
APPETIZERS



HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Horseradish /
Roasted Tomatillo Cocktail Sauce

BURATTA AND GRILLED GRAPES 21

Grilled Marinated Grapes / Balsamic Reduction /
Candied Walnuts / Coppa di Parma / Lemon Thyme Coulis

PEPPER JELLY GLAZED PORK BELLY 18

Smoked Goat Cheese Grits / Charred Apple and Tomatillo
Relish

AHI TUNA TARTARE 22

Onion Ash Aguachile / Citrus / Avocado / Mustard Seeds /
Cilantro





SOUP

MUSHROOM BISQUE 20

Truffled Mascarpone / Maitake Mushrooms / Agrumato Oil

FRENCH ONION 14

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

NARROWS CAESAR 14

Parmesan Croutons / Baby Red Romain / Shaved Parmesan / Anchovies

WEDGE SALAD 15

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

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

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





NARROWS SIGNATURES

KING SALMON 47

Bourbon Hot Honey Marinated Salmon / Smoked Black Eye Pea Cassoulet / Brussel Sprouts

SURF & TURF 69

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

BISON SHORT RIB RAVIOLI 52

Pumpkin Ravioli / Pickled Mustard Seeds / Mushroom Marsala / Mascarpone

SEARED DIVER SCALLOPS 52

Leek Soubise / Roasted Beets / Sautéed Kale / Dill Puree

BAKED VEGAN MAC & CHEESE 32

Orecchiette / Roasted Butternut Squash / Foraged Mushrooms / Pepitas



SIDES

TRUFFLE MAC & CHEESE AL FORNO 19

Fontina / Gruyere / 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

ASPARAGUS 14

Confit Garlic / Shallots / Lemon

CRISPY BRUSSEL SPROUTS 16

Pork Belly / Piquillo Peppers / Pepitas /
Parmesan / Sherry Gastrique