

# Appetizers

<i>AHI TUNA &amp; WATERMELON POKE</i> 15	Avocado, Yuzu Marinated Sushi Grade Tuna and Watermelon, Green Onions, Toasted Sesame Seeds, Sweet Soy, Lotus Root, and Shaved Cucumber, Shaved Serrano Chilies, Chive Oil
<i>SEAFOOD TOWER FOR TWO/FOUR/SIX</i> MARKET PRICE	Red King Crab Legs, Poached Maine Lobster Tail, Gulf Shrimp, and Cold Water Oysters. Traditional Accompaniments
<i>ESCARGOTS À LA BOURGUIGNONNE</i> 15	Red Wine, Pancetta, Garlic Brown Butter, Parsley Pesto, Parmesan Crust and Crostini
<i>JUMBO SHRIMP COCKTAIL</i> 16	Slow Poached Gulf White Shrimp, Chipotle and Horseradish Tomato Jam, Pickled Celery and Pepper Salad
<i>CHEF'S SELECTION OF AMERICAN OYSTERS</i> MARKET PRICE	Half Dozen, Available either Raw on the Half Shell with Traditional Accompaniments or Prepared by the Chef's Choice
<i>GOAT CHEESE ARTICHOKE TART</i> 14	Chèvre Goat Cheese, Oven Roasted Tomatoes, Kalamata Olives, Roasted Spring Onions, Fresh Thyme, Fig Balsamic Reduction, Butter Herb Crust, Arugula and Prosciutto Salad
<i>CHILLED BUTTER POACHED LOBSTER</i> 16	Persian Cucumber Pearls, Caviar, Crème Fraiche Scallop and Chive Mousseline and Parsley Broth
<i>SEARED PEPPERED SCALLOP, FOIE GRAS, &amp; HOUSE BACON</i> 18	Bread and Butter Pickled Peaches, Pea Greens, Roasted Spring Onions, Steen's Cane Syrup and Chicory Coffee Reduction, and Crumble Pistachios
<i>SIGNATURE CRAB CAKES</i> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Chipotle and Horseradish Tomato Jam, and Micro Chervil

# Soups

<i>OYSTER AND ARTICHOKE BISQUE</i> 12	Gulf Oyster, Roasted Fennel, Crème Fraiche
<i>THIRTY-TWO "MINISTRONE"</i> 11	Chicken Consommé, Toasted Farro, Fresh Garden Vegetables, Lemon Grass and Fresh Dill, Arugula Pesto, Herb Cracker
<i>CLASSIC FRENCH ONION</i> 10	Traditional Rich Onion Soup flavored with Brandy and Sherry, Gruyere and Parmesan Cheese, Garlic Crostini
<i>SOUP SAMPLER</i> 12	A Sampling of All Three Of Our Soups

# Salads

<i>THIRTY-TWO GREEK SALAD</i> 14	Iceberg, Bibb Lettuce and Chiffonade Mint, Roasted Red Peppers, Kalamata Olives, Radishes, Feta Cheese, Cucumber, Sopressata, King Crab, Chick Peas, Pepperoncini and Red Wine Oregano Vinaigrette
<i>"BLT SALAD"</i> 11	Baby Iceberg Lettuce, Local Bacon, Heirloom Tomatoes, Fine Herbs, Rye Croutons, Bleu Cheese Crumbles, Green Goddess Dressing
<i>CLASSIC CAESAR</i> 10	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini
<i>HEIRLOOM TOMATO CART</i> 12	House Made Bacon, Smoked Bleu Cheese, Truffle Vinaigrette, Basil, Pickled Celery, Garlic Crostini, 12-Year Aged Balsamic Vinegar. Prepared Table Side
<i>CRISPY CRUDITÉ SALAD</i> 12	Spring Mix, Frisée, Ribbons of Celery, Carrot, Cucumber, Radish, Torn Croutons, Sunflower Seeds, Local Honey Lemon Dill Vinaigrette

# Steaks

We Proudly Serve USDA Prime Beef

<i>Cowboy Steak*</i> 57	20 Ounce Bone-In Rib-Eye
<i>Prime Rib of Beef*</i> 38/43	12 Ounce or 16 Ounce Slow Roasted, Au Jus, Haricot Verts, and Yorkshire Pudding
<i>Filet Mignon*</i> 39/49	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>CAB New York Strip</i> 35	12 Ounce Certified Angus Beef Center Cut

## Thirty-two Signature Steaks

### *House Dry Aged Tomahawk\**

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

### *Dry Aged Rib-Eye 16 Ounce\**

Aged for 45 Days  
62

### *Steak Embellishments*

*Black Summer Truffle Butter*

10

*Point Reyes Bleu Cheese*

8

*Oscar Topping*

12

*Béarnaise*

5

*Caramelized Shallot & Roasted Porcini Butter*

10

*Seared Foie Gras and Summer Truffles*

6

*Michelle Topping*

13

*Red Wine Demi-Glace*

5

## Specialties

*Springer Mt. Free Range Chicken Breast\**

26

Citrus Brined, Pan Seared, House Bacon and Garlicky Sautéed Spinach, Logan Mill Stone Grits, Chardonnay and Tabasco® Beurre Blanc

*Veal Cutlet \**

38

Lightly Pan Fried Thin Cutlet of Veal, Preserved Lemon Chive Caper Sauce, Roasted Yellow Pepper Spaetzle, and Heirloom Tomato, Summer Greens, Prosciutto, and American Grana Cheese.

*Charleston Lamb*

42

Grilled Petite Summer Vegetables, Farro Salad, Carrot and Ginger Puree, White Vermouth and Lemon Thyme Lamb Jus Lie'

*Pork Chop\**

29

Citrus Brine, Wild Mushrooms, Fingerling Potato, Spring Onions, Fava Bean, Red Pepper Jam

*Thirty-two Signature Gourmet Burger*

22

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

## Fresh Fish Entrée

**CHEF'S FRESH FISH SELECTION \***  
MARKET PRICE

*Selected 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 Onions, Lemon Beurre Blanc*

**SEAFOOD CIOPPINO**  
40

*Fresh Gulf Seafood, Shrimp, Crabmeat, Scallop, House Made Squid Ink Pasta, Summer Vegetables, Cherry Tomato, and Riesling Broth*

**PAN SEARED JOHN DORY**  
39

*Prepared Tableside, Lemon Grass Amandine Sauce, Haricot Verts*

### Additional Embellishments

Oscar  
12

Michelle  
13

Piccata  
12

Renoir  
12

## Shellfish

**SEARED GEORGE'S BANK SCALLOPS**  
38

*Sweet Corn Vin Blanc, Fava Beans, Roasted Corn Summer Truffles, House Bacon, Fingerling Potato, Roasted Creole Tomato and Celery Leaf Salad*

**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, Served with Drawn Butter and Lemon*

**ALASKAN KING CRAB LEGS**  
MARKET PRICE

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

**SHRIMP THIRTY-TWO**  
36

*Charred Creole Tomato Veloute', Tasso, Wild Mushrooms, Heirloom Cherry Tomatoes, Shaved Fennel, White Wine, Creamy 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

*Horseradish Mashed Potatoes*  
8

*Sea Salt Baked Potato or Baked Sweet Potato (Candied Pecan and Chipotle Cinnamon Compound Butter)*  
7

*Lobster & Winter Truffle Mac and Cheese*  
12

*Daily Foraged Wild Mushrooms*  
Market Price

*Logan Mills White Cheddar Bacon Grits*  
9

*Steen's Cane Syrup & Cured Black Pepper Bacon*  
10

*Roasted Cauliflower with Whipped Goat Cheese, Pistachio Crumbles*  
11

*Summer Succotash: Fava Bean, Corn, Summer Truffles, and House Bacon*  
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.*

# Dessert Menu

**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

**WARM CHOCOLATE CHIP COOKIE**  
10

Fresh Baked To Order Served With Our Homemade Vanilla Ice Cream – If Not Preordered, Please Allow 15 Minutes

**NEW YORK STYLE CHEESE CAKE**  
9

Served With a Warm Cherry Compote

**INDIVIDUAL CHOCOLATE CHERRY CAKE**  
9

Kirsch Soaked Chocolate Cake with Mascarpone Chocolate Filling and Cherries

**RASPBERRY WHITE CHOCOLATE DOUGHNUT BREAD PUDDING**  
8

Raspberry Custard, White Chocolate Sauce, Raspberry Coulis, Pink Peppercorn Ice Cream, Vanilla Milk Crumb

**TABLESIDE "32" PEACH MELBA FOR TWO**  
16

Bourbon and Cane Syrup Poached Peaches, Raspberry Chambord Sauce, Sea Salt Ice Cream, Pound Cake, Vanilla Almond Streusel

**FRIED BLUEBERRY ICE CREAM**  
9

Fresh Blueberry Ice Cream, Blueberry Coulis

**LEMON POPPY SEED CAKE**  
8

Vanilla Rum Poached Cherries, Fresh Basil, Lemon Thyme Ice Cream

*Also available upon request: Fresh Summer Berries & Crème Anglaise, and Chef's Assortment of Ice Creams*

# Coffee Menu

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