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## APPETIZERS

### HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette

### JUMBO SHRIMP COCKTAIL 24

Pickled Mustard Seed / Horseradish / House Cocktail Sauce

### PEPPER JELLY GLAZED PORK BELLY 21

Smoked Goat Cheese Grits / Charred Apple and Tomatillo Relish

### POKE STACK 24

Spicy Aioli / Citrus / Avocado / Scallions / Cilantro / Seaweed Salad / Cucumbers / Wonton Chips

### FIRECRACKER SHRIMP AND SCALLOP 24

Sambal / Lime / Chardonnay / Butter / Garlic / Ciabatta

### PROSCIUTTO GARDEN 27

Burrata / Prosciutto / Melon Relish / Marcona Almonds / Micro Arugula / Saba / Bread

### CHIMICHURI GRILLED OCTOPUS 32

Smoked Goat Cheese Grits / Blistered Cherry Tomato / Chorizo / Sweet Drop Pepper

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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. 05.07.26



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## SOUP

### **CHEF'S DAILY SOUP CREATION 16**

Ask your server about todays soup

### **FRENCH ONION 14**

Cognac / Sourdough Crostini / Gruyere Cheese

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## SALADS

### **NARROWS CAESAR 14**

Croutons / Baby Red Romain / Shaved Parmesan / Anchovies  
Sub Halloumi Croutons \$3

### **WEDGE SALAD 15**

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

Add to Any Salad: Bacon \$5 / Chicken \$12 / Shrimp \$20 / 4 oz. Filet \$24 / Tofu \$10

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# STEAKS AND CHOPS

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

## CUT IN-HOUSE

- 8.OZ GOLD CANYON RANCH TENDERLOIN 56
- 16.OZ DOUBLE "R" RANCH PRIME RIBEYE 75
- 40.OZ TOMAHAWK PRIME RIBEYE 172
- 12.OZ NEW ZEALAND RACK OF LAMB 61

## PRAIRIE HARVEST

- 14.OZ VENISON RACK 60
- 16.OZ BUFFALO BONE IN RIBEYE 75
- 32.OZ DRY AGED BUFFALO TOMAHAWK 196

## AMERICAN SELECTIONS

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

## 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

### PAN ROASTED HALIBUT 56

Nueskes Bacon Lardon / Blood Orange Beet Puree / Broccolini / Maiitake Mushrooms / Sherry Brown Butter

### SURF & TURF 69

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

### SLOW BRIASED BEEF ANTICUCHO SHORTRIB 52

Duck Fat Potato Pave / Aji Amarillo Crema / Asparagus

### SEARED DIVER SCALLOPS 62

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

### MUSHROOM FARRO RISOTTO 28

Italian Grain Farro / Foraged Mushrooms Medley / Peas / Parmesan / Manchego / Balsamic Glaze



## SIDES

### WILD FORAGED MUSHROOMS 16

Shallots / Lemon Confit / Herbs

### LOADED GARLIC MASHED YUKON POTATOES 16

Irish White Cheddar / Chives / Crispy Prosciutto

### CHAR-GRILLED ASPARAGUS 16

Chipotle Bearnaise / Grilled Lemon

### TRUFFLE MAC AND CHEESE 21

Ballard Farms White Truffle Cheddar / Truffle Shavings / Mornay

### LOADED SMASHED POTATO 16

Bacon / Shredded Cheddar / Parmesan / Spicy Aioli / Creme Fresh / Scallions

### CRISPY BRUSSEL SPROUTS 16

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