

Appetizers

<i>SESAME SEARED AHI TUNA</i> 16	Compressed Watermelon and Cucumber, Avocado, Sweet Soy, Ginger Oil, Crispy Wonton, Wasabi Yuzu Sauce, Micro Wasabi Greens
<i>SEAFOOD TOWER FOR TWO/FOUR/SIX</i> MARKET PRICE	Red King Crab Legs, Poached Maine Lobster Tail, Boiled Gulf Shrimp, Gin and Tonic Cold Water Oyster, Grilled Calamari Salad, Spicy Tuna Tartar. Traditional Accompaniments
<i>ESCARGOTS À LA BOURGUIGNONNE</i> 15	Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Crostini
<i>JUMBO SHRIMP COCKTAIL</i> 16	Slow Poached Gulf White Shrimp, Chipotle Horseradish Tomato Jam, Pickled Celery, Pepper Salad
<i>CHEF'S SELECTION OF AMERICAN OYSTERS</i> MARKET PRICE	Half Dozen, Available Raw on the Half Shell with Traditional Accompaniments or in the Chef's Preparation of the Day
<i>POTATO GNOCCHI</i> 15	Brown Butter, Jumbo Lump Crabmeat, Shaved Spring Truffles
<i>CHILLED BUTTER POACHED LOBSTER</i> 17	Crispy Lotus Root, Avocado, Summer Citrus Fruit, Truffled Tarragon Vinaigrette
<i>SEARED SCALLOP AND FOIE GRAS</i> 20	Coffee Reduction, Seared Scallops, Pea Greens, Bacon Jam, Smoked Marrow Bone, Cherry Gastrique, Rye Crostini
<i>SIGNATURE CRAB CAKES</i> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Apple and Celery Slaw,

Soups

<i>CHICKEN & DUMPLINGS</i> 10	Smoked Chicken Consommé, Diced Spring Vegetables, Lemon Herb Dumplings, Butter Sous Vide Chicken Breast
<i>ROASTED CORN BISQUE</i> 12	Roasted Corn, Seared Scallop, Pork Belly Jam, Ginger Oil, Green Onion
<i>CLASSIC FRENCH ONION</i> 10	Traditional Rich Onion Soup Flambéed with Brandy and Sherry, Gruyère, Parmesan, Garlic Crostini
<i>SOUP SAMPLER</i> 12	A Sampling of All Three Of Our Soups

Salads

<i>THIRTY-TWO GREEK SALAD</i> 14	Iceberg Lettuce, Bibb Lettuce, Chiffonade of Mint, Roasted Red Pepper, Kalamata Olives, Radish, Feta Cheese, Cucumber, Sopressata, King Crab, Chickpeas, Pepperoncini, Red Wine Oregano Vinaigrette
<i>"BLT" SALAD</i> 11	Baby Iceberg Lettuce, House Cured Bacon, Heirloom Tomatoes, Fines Herbs, Rye Croutons, Bleu Cheese Crumbles, Green Goddess Dressing
<i>CLASSIC CAESAR</i> 11	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini
<i>HEIRLOOM TOMATO</i> 14	Prosciutto di Parma, Burrata Cheese, Torn Basil, Pickled Celery, Kalamata Olive Purée, Garlic Crostini, 12-Year Aged Balsamic Vinegar, Truffle Vinaigrette
<i>ROASTED CORN AND APPLE SALAD</i> 10	Baby Greens, Frisée, Granny Smith Apples, Sweet Corn, Feta Cheese, Local Honey and Preserved Lemon Vinaigrette, Rye Bread Croutons, Smoked Paprika Candied Cashews

Parties of 8 or more will have 18% gratuity added to their guest check

Fresh Fish Entrée

CHEF'S FRESH FISH SELECTION *
MARKET PRICE

Brought in Daily, your choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened, Additional Embellishments Available

ANDOUILLE CRUSTED SEA BASS
38

Corn and Crawfish Maque Choux, Green Onion, Lemon Beurre Blanc

SEAFOOD MINISTRONE
40

Fresh Gulf Shrimp, Seafood, Crabmeat, Scallops, Clams, Spring Vegetables, Heirloom Cherry Tomatoes, Ditalini Pasta, Basil Pesto Broth

AHI TUNA
38

Blackened Tamarind Spice Rub, Ginger and Orange Reduction, Pickled Carrot, Cucumber, Parsley Salad, Wasabi Yuzu Dressing, Sweet Soy Reduction, Fried Lotus Root

Additional Embellishments

Oscar
12

Michelle
13

Piccata
12

Renoir
12

Shellfish

SEARED GEORGE'S BANK SCALLOPS
38

Pea Purée, Baby Vegetables, Bacon Lardoons, Pea Greens, Chorizo Infused Oil, and Potato Gaufrettes

LIVE MAINE LOBSTER
MARKET PRICE

Three Pound Steamed or Thermidor Style, Served with Drawn Butter and Lemon

TWIN LOBSTER TAILS
99

Broiled 16 oz. Lobster Tails, Accompanied by Drawn Butter and Lemon

ALASKAN KING CRAB LEGS
MARKET PRICE

Flown in From Kachemak Bay Alaska, Accompanied by Drawn Butter and Lemon

SHRIMP THIRTY-TWO
36

Charred Tomato Velouté, House Made Tasso Ham, Wild Mushrooms, Heirloom Cherry Tomatoes, Shaved Fennel, White Wine, Creamy Logan Mills Grits

Artisanal Cheeses

ARTISANAL CHEESE PLATTER
CHOICE OF THREE 18
OR CHOICE OF SIX 34

Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds

Accompaniments

Grilled Asparagus
11

Creamed or Sautéed Spinach
8

Creole Cream Cheese & Roasted Garlic Mashed Potato
8

Sea Salt Baked Potato or Baked Sweet Potato
7

Lobster & Summer Truffle Mac and Cheese
12

Chef's Foraged Mushrooms
Market Price

Logan Mills White Cheddar Bacon Grits
9

Steen's Cane Syrup & Cured Black Pepper Bacon
10

Roasted Cauliflower, Whipped Goat Cheese, Pistachio Crumbles
11

Roasted Corn - Queso Fresco, Roasted Pablano, Fresh Cilantro
9

**The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

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Steaks

We Proudly Serve USDA Prime Beef

<i>Cowboy Steak*</i> 57	20 Ounce Bone-In Rib-Eye
<i>Smoked Prime Rib *</i> 38/43	12 oz. or 16 oz. Smoked and Slow Roasted, Braised Pole Beans, Yorkshire Pudding, Mushroom Madeira Jus Lié
<i>Filet Mignon*</i> 40/49	8 Ounce or 12 Ounce Center Cut
<i>New York Strip*</i> 48	14 Ounce Center Cut
<i>Delmonico*</i> 45	14 Ounce, the Ultimate Rib-Eye, Made Famous in the 1840's In New York
<i>1855 Black Angus New York Strip</i> 35	12 Ounce Center Cut

Thirty-two Signature Steaks

House Dry Aged Tomahawk*
48 Ounce, Choice of Two Sides, Carved
Tableside, for Two
120

16oz Bone –In Filet
55

Truffle Butter
10

Point Reyes Bleu Cheese
8

Oscar Topping
12

Béarnaise
5

16 Ounce Dry-Aged Rib-Eye*
Aged for 45 Days
62

New York Strip Progression
CAB Strip, Prime Strip, American Wagyu Strip, Japanese Wagyu Strip,
With Appropriate Accompaniments
68

Steak Embellishments

***Rockefeller, Three Fried Oysters, Cream Spinach, Bacon Demi-Glace,
Bacon Lardoons***
14

Seared Foie Gras and Summer Truffles
18

Michelle Topping
13

Red Wine Demi-Glace
5

Specialties

Free Range Chicken Breast*
26

The Butcher Block*
Confit Pork Belly, Sous Vide Pressed
Chicken Breast, Grilled White Gulf Shrimp,
Sliced CAB Strip
45

Olive Oil Sous Vide Grove Lamb
42

***Sweet Tea Brined 14 Ounce Pork
Chop****
29

Thirty-two Signature Gourmet Burger
22

Pan Seared, Citrus Brined, House Bacon, Garlic Sautéed Spinach,
Logan Mills Stone Grits®, Chardonnay and Tabasco® Sauce Beurre
Blanc

Ask your server for details

Bourbon Pickled Peaches, Baby Spring Vegetables, Roasted
Fingerling Potatoes, Thyme Jus Lié

Locally Raised Southeast Family Farms, Roasted Spring Mushrooms,
Creole Cream Cheese Mash Potato, Braised Pole Beans, and House
Made Red Pepper Jam

House Ground Blend of Brisket, Short Rib and Chuck, On Fresh Baked
Potato Bun, thirty-two Bacon, Rouge Chocolate Cheddar Stout
Cheese, Heirloom Tomatoes, Butter Lettuce, Chef's Burger Sauce,
Truffle Frites

General Manager: Charlene Egan

Chef de Cuisine: Matthew Kallinikos

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