

Appetizers

<i>SESAME SEARED AHI TUNA</i> 16	Soy Pickled Shitake Mushrooms, Tamarind Spiced Crispy Wonton, Sweet Soy, Mango Reduction, Shaved Scallions, Red Radish
<i>SEAFOOD TOWER FOR TWO/FOUR/SIX</i> MARKET PRICE	Red King Crab Legs, Poached Maine Lobster Tail, Gulf Shrimp, Cold Water Oysters. 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>BRAISED BEEF CHEEKS</i> 14	Parsley, Preserved Lemon, Pommes Frites, Point Reyes Blue Cheese
<i>CHILLED BUTTER POACHED LOBSTER</i> 17	Crispy Lotus Root, Avocado, Winter Citrus Fruit, Truffled Tarragon Vinaigrette
<i>SEARED SCALLOP AND FOIE GRAS</i> 18	House Cured Maple Bacon, Roasted Onion Jam, Poached Pear, Torn Rye Croutons, Toasted Hazel Nuts
<i>SIGNATURE CRAB CAKES</i> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Chipotle Horseradish Tomato Jam, Micro Chervil

Soups

<i>SHE CRAB BISQUE</i> 12	Traditional Creamy Bisque, She Crabmeat & Roe, Dry Sherry Flambé, Herbed Wheat Cracker
<i>ROASTED CAULIFLOWER AND WILD MUSHROOM</i> 11	Confit of Fennel, Roasted Cauliflower Florets, Crumbled Goat Cheese, Chef's Selection of Foraged Mushrooms
<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, Chick Peas, Pepperoncini, Red Wine Oregano Vinaigrette
<i>"BLT" SALAD</i> 14	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>SALT ROASTED BABY BEETS</i> 13	Arugula, Roasted Baby Red and Gold Beets, Rouge Smoked Blue Cheese, Candied Walnut, Shaved Red Onion, Local Honey Preserved, Lemon Vinaigrette
<i>DUCK SALAD</i> 14	Sliced Smoked Moulard Duck Breast, Frisée Lettuce, Bacon Lardons, Pickled Red Onion, Granny Smith Apple, Slow Poached Egg, White Sesame Seeds, Dried Cherry and Champagne Vinaigrette

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 CIOPPINO
40

Fresh Gulf Seafood, Shrimp, Crabmeat, Scallop, House Made Smoked Paprika Pasta, Winter Vegetables, Cherry Tomato, and Riesling Broth

PAN ROASTED GULF SNAPPER
38

Sweet Potato Ribbons, Fresh Brussel Slaw, House Cured Bacon, Pecan Bourbon Meunière Sauce Prepared Table Side

Additional Embellishments

Oscar
12

Michelle
13

Piccata
12

Renoir
12

Shellfish

SEARED GEORGE'S BANK SCALLOPS
38

House Made Chorizo, Chickpea, Kale, San Marzano Tomato, White Wine Ragout

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 Veloute', House Made Tasso Ham, Wild Mushrooms, Heirloom Cherry Tomatoes, Shaved Fennel, White Wine, Creamy 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

Horseradish Mashed Potatoes
8

Sea Salt Baked Potato or Baked Sweet Potato
7

Lobster & Winter 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 Baby Beets, Smoked Almonds, Crumbled Feta
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.*

Steaks

We Proudly Serve USDA Prime Beef

<i>Cowboy Steak*</i> 57	20 Ounce Bone-In Rib-Eye
<i>Roast Prime Rib of Beef**</i> 38/43	12 oz. or 16 oz. Slow Roasted, Madeira Jus Lié, Haricot Verts, Yorkshire Pudding
<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, Midwestern Grain Feed

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

Wagyu Cap Steak*
6 Ounce Masami Ranch, Hand Cut, Naturally Raised
50

Steak Embellishments

Winter 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
11
Michelle Topping
13
Red Wine Demi-Glace
5

Specialties

<i>Joyce Farms Free Range Chicken Breast*</i> 26	Pan Seared, Citrus Brined, House Bacon, Garlic Sautéed Spinach, Logan Mills Stone Grits, Chardonnay and Tabasco® Sauce Beurre Blanc
<i>Veal Cutlet *</i> 38	House made Bucatini Pasta, Veal Demi-Glace, San Marzano Tomato, Tarragon, Wild Mushrooms, Guanciale and Langoustine
<i>Moroccan Spiced Lamb</i> 42	Domestic Colorado Grove Lamb, Garlic Hummus, Crispy Chickpeas, Chermoula, Mint, Feta Roasted Carrots, Pomegranate Reduction
<i>Sweet Tea Brined 14 Ounce Pork Chop*</i> 29	Roasted Brussel Sprouts, Herb Mushroom Bread Pudding, Red Pepper Jam, Sweet Tea Gastrique
<i>Braised Beef Short Rib</i> 35	Herbed Goat Cheese Polenta, Truffle Gremolata, Slow Poached Farm Egg
<i>Thirty-two Signature Gourmet Burger</i> 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

Chef de Cuisine: Matthew Kallinikos

Dessert Menu

DECONSTRUCTED CARROT CAKE 8	Carrot Cake, Cream Cheese Icing, House Made Cinnamon Ice Cream, Walnut Crunch, Carrot Buttons, Carrot Geleé, Black Raisin Coulis
TABLESIDE BANANAS FOSTER FOR TWO 16	Sweet Fresh Bananas in a Citrus Rum Sauce with House-made Ice Cream Serves Two
COFFEE AND DOUGHNUTS 8	Traditional New Orleans Style Beignets, House Made Café au Lait Ice Cream, Brandy Milk Punch Dipping Sauce
CHOCOLATE SOUFFLÉ 10	Served Tableside with Crème Anglaise – If Not Preordered, Please Allow 25 Minutes
INDIVIDUAL KEY LIME TART 8	Lime Curd, Sugar Dough Crust, Apricot Mousse
WARM CHOCOLATE CHIP COOKIE 10	Fresh Baked To Order Served With Our Homemade Vanilla Ice Cream – If Not Preordered, Please Allow 15 Minutes
POT DE CRÈME TRIO 8	Chocolate with Candied Pretzels, Hazel Nut with White Chocolate Cranberry Clusters, Blood Orange with Campari Geleé
NEW YORK STYLE CHEESE CAKE 9	Served With a Warm Cherry Compote
CRÈME BRULÉE 8	Classic French Vanilla Custard Caramelized Tableside
BLUEBERRY MOUSSE 9	Blueberry Mousse, Sugar Tart, Vanilla Cheese Cake, Fresh Seasonal Berries Chocolate Garnish

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

COFFEE MENU

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