

Appetizers

AHI TUNA 19	Togarashi Rare Seared Tuna, Chilled Soba Noodles, Citrus Emulsion, Torn Basil, Mint, Chili Crisp, Roasted Pickled Shiitake Mushrooms, Collard Green Kimchi
CHEF'S SOUTHERN BOARD 35 60	Chef's Selection of Charcuterie and Cheese, Valencia Almonds, Marinated Olives, Pickled Vegetables, Pimento Cheese, Crystal Hot Sauce Deviled Egg, Blackeye Pea Hummus, Sugar Cane Slaw, Fried Saltine Crackers and Grilled Bread
CHAR GRILLED OCTOPUS 18	Ancho Chili Sauce, House Made Tostada, Fresh Chorizo, Frisee, Pickled Carrot and Red Cabbage, Winter Citrus Fruit, Micro Cilantro, Salsa Verde
ESCARGOTS A LA BOURGUIGNONNE 20	Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread
LOBSTER RIGATONI 20	Fresh Rigatoni Pasta, Amatriciana Sauce, Poached Lobster, House Made Italian Sausage, Caramelized Shallots, Shaved Garlic, American Grana, Crispy Guanciale, Torn Basil
COLD SMOKED BEEF CHEEK 18	Slow Braised, Creamy Grit Gril Grit Polenta, Pickled Red Onion, Frisee, Celery Leaf, Sunny Side Quail Egg, Crispy Garlic Chips
JUMBO SHRIMP COCKTAIL 19	Shaved Fennel and Winter Citrus Fruit, Arugula, Preserved Lemon and Gin Cocktail Sauce, Old Bay Remoulade
SIGNATURE CRAB CAKES 22	Pan Seared Colossal Crab, Sugar Cane Slaw, Thirty-Two Style Remoulade
HUDSON VALLEY FOIE GRAS 24	Chef's Daily Preparation

Soup

ONION SOUP 13	Traditional Rich Onion Soup, Flambéed with Brandy and Sherry, Gruyère Cheese, Garlic Crostini
LOBSTER BISQUE 16	Poached Lobster Meat, Mango Vanilla Bean Fruit Crème, Tangerine Lace
CELERY ROOT CRÉMEAUX 14	Black Pepper Scallops, Pickled Radish, Tarragon and Chive Oil
SOUP SAMPLER 17	Sampling of all Three Soups

Salad

THIRTY-TWO SIGNATURE WEDGE 14	Baby Iceberg, House Cured Bacon, Heirloom Tomatoes, Fines Herbes, Rye Croutons, Blue Cheese Crumbles, Shaved Red Onions, Green Goddess Dressing
CLASSIC CAESAR 14	Romaine Hearts, White Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Olive Oil, Red Wine Vinegar, Garlic Crostini
HARVEST SALAD 14	Kale, Frisee, Spinach, Toasted Pepitas, Benton's Country Ham®, Granny Smith Apple, Dried Cherries, Crumbled Feta Cheese, Shaved Tri Color Heirloom Carrots, Dried Cherry and Mustard Vinaigrette
SALT ROASTED BEET 15	Baby Lettuce, Shaved Red Onion, Salt Roasted Beets, Rouge Smoked Blue Cheese®, Black Pepper Rye Croutons, Radishes, Honey Tarragon Preserved Lemon Vinaigrette

Fresh Fish Entrée

CIOPPINO
48

A Fresh Seafood Stew Composed of Clams, Mussel, Scallop, Shrimp, Mirepoix, South African Lobster Tail, Fresh Torn Herbs, White Vermouth Fumet, Vermont Butter, Country Bread with Burnt Orange Rouille

ORA KING SALMON
43

Dried Mushroom and Miso Dashi, Roasted Trumpet Mushrooms, Heirloom Fingerling Potatoes, Roasted Wild Onions, Sugar Snap Peas, Pea Greens, Lemon Oil, Roasted Heirloom Cherry Tomatoes

Shellfish

PAN-SEARED SCALLOPS
46

Apple Glazed Pork Belly, Sweet Potato Puree, Almond Crumble, Crystal® Hot Sauce Soaked Cherries, Cane Syrup Aioli, Wilted Kale

COLD WATER MAINE LOBSTER TAILS
AQ

Twin or Single Tails Broiled 16oz Lobster Tails, Accompanied by Drawn Butter and Lemon

ALASKAN KING CRAB LEGS
AQ

1¾ lbs or ¾ lb, Flown in from Kachemak Bay, Accompanied by Drawn Butter and Lemon

GULF SHRIMP
40

Seared Gulf White Jumbo Shrimp, Braised Field Peas and Benton's Country Ham®, Kale Pistou, Old Bay Beurre Blanc, Micro Mirepoix, Corn Bread Croutons, Andouille Sausage

Accompaniments

Grilled Asparagus
11

Creole Cream Cheese & Roasted Garlic Mashed Potato
9

Creamed or Sautéed Spinach
11 / 9

Sea Salt Baked Potato or Baked Mississippi Sweet Potato
10 / 9

Chef's Foraged Mushrooms
13

Lobster and Winter Truffle Mac and Cheese
14

White Cheddar Bacon Grit Girl® Grits
9

Braised Field Peas, Country Ham
11

Seasonal Daily Foraged Vegetable
14

Braised Greens, Smoked Ham Hock
12

Salt Roasted Beets, Local Honey, Feta, Winter Citrus and Almonds
12

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.

Parties of 8 or more will have 18% gratuity added to their guest check

Steaks

USDA PRIME RIB 52 60	12oz. or 16oz. Slow Roasted Prime Rib of Beef, Haricot Vert, Duck Fat Roasted Fingerling Potatoes, Madeira Jus Lié
1855® BLACK ANGUS FILET MIGNON 52 60	8oz. or 10oz. Center Cut
USDA PRIME NEW YORK STRIP 60	14oz. Center Cut
USDA PRIME DELMONICO 60	14oz. Ultimate Ribeye Cut, Made Famous in the 1840's in New York
1855® BLACK ANGUS NEW YORK STRIP 42	12oz. Center Cut, Midwestern Grain Fed

“thirty-two” Signature Steaks

JAPANESE A5 STRIP LOIN Cut Per Ounce, 4oz Minimum, Chili Crisp Sauce, Micro Pea Greens AQ	USDA PRIME TOMAHAWK Hand Cut 50oz Long Bone Rib Chop, Accompanied by Your Choice of Two Sides 150
TENDERLOIN ROSSINI Twin Three Ounce Wagyu Medallions, Foie Gras, Black Truffle, Vermont Cultured 90 Day Aged Butter and Champagne Poached Lobster Tail, Chasseur Sauce, Chive and Manchego Potato Rösti AQ	AMERICAN WAGYU FILET True Grit Cattle Company®, Naturally Pennsylvania Raised Cast Iron Seared, Black Pepper, Thyme and Bourbon Butter, Garlic Pommes Frites 72

Steak & Seafood Embellishments

Renoir Topping 16	Point Reyes Bleu Cheese 8	Oscar Topping 16
Michelle Topping 16	Béarnaise/Hollandaise 5	Red Wine Demi-Glace 8
Piccata Topping 15	Truffle Butter 10	Shrimp AQ
Jumbo Lump Crab AQ	Scallops AQ	Bone Marrow Butter 10

Specialties

BRAISED BEEF SHORT RIB 55	Oblique Heirloom Carrots, Roasted Wild Onions, English Peas, Crispy Pancetta, Wild Mushrooms, Cabernet and Shallot Whipped Potato, Marcona Almond and Citrus Gremolata, Grilled Crostini
PISTACHIO & HERB CRUSTED LAMB 52	Truffle Scented Mustard, Fregola, Fall Vegetables in Brown Butter, Braised Red Cabbage, Celery Root Puree, Bone Marrow Bordelaise Sauce
PORK TOMAHAWK CHOP 42	Home Place Pastures® Local Pork, Sweet Tea Brine, Garlic Chili and Local Honey Glaze, Crispy Pork Belly Lardon, Roasted Heirloom Carrots, Turnips, Radish, Fingerling Potatoes and Haricot Vert
HALF-ROASTED CHICKEN 37	Winter Citrus Brined Joyce Farms® Free Range Chicken, Rosemary and Toasted Hazel Nut Crumble, Roasted Celery Root, Heirloom Carrots, Granny Smith Apple, Sweet Italian Sausage, Potato, Brussel Sprouts, Dried Cherry Pommery Mustard Chicken Jus Lié

General Manager : Nancy Nguyen

Executive Sous Chef : Matthew Kallinikos

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