

# 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> 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>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, 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 (Candied Pecan and Chipotle Cinnamon Compound Butter)*  
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

*Bone in Filet\**  
14 Ounce Center Cut Filet  
55

### 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 Shaved 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

General Manager: Charlene Egan

Chef de Cuisine: Matthew Kallinikos

# Dessert Menu

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

<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 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