



APPETIZERS

HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Horseradish /
Roasted Tomatillo Cocktail Sauce

STUFFED MUSHROOMS 21

Crimini mushrooms / house sausage cream cheese /
Manchego / balsamic glaze / arugula

PEPPER JELLY GLAZED PORK BELLY 21

Smoked Goat Cheese Grits /
Charred Apple and Tomatillo Relish

AHI TUNA TARTARE 24

Onion Ash Aguachile / Citrus / Avocado /
Scallions / Cilantro / Taro Chips

FIRECRACKER SHRIMP AND SCALLOP 24

Sambal / Lime / Chardonnay / Butter / Garlic /
Ciabatta



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. 10.01.25



SOUP

CHEF'S DAILY SOUP CREATION 16

Ask your server about todays soup

FRENCH ONION 14

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

NARROWS CAESAR 14

Halloumi Croutons / Baby Red Romain / Shaved Parmesan / Anchovies

WEDGE SALAD 15

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

GOLDEN HARVEST SALAD 18

Arugula / Frisee / Saba Vinaigrette / Farro / Bordeaux Cherry /
Roasted Butternut Squash / Shaved Manchego / Candied Pepitas



STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

CUT IN-HOUSE

GOLD CANYON RANCH TENDERLOIN 8.OZ	56
DOUBLE “R” RANCH PRIME RIBEYE 16.OZ	82
TOMAHAWK PRIME RIBEYE 40.OZ	172
RACK OF LAMB 12.OZ	61

AMERICAN SELECTIONS

SNAKE RIVER FARM WAGYU NEW YORK STRIP 16.OZ	89
SNAKE RIVER FARM WAGYU FLAT IRON 10.OZ	48

A5 JAPANESE WAGYU SELECTIONS

A5 JAPANESE WAGYU STRIPLOIN 8.OZ	115
A5 JAPANESE WAGYU RIBEYE 8.OZ	110



SAUCES

ALEPPO LEMON BEARNAISE
BLACK PEPPER LOVE
CAROLINA TRUFFLE BBQ
CHIMICHURRI
M-1 STEAK SAUCE
NAGANO CREAM

ADD

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

HOUSE COMPOUND BUTTERS

BLUE CHEESE & CHIVE 2
ROASTED GARLIC & TRUFFLE 2



NARROWS SIGNATURES

TAMARIND GLAZED SABLEFISH 78

8 OZ. Sablefish / Heirloom Forbidden Black Rice / Trumpet Mushrooms / Edamame /
Roasted Peppers / Shiso / Lemon Zest

SURF & TURF 69

4 OZ. Filet / Jumbo Shrimp / Garlic Mashed Potato / Asparagus / Baby Carrots

JAPANESE CURRY BRAISED WAGYU SHORT RIB 65

5 OZ. Wagyu Short Rib / Coconut Ginger Rice Grits / Bacon Wrapped Asparagus /
Pickled Shallots / Sweet Potato / Shiitake & Trumpet Mushrooms /
Microgreen Salad / Taro Haystack

SEALED DIVER SCALLOPS 54

Preserved Garlic Pesto / Basque Chorizo / Rainbow Cauliflower / Smoked Paprika Oil

MUSHROOM FARRO RISOTTO 28

Italian Grain Farro / Oyster, Crimini, Shiitake, & Trumpet Mushrooms / Peas /
Parmesan / Manchego / Micro Greens / Balsamic Glaze



SIDES

LOBSTER MAC AND CHEESE 21

Lobster Mornay / Butter Poached Lobster / Peas

LOADED GARLIC MASHED YUKON POTATOES 16

Irish White Cheddar / Chives / Crispy Prosciutto

PANCO CRUSTED CRAB CAKES 42

Choice of: Chipotle Bearnaise or Aleppo Bearnaise

WILD FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

CHAR-GRILLED ASPARAGUS 16

Chipotle Bearnaise / Grilled Lemon

CRISPY BRUSSEL SPROUTS 16

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