



APPETIZERS

HALF DOZEN OYSTERS MARKET PRICE

Lemon / Pink Peppercorn Mignonette /
Cocktail Sauce / Horseradish

JUMBO SHRIMP COCKTAIL 24

Horseradish /House Cocktail Sauce

PEPPER JELLY GLAZED PORK BELLY 21

Smoked Goat Cheese Grits / Charred Apple and Tomatillo Relish

POKE STACK 24

Gochujang Aioli / Avocado / Scallions / Seaweed Salad /
Cucumbers / Wonton Chips / Togarashi

FIRECRACKER SHRIMP AND SCALLOP 24

Sambal / Lemon / Chardonnay / Butter / Garlic / Sourdough

BURRATA & PEACHES 27

Burrata / Peach / Raspberry / Prosciutto / Candied Pistachio /
Peach Compote / Raspberry Vinaigrette

CHIMICHURI GRILLED OCTOPUS 32

Smoked Goat Cheese Grits / Roasted Tomato / Chorizo /
Sweet Drop Pepper / Cilantro



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



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

Croutons / Baby Red Romain / Shaved Parmesan / Anchovies / Lemon

Sub Halloumi Croutons \$3

WEDGE SALAD 15

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

ADD TO ANY SALAD:

Bacon \$5 / Chicken \$12 / Shrimp \$20 / 4 oz. Filet \$24 / Tofu \$10 / Halibut \$24



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
- 42.OZ TOMAHAWK PRIME RIBEYE 172
- 12.OZ NEW ZEALAND RACK OF LAMB 61

PRAIRIE HARVEST

- 12.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 / Roasted Tomato / Smoked Paprika Oil

MUSHROOM FARRO RISOTTO 28

Italian Grain Farro / Foraged Mushrooms Medley / Peas / Parmesan



SIDES

WILD FORAGED MUSHROOMS 16

Shallots / Cognac / Herbs

LOADED GARLIC MASHED YUKON POTATOES 16

Chives / Crispy Lardons

CHAR-GRILLED ASPARAGUS 16

Chipotle Bearnaise / Grilled Lemon

TRUFFLE MAC AND CHEESE 21

Ballard Farms White Truffle Cheddar Mornay / Cavatappi

LOADED SMASHED POTATO 16

Bacon / Cheddar / Parmesan / Gochujang Aioli / Creme Fresh / Scallions

CRISPY BRUSSEL SPROUTS 16

Bacon Lardon / Piquillo Peppers / Pepitas / Parmesan / Sherry Gastrique