



APPETIZERS

HALF DOZEN OYSTERS MP
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

PORCINI-DUSTED BEEF CARPACCIO 24
Pickled Hon Shimeji / Pickled Red Onions / Truffled Aioli Micro
Arugula / Rye Crackeranch

FIRECRACKER SHRIMP 24
Sambal / Lemon / Chardonnay / Butter / Garlic / Sourdough

PAN SEARED JUMBO LUMP CRAB CAKES 26
Aji Amarillo & Yuzu Emulsion / Piquillo Pepper Tapanade / Micro
Intensity Greens



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. 09.29.26



SOUP

CHEF'S DAILY SOUP 16

Ask your server about today's soup

FRENCH ONION 16

Cognac / Sourdough Crostini / Gruyere Cheese



SALADS

NARROWS CAESAR 16

Croutons / Baby Red Romaine / Shaved Parmesan / Anchovies / Lemon
Sub Halloumi Croutons 3

WEDGE SALAD 16

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

CIDER SPICED BEET SALAD 21

St. Andre Cheese / Candied Grapefruit / Spiced Pistachios /
Raspberry Vinaigrette / Saba

ADD TO ANY SALAD:

Bacon 5 / Chicken 12 / Shrimp 20 / 4 oz. Filet 30 / Salmon 24



STEAKS AND CHOPS

Cut In-House & Aged a Minimum of 30 Days

CUT IN-HOUSE

- 8.OZ GOLD CANYON RANCH TENDERLOIN 65
- 16.OZ DOUBLE "R" RANCH PRIME RIBEYE 80
- 42.OZ TOMAHAWK PRIME RIBEYE 172
- 12.OZ NEW ZEALAND RACK OF LAMB 61
- 16.OZ BUFFALO BONE-IN RIBEYE 75

AMERICAN SELECTIONS

- 16.OZ SNAKE RIVER FARM WAGYU NEW YORK STRIP 95
- 10.OZ SNAKE RIVER FARM WAGYU FLAT IRON 55

SAUCES

- ALEPPO LEMON BEARNAISE
- BLACK PEPPER RELISH
- CAROLINA TRUFFLE BBQ
- CHIMICHURRI
- M-1 STEAK SAUCE CREAMY
- HORSERADISH

ADD

- CRAB OSCAR 32
- LOBSTER TAIL 48
- SALMON 24
- UMAMI BUTTER-POACHED JUMBO SHRIMP 20

HOUSE COMPOUND BUTTERS

- BLUE CHEESE & CHIVE 2
- ROASTED GARLIC & TRUFFLE 2





NARROWS SIGNATURES

SURF & TURF 69

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

MUSHROOM RISOTTO 28

Carnaroli / Foraged Mushroom Medley / Peas / Parmesan

PROSCIUTTO & SAGE-WRAPPED NORWEGIAN SALMON 44

Parsnip Fonduta / King Trumpet Mushrooms / Sweet Potato Gnocchi / Sage Tuille / Lemon Buerre Blanc

ANCHO BRAISED PORK SHANK AL PASTOR 46

Elote Style Chipotle Polenta / Roasted Rainbow Carrots / Charred Pineapple Salsa Molcajete / Jalapeno-Mint Crema

TRUFFLED CHICKEN BALLOTINE 38

Butternut Squash Puree / Rainbow Cauliflower / Truffled Cognac Jus

ELK STRIP LOIN 75

Butternut Squash Soubise / Roasted Broccolini / Huckleberry Demi



SIDES

WILD FORAGED MUSHROOMS 16

Shallots / Cognac / Herbs

LOADED GARLIC MASHED YUKON POTATOES 16

Chives / Crispy Lardons

CHAR-GRILLED BROCCOLINI 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