

Appetizers

AHI TUNA TARTARE 20	Avocado, Charred Pineapple, Watermelon Radish, Pickled Fresno Chilies, Ponzu Sauce, Wonton Crisp
CHEF'S SOUTHERN BOARD 37/62	Chef's Selection of Charcuterie and Cheese, Southern Delicacies
CHAR GRILLED OCTOPUS 20	Salsa Verde, Hasselback Potato, House Made Italian Sausage, Roasted Tomatoes, Warm Olives
ESCARGOTS A LA BOURGUIGNONNE 22	Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Country Bread
CAST IRON GREENHILL BAKED BRIE 28	Steins Cane Syrup and Maderia Sauce, Tasso, Wild Huckle Berries, Crushed Smoked Almonds, Grilled Sour Dough Bread. For Two
LOW COUNTRY BEEF CARPACCIO 24	Wagyu Striploin, Red Pepper Jam, Griffin Cheese, Pickled Mustard Seed, Fried Black-Eyed Peas, Spring Onions, Grilled Sour Dough
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
<h2>Soup</h2>	
ONION SOUP 13	Flambéed with Brandy and Sherry, Gruyère Cheese, Garlic Crostini
LOBSTER BISQUE 16	Mango Vanilla Bean Fruit Crème, Tangerine Lace
ASPARAGUS CREMIEUX 16	Crabmeat, Smoked Trout Roe, Crème Fraîche, Chive Oil
SOUP SAMPLER 17	Sampling of all Three Soups
<h2>Salad</h2>	
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
HEIRLOOM TOMATO AND CUCUMBER SALAD 15	Cucumber and Marinated Tomato, Feta, Mint, Basil, and Cured Olive, Toasted Pine Nuts, Roasted Green Garlic Herb 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	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
GULF SHRIMP SCARPAREILLO 42	Large Gulf 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	

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 MILK FED VEAL CHOP 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.