

# APPETIZERS

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## TUNA TARTARE

spicy mayo, edamame, cilantro, lime, and avocado relish, sweet soy molasses, yuzu pearls, potato gaufrettes, cucumber ribbon, pickled ginger 18

## NEW ORLEANS STYLE BARBEQUE SCALLOPS

delta blues rice grits®, lazy magnolia southern pecan® and worcestershire reduction, braised collard greens and crispy pork rinds 18

## ESCARGOT À LA BOURGUIGNONNE

red wine, pancetta, garlic brown butter, parsley coulis, parmesan and crostini 18

## JUMBO SHRIMP COCKTAIL

slow-poached gulf white shrimp, chipotle and horseradish tomato jam, pickled celery and pepper salad 18

## FILET AND LOBSTER RAVIOLI

fresh lobster ravioli, seared american wagyu tenderloin tips, cognac demi-glace, wild mushrooms, wilted spinach, ricotta, toasted panko crumble 20

# SOUPS

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## WHITE BEAN AND WINTER GREENS

house-made italian sausage, mire poix, ham and parmesan broth, seasonal greens, cracked black pepper 13

## LOBSTER BISQUE

poached lobster meat, mango vanilla bean fruit crème, tangerine lace 16

## CLASSIC FRENCH ONION

traditional rich onion soup flambéed with brandy and sherry, gruyère, garlic crostini 12

## SIGNATURE CRAB CAKES

pan-seared colossal lump crab, sugar cane slaw, thirty-two style rémoulade 20

## CHEF'S SOUTHERN BOARD (FOR TWO OR FOUR)

chef's selection of charcuterie and cheeses, valencia almonds, marinated olives, duck fat and honey herb roasted heirloom carrots, pimento cheese, crystal® deviled egg, black-eyed pea hummus, sugar cane slaw, fried saltine crackers and grilled bread 35/60

## CANDIED BLACK PEPPER BACON STEAK

black pepper lacquered house-made bacon, roasted wild onions, cane syrup reduction, green apple, radish and caraway salad 17

## FOIE GRAS

hudson valley foie gras, chef's daily preparation 24

# SALADS

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## THIRTY-TWO GREEK SALAD

iceberg lettuce, roasted red pepper, kalamata olives, radish, feta, cucumber, sopressata, king crab, chickpeas, pepperoncini, red wine and oregano vinaigrette 16

## "BLT" SALAD

baby iceberg lettuce, house-cured bacon, heirloom tomatoes, fine herbes, rye croutons, bleu cheese crumbles, shaved red onions, green goddess dressing 12

## CLASSIC CAESAR

romaine hearts, garlic, anchovies, dijon mustard, garlic crostini, parmesan, olive oil and vinegar, garlic crostini 12

## WINTER BEET SALAD

chiffonade of raw collard greens, roasted brussels sprouts and city greens® arugula, roasted red and gold beets, smoked duck breast, toasted sesame seeds, crumbled marinated goat cheese, roasted grapes, preserved lemon and chamomile tea vinaigrette 15

## SHELLFISH

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### PAN-SEARED SCALLOPS & BACON

seared scallops, braised local pork belly, corn and crawfish maque choux, pea greens, pork rind crumble, fennel and creole mustard vinaigrette 41

### TWIN OR SINGLE LOBSTER TAILS

broiled 16oz lobster tails, accompanied by drawn butter and lemon AQ

### ALASKAN KING CRAB LEGS

1 $\frac{3}{4}$  lbs or  $\frac{3}{4}$  lbs, flown in from kachemak bay alaska, 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® 40

## FRESH FISH ENTRÉE

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### CHEF'S FRESH FISH SELECTION

sourced daily, your choice of pan-fried, charbroiled, sautéed, or cast iron blackened, additional embellishments available AQ

### FLORIDA GROUPER

house-made chorizo sausage, braised white beans, crushed san manzo tomatoes, little neck clams, pea greens, salsa verde 40

## STEAKS

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### PRIME RIB

usda prime, slow-roasted, haricot verts, duck fat roasted fingerling potatoes, madeira jus lié 12oz | 46 16oz | 57

### 1855® BLACK ANGUS FILET MIGNON

center cut 8oz | 48 10oz | 55

### NEW YORK STRIP

usda prime, center cut 14oz | 58

### DELMONICO

usda prime, the ultimate well-marbled rib-eye, made famous in the 1840s in new york 14oz | 54

### 1855® BLACK ANGUS NEW YORK STRIP

center cut, midwestern grain fed 12oz | 40

## "THIRTY-TWO" SIGNATURE STEAKS

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### SIGNATURE TOMAHAWK

usda prime, hand-cut, choice of two sides 48oz | 140

### TRUE GRIT FARMS® AMERICAN WAGYU FILET

naturally raised, cast iron seared, black pepper, thyme and bourbon butter, garlic pommes frites 7oz | 68

### JAPANESE A5 STRIP

cut per ounce, 4oz minimum AQ

# SEAFOOD & STEAK EMBELLISHMENTS

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renoir 15

béarnaise/hollandaise 5

truffle butter 10

michelle 15

oscar 15

jumbo gulf shrimp AQ

piccata 15

red wine demi-glace 8

jumbo lump crab AQ

point Reyes bleu cheese® 8

## SPECIALTIES

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### JOYCE FARMS® HALF ROASTED CHICKEN

sweet tea and lemongrass brined joyce farms® semi-boneless half chicken, braised collard greens, crispy fingerling potatoes, grilled corn spoon bread, crystal® hot sauce beurre blanc 35

### VEAL CHOP

lightly pounded and pan fried, corn spätzle, roasted corn, bacon, roasted brussel sprouts, apple, caraway seed, pommery mustard and cornichon beurre blanc 47

### DOUBLE CUT LAMB CHOPS

grove® lamb chops, herb and violet mustard crust, huckleberry and syrah reduction, celery root and apple purée, roasted heirloom baby carrots and cippolini onions, pistachio crumble 46

### APPLE BRINED PORK CHOP

locally raised rack chop, basil hayden bourbon, brown sugar, butter and pecan stuffed baked apple, wild mushrooms, smashed fingerling potatoes, red pepper jam 37

### CHIANTI BRAISED 1855® ANGUS SHORT RIB

creamy roasted garlic grit girl grit polenta®, roasted cherry tomatoes, shaved garlic, wilted spinach, parsley, lemon, basil pesto 52

## ACCOMPANIMENTS

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grilled asparagus 11

creole cream cheese &  
roasted garlic mashed potato 8

creamed or sautéed spinach 11/9

sea salt baked potato or  
baked sweet potato 9

chef's foraged mushrooms 13

lobster & winter truffle  
mac and cheese 12

white cheddar bacon grit girl grits® 9

braised greens with smoked ham hock 12

duck fat roasted heirloom carrots with  
local honey and almonds 14

seasonal daily farm-to-table vegetable AQ

\* 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.