

---

# 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 /  
Castelvetrano Olive / Red Pepper Romesco

**PEPPER JELLY GLAZED PORK BELLY 18**

Smoked Goat Cheese Grits / Charred Apple and Tomatillo  
Relish

**YELLOWFIN TUNA AGUACHILE 22**

Tuna / Pickled Onions / Avocado / Charred Onion Sauce

**SHRIMP AND SCALLOP 24**

Sambal / Lime / Grilled Ciabatta / Cilantro





## SOUP

### SCALLOP AND BACON CHOWDER 20

Scallops / Bacon / Potato / Chives

### 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 / Candied Bacon / Cucumber / Heirloom  
Tomato / Buttermilk Dill Ranch

### BURATTA AND PEACH 21

Honey Grilled Peaches / Peach Jam / Arugula / Candied Pistachio / Prosciutto /  
Raspberry 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. 9.13.23



# 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 BISON RIBEYE 18.OZ	95
RACK OF LAMB 12.OZ	52

## SAUCES

BEARNAISE  
BORDELAISE  
CREAMY HORSERADISH  
CHIMICHURRI  
HOUSE STEAK SAUCE

## HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE  
ROASTED GARLIC & TRUFFLE

## ADD

LOBSTER TAIL 48  
LOBSTER OSCAR 32  
SEARED DIVER SCALLOPS 29  
UMAMI BUTTER POACHED JUMBO SHRIMP 24



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

### PAN SEARED ALASKAN HALIBUT 48

Corn Soubise / Pancetta / Charred Broccolini / Heirloom Tomato Relish / Sweet Drop Peppers

### SEARED DIVER SCALLOPS 52

Edamame Puree / Roasted Cauliflower / Pomegranate Gastrique

### LOBSTER PAPPARDELLE 64

Lobster / Peas / Confit Tomato / Basil Emulsion / Pearl Onion / Calabrian Chili / Pea Tendril

### "THE GARDEN" MIELLE FUEILLE 32

Layered Garden Vegetables / Pea Puree / Foraged Mushrooms and Peas



## 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

### 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