

## Appetizers

### Tuna Carpaccio

Blackened Tuna Loin, Apple, Cucumber,  
Tomato, Herb Dressing  
14

### Braised Beef Ravioli

Sautéed Napa Cabbage, Caraway Seed  
Served with Thyme Bordelaise  
13

### Gulf Crab or Shrimp Cocktail

Citrus Horseradish Sauce  
15

### Gulf Coast Crab Cakes

Colossal Lump Crab, Sauce Remoulade  
15

### Bacon Wrapped Scallops

Jumbo Scallops, Smokey Bacon  
Champagne Lemon Sauce  
16

### Escargot en Croute

Braised in Red Wine, Pancetta, Roasted Apple &  
Garlic Butter Baked in Puff Pastry Shell  
14

### Brie & Smoked Duck Confit

Baked Brie Wrapped in Feuilles de brick, Fig Syrup,  
Fall Fruit ,Micro Mint & Pecan Salad  
15

### Oyster Trio

Broiled – Garlic Butter, Slab Bacon  
Japanese Style - Thai Chili, Garlic, & Fresh Herbs  
Crispy Fried - Bitter Cherry & White Truffle Tartar  
15

## Soups

### French Onion Soup

Gruyere, Parmesan, Garlic Crostini  
9

### Lobster Bisque

Sweet Cream, Brandy  
12

### Wild Mushroom & Black Truffle

Fennel and Onion Confit, Shaved Parmesan  
12

## Salads

### Caesar Salad

Classic, Tableside  
Caesar Dressing, Parmesan Crostini  
9

### thirty-two Salad

Arugula, Mesclun Greens, Grapefruit,  
Bleu Cheese, Champagne Vinaigrette  
10

### Salt Roasted Beet Salad

Red & Gold Beets, Pumpkin Seeds, Feta,  
Grilled Asparagus, Truffle Vinaigrette  
12

### Fall Harvest

Baby Arugula, Muzina & Spinach Blend  
Crisp Goat Cheese, Dried Red Grapes, Sunflower  
Seeds, Mulled Apple Cider Vinaigrette  
11

### Lobster Chopped Salad

Mixed Greens, Smokey Bacon, Egg, Onion, Tomato,  
Roast Corn, Maytag Blue Cheese, Haricot Verts,  
Sesame Yuzu Vinaigrette  
15

## Entrees from Land

### Bone-In Filet Mignon

Our Finest 14 oz. Cut of Beef Broiled on the Bone for Maximum Flavor  
48

### Cowboy Steak

Bone-in 20 oz. Rib Eye Steak  
A Southern Favorite  
48

### Kurobuta Pork Shank

Guinness® Braised, Ricotta Gnocchi, & Jardinière Vegetables  
34

### Charleston Chop

12oz Grove Lamb Chop, Roasted Baby Vegetables,  
Herb Parmesan Potatoes & Gin Demi-glace  
36

### Petite Filet Mignon

A Smaller 8 oz. Center Cut Version of the Filet Mignon  
38

### Delmonico

The Flavorful 14 oz. Steak Made Famous in New York in the 1840's  
42

### New York Strip Steak

14 oz. Center Cut from the Loin  
46

### Prime Rib of Beef

12 or 16 oz. Cut, Slow Roasted on the Bone Crusted in Sea Salt, garlic, and Herbs  
35/39

## Embellishments for Your Steak Selection

### Traditional Béarnaise

4

### Crumbled Bleu Cheese

5

### Oscar Topping

Asparagus, Lump Crab Meat, Hollandaise  
12

### Michelle Topping

Crawfish Tails, Lump Crab, Sauce Béarnaise  
12

## Thirty-Two House Specialties

### Double Cut Berkshire Pork Chop

Apple Brined, Dried Cranberry and Shallot Bread Pudding, Frisée, Bacon Lardoons, Normandy Sauce  
35

### Veal Biloxi

Veal Scaloppini with Shrimp, Crab, Crawfish in a Tasso Cream Sauce, Angel Hair Pasta  
35

### Wagyu Flank Steak

Caramelized Shallots, Red Jus, Potato Galette, Blue Cheese & Watercress Salad  
45

### Roasted Free Range Chicken

Sea Salt & Thyme Crusted, Wild Mushroom & Fava Bean Ragout, Fingerling Potatoes, Preserved Lemon Demi  
35

## Accompaniments

### Cold Smoked Grilled Asparagus

9

### Creamed or Sautéed Spinach

7

### Chef Starch

8

### Sea Salt Baked Potato

6

### Yukon Gold Garlic Mashed Potatoes

7

### Cabernet Button Mushrooms

6

### Twice Baked Potato

7

### Chef Vegetable

8

### Cavatelli & Lobster & Winter Truffle Mornay

11

### Roasted Autumn Vegetable Ratatouille

9

WE PROUDLY FEATURE USDA PRIME CUTS FROM

**ALLEN BROTHERS**  
THE GREAT STEAKHOUSE STEAKS®

## Fresh Fish Entrees

### Pan Seared Halibut

White Bean & Vegetable Cassoulet,  
Lemon Butter Sauce

38

### Seafood Cioppino

Little Neck Clams, Shrimp, Scallops  
Fennel, Roasted Tomato, Riesling Broth

42

### Pacific Dover Sole

Table Side Presentation, Meunière Sauce

45

### Chefs Fish Choice

32

### Chefs Fish Choice

32

All seafood selections at thirty-two are flown in fresh daily to ensure that only the finest fish and shellfish are served

All fresh fish can be prepared as listed below

## Pan Fried Charbroiled Sautéed Blackened

### Lump Crab Piccata

Jumbo Lump Crab  
Lemon Caper Sauce

13

### Michelle Topping

Crawfish Tails, Lump Crab  
Sauce Béarnaise

12

### Renoir

Lump Crab Meat, Gulf Shrimp and Fresh Herbs in a  
Chardonnay Beurre Blanc

12

### Oscar Topping

Asparagus, Lump Crab Meat  
Sauce Hollandaise

12

## Shellfish

### Twin Lobster Tails

Cold Water Tails Seasoned with Chef's Sea Salt Blend  
and Citrus Butter  
Market Price

### Alaskan King Crab Legs

Flown in from Kachemak Bay Alaska  
Market Price

### Shrimp and Grits

Blackened Colossal Shrimp, Seared Cheese Grit Cake,  
Crawfish Cardinal Sauce

35

### Live Maine Lobsters

3 Pound Steamed Maine Lobster Served with  
Drawn Butter and Lemon  
Market Price

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.