit Tomato Olive Oil Dust



## SIDES

### TRUFFLE MAC & CHEESE AL FORNO 19

Ballard Truffle Cheddar  
Black Truffle

### LOADED GARLIC MASHED YUKON 12 POTATOES

Irish White Cheddar / Chives  
Crispy Prosciutto

### TWICE BAKED POTATO 14

Gruyere / Sour Cream / Pancetta

### WILD FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

### PATATAS BRAVAS 14

Tomato Jam / Saffron Aioli / Chives

### GARLIC AND CHILI BROCCOLINI 15

Lemon Confit / Chili Emulsion

### ASPARAGUS 14

Confit Garlic & Shallots/ Lemon

### CREAMED SPINACH 14

Parmesan-Boursin Cream

### CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas  
Parmesan / Sherry Gastrique