

Appetizers

TAMARIND DUSTED SEARED AHI TUNA 15	Thin Sliced, Orange and Ginger Reduction, Cilantro, Carrot, and Cucumber Salad, Ginger Oil, Sweet Soy Pearls
SEAFOOD TOWER FOR TWO/FOUR/SIX MARKET PRICE	Red King Crab Legs, Poached Maine Lobster Tail, Gulf Shrimp, Cold Water Oysters. Traditional Accompaniments
ESCARGOTS À LA BOURGUIGNONNE 15	Red Wine, Pancetta, Garlic Brown Butter Parsley Pesto, Parmesan Crust
JUMBO SHRIMP COCKTAIL 16	Slow Poached Gulf White Shrimp, Chipotle and Horseradish Tomato Jam, Pickled Celery and Pepper Salad
CHEF'S SELECTION OF AMERICAN OYSTERS MARKET PRICE	Half Dozen, Available either Raw on the Half Shell with Traditional Accompaniments or Prepared by the Chef's Choice
BUTTER POACHED LOBSTER TRIO 16	Caviar & Crème Fraiche with Chive oil, Marinated Summer Radish with Parsley Coulis, Mango White Chocolate and Vanilla Bean Foam with Mango Jus Lie
WHITE AND GREEN POACHED ASPARAGUS 14	Served with Petite Greens, Sous Vide Farm Egg, Crabmeat, Prosciutto Crumbles, and Saffron Vinaigrette
SEARED SCALLOP JARDINIÈRE 16	Shaved Radishes & Petite Baby Vegetables, Baby Watercress, Artichoke Purée, Local Bacon, Lemon, Chili & Chamomile Vinaigrette
SIGNATURE CRAB CAKES 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Chipotle and Horseradish Tomato Jam, and Micro Chervil

Soups

KING CRAB AND SWEET CORN BISQUE 12	Shoeppeg Corn, Alaskan Red King Crab, Shaved Winter Truffle
CUCUMBER, TOMATO, AND WATERMELON GAZPACHO 11	Chilled Soup, Spiced Shrimp, Fresh Mint, Micro Watercress Red Chili Oil
CLASSIC FRENCH ONION 10	Gruyère, Parmesan, Garlic Crostini
SOUP SAMPLER 12	A Sampling of All Three Of Our Soups

Salads

THIRTY-TWO CHOP SALAD 10	Iceberg Lettuce, King Crab, Soppressata, Roasted Red and Yellow Peppers, Red Onions, Kalamata Olives, Hearts of Palm, Red Wine Vinaigrette.
"BLT SALAD" 11	Baby Iceberg Lettuce, Local Bacon, Heirloom Tomatoes, Fine Herbs, Rye Croutons, Bleu Cheese Crumbles, Green Goddess Dressing
CLASSIC CAESAR 10	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini, Prepared Tableside
WATERMELON 12	Baby lettuce, Goat Cheese, Roasted Spring Onions, Candied Pecans, Aged Balsamic, Summer Radishes, Aged Fig Balsamic Vinegar
HEIRLOOM TOMATO CART 12	House Made Bacon, Smoked Bleu Cheese, Truffle Vinaigrette, Micro Basil, Pickled Celery, Garlic Crostini, 12-Year Aged Balsamic Vinegar. Prepared Table Side

Steaks

We Proudly Serve USDA Prime Beef

Cowboy Steak* 57	20 Ounce Bone-In Rib-Eye
Prime Rib of Beef* 38/43	12 Ounce or 16 Ounce Slow Roasted, Au Jus, Haricot Verts, and Yorkshire Bread Pudding
Filet Mignon* 39/49	8 Ounce or 12 Ounce Center Cut
New York Strip* 48	14 Ounce Center Cut
Delmonico* 45	14 Ounce, the Ultimate Rib-Eye, Made Famous in the 1840's In New York
CAB New York Strip 35	12 Ounce Certified Angus Beef Center Cut

Thirty-two Signature Steaks

House Dry Aged Tomahawk*

42 Ounce, Choice of Two Sides, Carved Tableside, for Two
120

32 Ounce Porterhouse*

Two Bakers, Wild Mushrooms, Sauce Foyot, Carved Tableside, for Two
115

Dry Aged Rib-Eye 16 Ounce*

Aged for 45 Days
62

Steak Embellishments

Summer Truffle Butter 10	Seared Foie Gras and Summer Truffles 11
Point Reyes Bleu Cheese 8	Port Wine & Caramelized Shallot Butter 6
Oscar Topping 12	Michelle Topping 13
Red wine Demi-Glace 5	Béarnaise 5

Specialties

Joyce Farms Free Range Chicken Breast* 26	Citrus Brined, Pan Seared, Local Bacon and Garlicky Sautéed Spinach, Logan Mill Stone Grits, Chardonnay and Tabasco® Beurre Blanc
Seared Veal Chop* 42	Classic Sauce Diane Prepared Tableside
Domestic Grove Lamb Rack* 42	Provençal Crust, House Made Merguez Sausage, Fava Beans, Roasted Red Peppers, Wild Mushrooms, Sauvignon Blanc and Lemon Thyme Lamb Jus Lie
Locally Raised Pork Chop 29	Apple Brined, Red Pepper and Sage Jam, Grilled Bourbon Infused Peaches, Roasted Spring Onions and Butter Poached Fingerling Potatoes

General Manager: John Gaulke

Chef d'Cuisine: Matthew Kallinikos

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. Embellishments Available

ANDOUILLE CRUSTED SEA BASS
38

Corn and Crawfish Macque Choux, Green Onions, Lemon Beurre Blanc

SNAPPER EN PAPILOTE
35

Crisp Jardinière vegetables, sweet corn and white vermouth silk

Additional Embellishments

Oscar
12

Michelle
13

Piccata
12

Renoir
12

Shellfish

SEARED GEORGE'S BANK SCALLOPS
38

Sauce Vin Blanc, with Arugula Purée, Heirloom Grape Tomatoes, Fennel Fronds, Micro Chervil and Cucumber Pearls Tossed in Meyer Lemon Oil

LIVE MAINE LOBSTER
MARKET PRICE

Three Pound Steamed Maine Lobster, Served with Drawn Butter and Lemon

TWIN LOBSTER TAILS
99

Broiled 16 oz. Cold Water Lobster Tails, Served with Drawn Butter and Lemon

ALASKAN KING CRAB LEGS
MARKET PRICE

Flown in From Kachemak Bay Alaska, Served with Drawn Butter and Lemon

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

Horseradish Mashed Potatoes
8

Sea Salt Baked Potato
7

Truffle & Lobster Mac and Cheese
12

Today's Foraged Wild Mushrooms
Market Price

Logan Mills White Cheddar Bacon Grits
9

House Cured Bacon, Steen's Syrup & Black Pepper
10

Haricot Vert, House Lardoons
9

Steakhouse Onion Rings
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 food-borne 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.*

Dessert Menu

LEMON BASIL TART 7	Fresh Lemon Basil Curd in a Cream Cheese Tart Shell with Lemon Basil Sorbet and Raspberry Coulis
TABLESIDE BANANAS FOSTER FOR TWO 16	Sweet Fresh Bananas in a Citrus Rum Sauce with House-made Ice Cream Serves Two
CRÈME BRULÈE 8	Classic French Vanilla Custard Caramelized Tableside
CHOCOLATE SOUFFLÉ 10	Served Tableside with Crème Anglaise – If Not Preordered, Please Allow 25 Minutes
GIN AND TONIC ENTREMET 8	Lime Cake, Lime Curd, Gin and Tonic Mousse, Juniper Crumbs, and Cherry Gelee
WARM CHOCOLATE CHIP COOKIE 10	Fresh Baked To Order Served With Our Homemade Vanilla Ice Cream – If Not Preordered, Please Allow 15 Minutes
DECONSTRUCTED STRAWBERRY SHORTCAKE 8	Olive Oil Almond Cake, Honey Lavender Ice Cream, Strawberry Anglaise, Fresh and Roasted Strawberries, Vanilla Bean Cream
NEW YORK STYLE CHEESE CAKE 9	Served With a Warm Cherry Compote
ARTISANAL CHEESE PLATTER CHOICE OF THREE 18 OR CHOICE OF SIX 34	Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds
SACHER TORTE 9	Chocolate Hazelnut Cake with Apricot Jam and Chocolate Glaze, Unsweetened whipped Cream

COFFEE MENU

<i>COFFEE</i> 3	Roasted Whole Bean Guatemala Antigua
<i>ESPRESSO</i> 4	Espresso Roast
<i>CAPPUCCINO</i> 4	Espresso Roast, Steamed Milk
<i>FRENCH PRESS COFFEE</i> 6	Made for Two with Traditional Accompaniments
<i>IRISH COFFEE</i> 10	Jameson Irish Whiskey, Coffee, Cream
<i>CAFÉ GRAND MARNIER</i> 10	Grand Marnier Liqueur, Coffee, Whipped Cream
<i>ELDERTON, "GOLDEN SEMILLON"</i> GLASS 16/55 BOTTLE	South Eastern Australia '05
<i>INNISKILLIN, "ICE-WINE" VIDAL</i> GLASS 25/95 BOTTLE	Canada '05
<i>FONSECA "BIN 27" PORTO</i> GLASS 8/45 BOTTLE	Douro, Portugal 'NV
<i>NIEPOORT, "COLHEITA" TAWNY PORTO</i> GLASS 65/500 BOTTLE	Douro, Portugal '76
<i>CHÂTEAU SUDUIRAUT</i> GLASS 25/150 BOTTLE	Sauternes, Bordeaux '97
<i>FAR NIENTE "DOLCE" LATE HARVEST</i> GLASS 35/ 250 BOTTLE	Nappa Valley '02