

APPETIZERS:

TUNA TARTAR	spicy mayo, edamame, cilantro, lime, and avocado relish, sweet soy molasses, yuzu pearls, potato gaufrette 16
SOUS VIDE SEARED SCALLOPS	corn puree, whiskey barrel shoyu brown butter, celery leaves, basil, blistered shishito pepper, chili flakes 18
ESCARGOTS A LA BOURGUIGNONNE	red wine, pancetta, garlic brown butter, parsley coulis, parmesan cheese and crostini 16
JUMBO SHRIMP COCKTAIL	slow poached gulf white shrimp, chipotle and horseradish tomato jam, pickled celery and pepper salad 16
PORK BELLY "AL PASTOR"	locally raised home place pastures pork belly, creamy masa, roasted poblano, pickled red onion, micro cilantro, roasted pineapple, queso fresco and toasted pepitas 16
SIGNATURE CRAB CAKES	pan seared colossal lump crabmeat, thirty-two style remoulade, apple and celery slaw 18
CANDIED BLACK PEPPER BACON STEAK	black pepper lacquered house made bacon, green apple, radish and caraway salad, roasted wild onions, cane syrup reduction 15

SOUPS:

LOBSTER BISQUE	BUTTERNUT SQUASH AND SWEET POTATO	CLASSIC FRENCH ONION
poached lobster meat, mango vanilla bean fruit crème, tangerine lace 14	puree of butternut squash and sweet potato, smoked duck breast, black pepper oil, bacon and cranberry jam, micro mirepoix 13	traditional rich onion soup flambéed with brandy and sherry, gruyere and parmesan cheese, garlic crostini 12

SALADS:

THIRTY-TWO GREEK SALAD	iceberg lettuce, roasted red pepper, kalamata olives, radish, feta cheese, cucumber, sopressata, king crab, chickpeas, pepperoncini, red wine oregano vinaigrette 14
"BLT" SALAD	baby iceberg lettuce, house cured bacon, heirloom tomatoes, fines herbs, rye croutons, bleu cheese crumbles, shaved red onions green goddess dressing 12
CLASSIC CAESAR	romaine hearts, garlic, anchovies, dijon mustard, lemon juice, parmesan, olive oil and vinegar, crostini 12
SALT ROASTED BEET AND BLUEBERRY SALAD	marinated goat cheese, shaved radishes, roasted shaved brussel sprouts, pickled red onions, winter citrus, micro mirepoix greens, fennel and mustard vinaigrette 14

FRESH FISH ENTRÉE:

CHEF'S FRESH FISH SELECTION	sourced daily, your choice of pan fried, char-broiled, sautéed, or cast iron blackened, additional embellishments available aq
SEA BASS PROVENÇAL	herbs de provence, stewed black lentils, mirepoix, bacon and kale, roasted tomato and leek sauce 44

SHELLFISH:

SCALLOPS AND "BACON"	seared scallops, local braised pork belly, mississippi delta blues rice grits®, new orleans style barbeque sauce, roasted red bell pepper, braised collard green 39	ALASKAN KING CRAB LEGS	flown in from kachemak bay alaska, accompanied by drawn butter, and lemon aq
TWIN LOBSTER TAILS	broiled 16 oz. cold water lobster tails, accompanied by drawn butter, and lemon aq	SHRIMP THIRTY-TWO	charred tomato velouté, house made tasso ham, wild mushrooms, heirloom cherry tomatoes, shaved fennel, white wine, creamy grit girl grits® 36

STEAK & SEAFOOD EMBELLISHMENTS:

RENOIR TOPPING 13	POINT REYES BLEU CHEESE® 8	OSCAR TOPPING 13
MICHELLE TOPPING 14	BÉARNAISE/HOLLANDAISE 5	RED WINE DEMI-GLACE 5
PICCATA TOPPING 12	YUZU KOSHO BUTTER 8	TRUFFLE BUTTER 10

STEAKS:

PRIME RIB	slow roasted, haricot verts, duck fat roasted fingerling potatoes, haricot verts, madeira jus lié 16 oz. 47 12 oz. 39	DELMONICO	the ultimate well marbled rib-eye, made famous in the 1840's in new york 14 oz. 47
FILET MIGNON	center cut 10 oz. 51 8 oz. 44	1855® BLACK ANGUS NEW YORK STRIP	center cut mid-western grain fed 12 oz. 38
NEW YORK STRIP	center cut 14 oz. 49		

"THIRTY-TWO" SIGNATURE STEAKS

SIGNATURE TOMAHAWK	48 oz. hand cut, choice of two sides 125
AMERICAN WAGYU	naturally raised, cast iron seared manhattan cut, bacon, bourbon and bone marrow butter, garlic pomme frites 60
JAPANESE A5 STRIP	cut per ounce, 4oz minimum aq

ACCOMPANIMENTS:

GRILLED ASPARAGUS 11	LOBSTER & WINTER TRUFFLE MAC AND CHEESE 12
CREOLE CREAM CHEESE & ROASTED GARLIC MASHED POTATO 8	WHITE CHEDDAR BACON GRIT GIRL GRITS® 9
CREAMED OR SAUTÉED SPINACH 9	BRAISED GREENS WITH SMOKED HAM HOCK 12
SEA SALT BAKED POTATO OR BAKED SWEET POTATO 8	DUCK FAT ROASTED HEIRLOOM CARROTS WITH LOCAL HONEY AND ALMONDS 14
CHEF'S FORAGED MUSHROOMS 13	SEASONAL DAILY FORGED VEGETABLE aq

SPECIALTIES:

FRENCH COUNTRY CHICKEN GALANTINE	joyce farms organic chicken, country ham, pistachio, dried apricot, fresh herbs and black truffles, duck fat roasted potatoes and heirloom carrots, pommery mustard glace de poulet 35
BRAISED VEAL CHEEKS	mushroom marsala sauce, oven roasted cherry tomatoes, crispy prosciutto chips, creamy herb polenta, wilted garlic spinach, shaved american grana 40
DOUBLE CUT LAMB RACK	grove lamb® rack, apricot harrissa rub, herb labneh, date and almond tabbouleh, roasted carrots 42
SWEET TEA BRINED PORK CHOP	locally raised home place pastures pork rack chop, black-eyed peas, red pepper and apple jam, braised collard greens 34

* Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, milk, 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.