

Appetizers

AHI TUNA TARTARE 20	<i>Ponzu and Chili Crisp Broth, Cucumber Ribbon, Yuzu Pearl, Avocado, Radish, Toasted Sesame Seeds, Chives, Red Onion, Micro Wasabi Greens, Crispy Salt and Pepper Wonton</i>
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, Black-eyed 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 22	Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread
DUCK FAT ROASTED HEIRLOOM CARROTS 18	Peanut Romesco Sauce, Ricotta Salata, Picked Herbs Salad, Charred Cippolini Onions, King Trumpet Mushroom, Toasted Crushed Marcona Almonds, Bacon Lardons, Grilled Chicory, Fermented Local Honey & Harissa Vinaigrette, Winter Citrus
BRAISED PORK CHEEKS 20	Carrot Purée, Pickled Red Onions, Pea Greens, Fried Garlic Chips, Pinot Noir Huckleberry Vinaigrette
JUMBO SHRIMP COCKTAIL 21	Citrus Supremes, Arugula, Preserved Lemon Salad, Gin Cocktail Sauce, and 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
FRENCH HERMIT OYSTERS AQ	Locally Farmed Oysters Served Raw On The Half Shell, Lemon, Horseradish, Mignonette, Tabasco®, Cocktail Sauce, and Saltine Crackers

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
ROASTED WILD MUSHROOM 14	King Trumpet, Beef Rilette, Confit of Onions and Leeks, Roasted Pears, Micro Chervil
SOUP SAMPLER 17	Sampling of all Three Soups

Salad

THIRTY-TWO STEAKHOUSE SALAD 14	Baby Iceberg, House Cured Bacon, Heirloom Tomatoes, Fines Herbs, 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
ROASTED BEET AND ARUGULA 14	Shaved Pears, Winter Citrus Fruit, Salt Roasted Beets, Candied Pecans, Shaved Soppresata, Ricotta Salata, Preserved Lemon and Local Honey Vinaigrette

Fresh Fish Entrée

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 45	Pan Seared with a Rosemary, Pinot Noir Poached Cherries, Hazelnut Crust, Pommery Beurre Blanc, Celery Root Purée, Saffron Oil
CHERMOULA ROASTED SNAPPER 48	Cauliflower and Almond Puree, Mint Parsley and Orange "Gremolata", Roasted Fennel, Blistered Tomatoes and Cauliflower Florets, Flash Fried Crispy Chickpeas, Butter Braised Almonds

Shellfish

PAN-SEARED SCALLOPS 48	Cacio e Pepe, Fresh Capellini Pasta, Wilted Arugula, Guanciale, Toasted Pine Nuts, Toasted Breadcrumbs, Preserved Lemon, Blistered Hot House Cherry Tomatoes, Calabrian Chili Oil
COLD WATER MAINE LOBSTER TAILS AQ	16oz Twin or Single Tail Broiled Lobster Tail, 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 SCARPAREILLO 42	Pan Roasted Large Gulf Shrimp, House Made Italian Sausage, Roasted Fennel, Picholine Olives, Cherry Peppers, Crushed San Marzano Tomatoes, White Wine, Shaved Garlic, Swiss Chard, Fresh Herbs, White Beans, Grilled Rustic Sour Dough

Accompaniments

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 12
Chef's Foraged Mushrooms 14	Lobster and Winter Truffle Mac and Cheese 18
White Cheddar Bacon Grit Girl® Grits 10	Grilled Broccolini, Amatriciana Sauce and Ricotta Salata 13
Seasonal Daily Foraged Vegetables 14	Roasted Cauliflower, Leeks, Almonds, Dried Golden Currants, Dukkah Spice, and Feta 14
Braised Collard Greens, Smoked Ham Hock 13	

Steaks

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
14OZ MILK FEED VEAL CHOP 58	Crabmeat and Roasted Shiitake Mushroom, Pommery Soubise Sauce

“thirty-two” Signature Steaks

JAPANESE A5
Chef's Selection of Cut, 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
76

Steak & Seafood Embellishments

Renoir Topping 20	Point Reyes Bleu Cheese 10	Oscar Topping 20
Michelle Topping 19	Béarnaise /Hollandaise 6	Red Wine Demi-Glace 9
Truffle Butter 10	Bone Marrow Butter 10	Warm Cowboy Butter 10
Jumbo Lump Crab AQ	Scallops AQ	Jumbo Shrimp AQ

Specialties

BRAISED BEEF CHEESE AND RAVIOLI
48

Slow Braised, House Made Mushroom Duxelle and Ricotta Ravioli, Roasted Trumpet Mushrooms, Heirloom Carrots, Cipolini Onions, Blistered Cherry Tomatoes, Red Wine Glace de Veau, Ricotta Salata, Broken Parsley Oil

DUET OF LAMB
58

Truffle Mustard and Herb Lamb Rack, Winter Vegetables, Cabernet Bordelaises Sauce, Slow Braised Lamb Ragù, Toasted Pine Nuts and Truffled Potato Gnocchi

PORK TOMAHAWK CHOP
46

Heritage Breed Pork, Mulled Apple Brine, Braised Red Cabbage, Roasted Sweet Potatoes, House Bacon and Green Apple and Pear Hash, Pickled Red Onions, with Cider Reduction

HALF-ROASTED CHICKEN
38

Semi Boneless Citrus Brine Belle and Evans® Chicken, Heirloom Fingerling Potato, Roasted Cherry Tomatoes, Heirloom Carrots, Baby Turnips, Watermelon Radish, Haricot Verts, Trumpet Mushrooms, 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.