

Appetizers

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| AHI TUNA 20 | Thin Shaved Tuna, Cucumber Ribbons, Watermelon Radish, Charred Scallion Emulsion, Red Pickled Ginger, Togarashi Wonton Crisp, Compressed Watermelon, Lemon Chili Crisp Oil, Micro Wasabi Greens, Yuzu and Soy Pearls |
| CHEF’S SOUTHERN BOARD 37/62 | Chef’s Selection of Charcuterie and Cheese, Valencia Almonds, Marinated Olives, Pickled Vegetables, Pimento Cheese, Crystal Hot® Sauce Deviled Egg, Blackeyed Pea Hummus, Sugar Cane Slaw, Fried Saltine Crackers® and Grilled Bread |
| CHAR GRILLED OCTOPUS 19 | Lemon Aioli, Nduja Sausage, Confit Fingerling Potato Coins, Arugula Pesto, Calabrian Chili, and House Made Grilled Purple Quinoa and Saffron Bread |
| ESCARGOTS A LA BOURGUIGNONNE 21 | Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread |
| RICOTTA AND PORCINI GNOCCHI 19 | Vermont Brown Butter, Trumpet Mushrooms, Caramelized Shallots, Lemon Zest, Chervil and Parsley Salad, Pecorino Romano |
| GRILLED ASPARAGUS CAPRESE 19 | Grilled Green and White Asparagus, Gratinéed Fresh Mozzarella, Roasted Heirloom Cherry Tomato, Whipped Ricotta, 8-year Aged Balsamic, Shaved Prosciutto, Fresh Basil, Lemon Oil, Garlic Crouton Crumbles |
| JUMBO SHRIMP COCKTAIL 21 | Citrus Suprêmes 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

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| 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 |
| SMOKED CHICKEN CONSOMMÉ 14 | House Cold Clarified Smoked Chicken Broth, Low Country Style Chicken and Country Ham Terrine, Mirepoix, Toasted Farro |
| SOUP SAMPLER 17 | Sampling of all Three Soups |

Salad

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| THIRTY-TWO SIGNATURE WEDGE 14 | Baby Iceberg, House Cured Bacon, Heirloom Tomatoes, Fines Herbs, 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 |
| HEIRLOOM TOMATO 14 | Toy Box Tomatoes, Whipped Ricotta, Tomato Powder, Shaved Red Onion, Balsamic Caviar, Fresh Basil, Shaved Prosciutto di Parma, Baby Gem Lettuce Hearts, Garlic Tuile Crisp, Burrata |

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

Fresh Fish Entrée

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| CHEF’S FISH SELECTION AQ | Sourced Daily, Your Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened, Additional Embellishments Available |
| 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 |
| PAN ROASTED HALIBUT 48 | Baby Leek, Potato and Watercress Velouté, Broken Parsley Oil, Fresh Dill, Confit Cherry Tomato, Roasted Spring Onions, Poached Fingerling Potato, Smoked Trout Roe |

Shellfish

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| PAN-SEARED SCALLOPS 48 | Peanut Romesco, Wilted Arugula, Grilled Peaches, Local Honey Glazed Pork Belly Lardoons, Steen’s® Cane Syrup Aioli, Crumbled Peanuts |
| 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

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| Grilled Asparagus 11 | Creole Cream Cheese & Roasted Garlic Mashed Potato 10 |
| Creamed or Sautéed Spinach 11 | Sea Salt Baked Potato or Baked Mississippi Sweet Potato 10 |
| Chef’s Foraged Mushrooms 14 | Lobster and Summer Truffle Mac and Cheese 18 |
| White Cheddar Bacon Grit Girl® Grits 10 | Braised Field Peas, Country Ham 11 |
| Seasonal Daily Foraged Vegetable 14 | Corn Maque Choux 13 |
| Braised Greens, Smoked Ham Hock 13 | |

General Manager : Nancy Nguyen

IP Executive Sous Chef : Matthew Kallinikos

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Steaks

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| USDA PRIME RIB 57 70 | 12oz. or 16oz. Slow Roasted Prime Rib of Beef, Haricot Vert, Duck Fat Roasted Fingerling Potatoes, Madeira Jus Lié |
| 1855® BLACK ANGUS FILET MIGNON 55 64 | 8oz. or 10oz. Center Cut |
| USDA PRIME NEW YORK STRIP 61 | 14oz. Center Cut |
| USDA PRIME DELMONICO 64 | 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

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| 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 155 |
| AMERICAN WAGYU FILET True Grit Cattle Company®, Naturally Pennsylvania Raised Cast Iron Seared, Black Pepper, Thyme and Bourbon Butter, Garlic Pommes Frites 76 | |

Steak & Seafood Embellishments

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| Renoir Topping 18 | Point Reyes Bleu Cheese 8 | Oscar Topping 17 |
| Michelle Topping 18 | Béarnaise/Hollandaise 6 | Red Wine Demi-Glace 9 |
| Piccata Topping 16 | Truffle Butter 10 | Jumbo Shrimp AQ |
| Jumbo Lump Crab AQ | Scallops AQ | Bone Marrow Butter 10 |

Specialties

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| VEAL SCHNITZEL 48 | Veal Striploin Lightly breaded, Pan Fried, Parsley, Dill, Traditional Hunter Sauce, Roasted Corn, Bacon and Shallot Spätzle, Cucumber Salad with Dill Yogurt |
| PISTACHIO & HERB CRUSTED LAMB 54 | Charred Artichoke Puree, Spring Onion, Trumpet Mushroom, House Made Merguez, Roasted Peaches, Crispy Duck Fat Pavé Potatoes, Bone Marrow Bordelaise |
| PORK TOMAHAWK CHOP 46 | Sweet Tea Brined, Corn Maque Choux, Red Pepper Peach Jam, Bacon and Shallot Wilted Greens, Broken Parsley Oil |
| HALF-ROASTED CHICKEN 38 | Semi Boneless Citrus Brine Joyce Farms® Chicken, Heirloom Fingerling Potato, Roasted Cherry Tomato, Heirloom Carrots, Baby Turnips, Watermelon Radish, Haricot Verts, Trumpet Mushroom, Preserved Lemon Fines Herbs Sauce |

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.

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