

## Appetizers

<b>AHI TUNA TARTARE</b> 20	Avocado, Charred Pineapple, Watermelon Radish, Pickled Fresno Chilies, Ponzu Sauce, Wonton Crisp
<b>CHEF'S SOUTHERN BOARD</b> 37/62	Chef's Selection of Charcuterie and Cheese, Southern Delicacies
<b>CHAR GRILLED OCTOPUS</b> 20	Salsa Verde, Hasselback Potato, House Made Italian Sausage, Roasted Tomatoes, Warm Olives
<b>ESCARGOTS A LA BOURGUIGNONNE</b> 22	Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread
<b>CAST IRON GREENHILL BAKED BRIE</b> 28	Steins Cane Syrup and Maderia Sauce, Tasso, Wild Huckle Berries, Crushed Smoked Almonds, Grilled Sour Dough Bread. For Two
<b>LOW COUNTRY BEEF CARPACCIO</b> 24	Wagyu Striploin, Red Pepper Jam, Griffin Cheese, Pickled Mustard Seed, Fried Black-Eyed Peas, Spring Onions, Grilled Sour Dough
<b>JUMBO SHRIMP COCKTAIL</b> 21	Citrus Arugula Salad, Gin Cocktail Sauce, and Old Bay Remoulade
<b>SIGNATURE CRAB CAKES</b> 22	Colossal Crab, Sugar Cane Slaw, Thirty-Two Style Remoulade
<b>HUDSON VALLEY FOIE GRAS</b> 24	Chef's Daily Preparation
<b>FRENCH HERMIT OYSTERS</b> AQ	Local Oysters On Half Shell, Also Available, Chef's Hot Daily Selection
<h2>Soup</h2>	
<b>ONION SOUP</b> 13	Flambéed with Brandy and Sherry, Gruyère Cheese, Garlic Crostini
<b>LOBSTER BISQUE</b> 16	Mango Vanilla Bean Fruit Crème, Tangerine Lace
<b>ASPARAGUS CREMIEUX</b> 16	Crabmeat, Smoked Trout Roe, Crème Fraîche, Chive Oil
<b>SOUP SAMPLER</b> 17	Sampling of all Three Soups
<h2>Salad</h2>	
<b>THIRTY-TWO STEAKHOUSE SALAD</b> 14	Baby Iceberg, Bacon, Heirloom Tomatoes, Blue Cheese Crumbles, Red Onions, Green Goddess Dressing
<b>CLASSIC CAESAR</b> 14	Romaine Hearts, House Made Dressing, Garlic Crostini
<b>HEIRLOOM TOMATO AND CUCUMBER SALAD</b> 15	Cucumber and Marinated Tomato, Feta, Mint, Basil, and Cured Olive, Toasted Pine Nuts, Roasted Green Garlic Herb Vinaigrette.

## Steaks

<b>USDA PRIME RIB</b> 57   70	12oz. or 16oz. Slow Roasted, Haricot Vert, Fingerling Potatoes, Madeira Jus Lié
<b>1855® BLACK ANGUS FILET MIGNON</b> 55   64	8oz. or 10oz. Center Cut
<b>USDA PRIME NEW YORK STRIP</b> 61	14oz. Center Cut
<b>USDA PRIME DELMONICO</b> 64	14oz. Ultimate Ribeye Cut
<b>1855® BLACK ANGUS NEW YORK STRIP</b> 42	12oz. Center Cut
<b>14OZ MILK FED VEAL CHOP</b> 58	Crabmeat and Roasted Shiitake Mushroom, Marsala 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**  
Cast Iron Seared, Café de Paris Butter, Garlic  
Pommes Frites  
76

**AUSTRALIAN WAGYU**  
Chef's Selections of Cut, Robbin's Island®,  
Cast Iron Seared, Café de Paris Butter,  
Garlic Pommes Frites  
78

## Steak & Seafood Embellishments

Renoir Topping 21	Point Reyes Bleu Cheese 10	Oscar Topping 20
Michelle Topping 20	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

**HONEY SOUS VIDE DUCK BREAST**  
45

Ginger and Honey Roasted Peaches, Spring Onions, Baby Squash, Fingerling Potato, Pistachio Crumble, Pinot Noir Reduction

**DUET OF LAMB**  
58

Yogurt and Berbere Spiced, Mint Pistou, Braised Lamb Ragù, Roasted Heirloom Carrots, Pistachio Crumbs

**PORK TOMAHAWK CHOP**  
46

Heritage Pork, Red Pepper Jam, Pork Belly Braised Field Peas, Corn Bread Croutons, Braised Greens

**HALF-ROASTED CHICKEN**  
39

Semi Boneless Citrus Brined Belle and Evans® Chicken, Fingerling Potato, Summer Vegetable Medley, 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.*

## 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

Summer Succotash, Gnocchi, Pea and Parsley Purée, Preserved Lemon Vinaigrette

**PAN ROASTED SEA BASS**  
49

Carrot, White Miso, and Lemongrass Dashi, Purple Potatoes, Garden Vegetables, Heirloom Baby Carrots

## Shellfish

**PAN-SEARED SCALLOPS**  
48

Cacio e Pepe, Capellini, Arugula, Guanciale, Pine Nuts, Preserved Lemon, Blistered 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

**SHRIMP SCARPAREILLO**  
42

Large Domestic Shrimp, Italian Sausage, Fennel, Picholine Olives, Cherry Peppers, San Marzano Tomatoes, White Beans, Grilled Rustic Sour Dough

## Accompaniments

Grilled Asparagus  
14

Creole Cream Cheese & Roasted Garlic Mashed Potato  
14

Creamed or Sautéed Spinach  
14

Sea Salt Baked Potato or Baked Mississippi Sweet Potato  
14

Chef's Foraged Mushrooms  
14

Braised Collard Greens, Smoked Ham Hock  
14

White Cheddar Bacon Grit Girl® Grits  
14

Berbere Spiced Cauliflower, Goat Cheese Hummus  
14

Seasonal Daily Foraged Vegetables  
14

Field Peas Cassoulet, Pork Belly, Toasted Breadcrumbs  
14

Lobster and Summer Truffle Mac and Cheese  
20