



SOUP

BUTTERNUT SQUASH BISQUE 18

Blue Crab / Toasted Pumpkin Seeds / Spiced Crème Fraiche

FRENCH ONION 14

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

KALE CAESAR 14

Parmesan / Halloumi Croutons / Baby Kale / Chopped Romaine Hearts

WEDGE SALAD 15

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

BURATTA AND APPLES 21

Apple Butter / Candied Marcona / Cosmic Crisp Apple / Prosciutto / Frisee
Nasturtium / Apple & White Balsamic Agro Dolce

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. 9.13.23

APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Horseradish
Roasted Tomatillo Cocktail Sauce

GRILLED OCTOPUS ANTICUCHO 21

Aji Panca / Fingerling Potato / Chorizo
Castelvetro Olive / Red Pepper Romesco

PEPPER JELLY GLAZED PORK BELLY 18

Smoked Goat Cheese Grits / Charred Apple and Tomatillo Relish





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
TOMAHAWK PRIME RIBEYE 40.OZ	172
DRY AGED PRIME NEW YORK 14.OZ	82
RACK OF LAMB 12.OZ	52

SAUCES

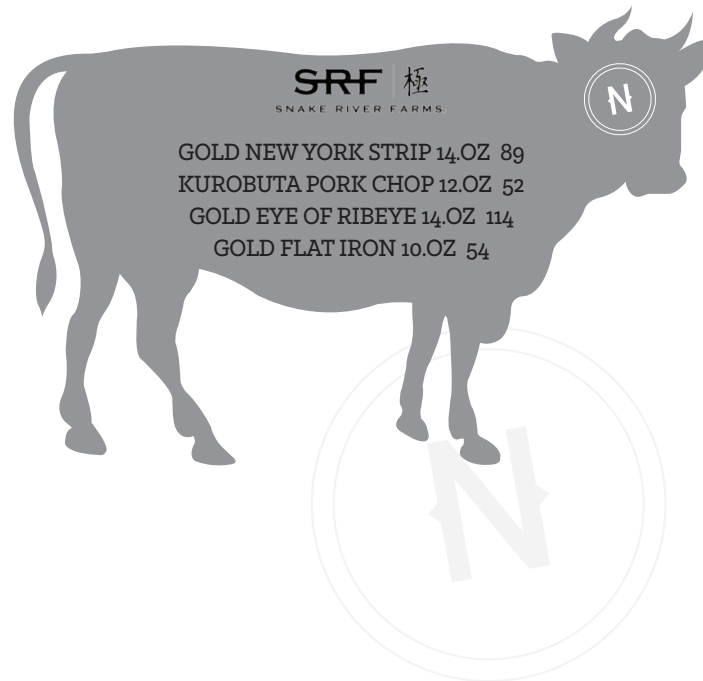
HOUSE STEAK SAUCE
BEARNAISE
BORDELAISE
CREAMY HORSERADISH
CHIMICHURRI

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE
ROASTED GARLIC & TRUFFLE

ADD

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



GOLD NEW YORK STRIP 14.OZ 89
KUROBUTA PORK CHOP 12.OZ 52
GOLD EYE OF RIBEYE 14.OZ 114
GOLD FLAT IRON 10.OZ 54



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

MISO GLAZED SABLEFISH 49

Soba Noodles / Wilted Bok Choy / Shredded Carrot / Maiitake Mushrooms

SEARED DIVER SCALLOPS 52

Edamame Puree / Roasted Cauliflower / Pomegranate Gastrique

MUSHROOM AND LENTIL RAGOUT 32

Orecchiette / Oven-dried Tomato / Chives



SIDES

TRUFFLE MAC & CHEESE AL FORNO 19

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

GRILLED BROCCOLINI 14

Red Pepper Romesco / Shaved Manchego

ASPARAGUS 14

Confit Garlic & Shallots/ Lemon

CREAMED SPINACH 14

Parmesan-Boursin Cream

CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas
Parmesan / Sherry Gastrique