

Appetizers

TUNA CARPACCIO 20	Avocado, Watermelon Radish, Pickled Fresno Chilies, Yuzu Pearls, Micro Wasabi, Fresh Herbs, Cucumber Ribbons, Chili Crisp Ponzu Sauce, Salt and Pepper Wonton Crisp
CHEF'S SOUTHERN BOARD 37/62	Chef's Selection of Charcuterie and Cheese, Southern Delicacies
CHAR GRILLED OCTOPUS 20	Homemade Chorizo, Corn Purée, Fingerling Patatas Bravas, Smoked Paprika, Piquillo Peppers, Roasted Spanish Olives, Citrus Supremes
ESCARGOTS A LA BOURGUIGNONNE 22	Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread
CAST IRON GREENHILL BAKED BRIE 28	Roasted Apple and Pear, Crumbled Pecans, Shaved Country Ham, Cane Syrup and Madeira Reduction, Grilled Bread. For Two
BRAISED RABBIT CACCIATORE 24	Roasted Bell Pepper and Tomato, Shaved Garlic, Green Olives, Italian Sausage, Hunter Style Vegetables, Red Wine Sauce, Capers, Fresh Garganelli Pasta
JUMBO SHRIMP COCKTAIL 21	Citrus Arugula Salad, Gin Cocktail Sauce, and Old Bay® Remoulade
SIGNATURE CRAB CAKES 22	Colossal Crab, Sugar Cane Slaw, Thirty-Two Style Remoulade
HUDSON VALLEY FOIE GRAS 24	Chef's Daily Preparation
FRENCH HERMIT OYSTERS AQ	Local Oysters On Half Shell, Also Available, Chef's Hot Daily Selection

Soup

ONION SOUP 13	Flambéed with Brandy and Sherry, Gruyère Cheese, Garlic Crostini
LOBSTER BISQUE 16	Mango Vanilla Bean Fruit Crème, Tangerine Lace
CASSOULET SOUP 16	Roasted Garlic Broth, White Beans, Duck Confit, Sausage, Mirepoix
SOUP SAMPLER 17	Sampling of all Three Soups

Salad

THIRTY-TWO STEAKHOUSE SALAD 14	Baby Iceberg, Bacon, Heirloom Tomatoes, Blue Cheese Crumbles, Red Onions, Green Goddess Dressing
CLASSIC CAESAR 14	Romaine Hearts, House Made Dressing, Garlic Crostini
WINTER SAISON SALAD 15	Arugula, Roasted Beets, Smoked Duck Breast, Citrus Supremes, Bartlett Pear, Spiced Cracked Walnuts, Goat Cheese, Shaved Winter Vegetables, Local Honey Cardamon, and Chamomile 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	Roasted Cauliflower, Red Onion, Cannellini Beans, Kale, Fennel, Kalamata Olives, Majlooe Dates, Buttery Turmeric and Saffron broth, Almonds, Pea Greens
RED FISH IMPERIAL 49	Texas Red Fish, Jumbo Lump Crab, Herb Panko, Grilled Andouille Sausage, Braised Leek Fondue, Chive Oil

Shellfish

PAN-SEARED "SCALLOPS & BACON" 48	Roasted Butternut Squash Romesco, Trumpet Mushrooms, Crispy Pork Belly, Sautéed Kale, Lemon Ricotta Ravioli, Crushed Peanuts
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 SCRAPARIELLO 42	Large White 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	Wagyu Tallow and Berbère Roasted Carrots 14
Seasonal Daily Foraged Vegetables 14	Crispy Brussel Sprouts, Spicy Aioli 14
Lobster and Winter Truffle Mac and Cheese 20	

Steaks

USDA PRIME RIB 57 70	12oz. or 16oz. Slow Roasted, Haricot Vert, 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
1855® BLACK ANGUS NEW YORK STRIP 42	12oz. Center Cut
14OZ VEAL CHOP 58	Milk Fed Dutch Veal, Crabmeat, Green Apple and Roasted Shiitake Mushroom, Pommery and Winter Truffle Normandy Sauce

“thirty-two” Signature Steaks

JAPANESE A5
Chef’s Selection of Cut, Cut Per Ounce, 4oz Minimum, Chili Crisp Sauce, Micro Pea Greens
AQ
76

USDA PRIME TOMAHAWK
Hand Cut 50oz Long Bone Rib Chop, Accompanied by Your Choice of Two Sides
155

AMERICAN WAGYU FILET
Cast Iron Seared, Smoked Chimichurri, Garlic Pommes Frites
76

AUSTRALIAN WAGYU
Chef’s Selections of Cut, Robbin’s Island®, Cast Iron Seared, Smoked Chimichurri, 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

HARISSA BRAISED BEEF CHEEKS 52	Goat Cheese Polenta, Wagyu and Honey Roasted Carrots, Crispy Shallots, Mint, Almond, and Citrus Gremolata Salad
DUET OF LAMB 58	Yogurt and Berbère Spiced Lamb Rack, Braised Lamb Neck, Mirepoix and Black Lentil Ragù, Madras Roasted Cauliflower, Sauce Bordelaise
SWEET TEA BRINED PORK RACK CHOP 46	Beeler’s Heritage Pork, Chopped Brussel Sprouts, Leeks, Apples, Bacon, Candied Pecans and Sweet Potato Hash, Caramelized Onion Grits, Pepper Jam
HALF-ROASTED CHICKEN 39	Semi Boneless Citrus Brined Belle and Evans® Chicken, Fingerling Potato, Winter 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.