

# TABLE 32

## CHEF'S BOARDS

### CURED MEATS 16

rotating charcuterie selections

### ARTISAN CHEESES 16

chef's choice with fruit & bread

### VEGETABLES 14

seasonal selection, roasted & pickled

### COMBINATION 16

chef's choice of meats & cheeses

## STARTERS & SMALL PLATES

### CALAMARI 10

zucchini, squash, sambal aioli

### \* POKE 12

ahi tuna, sesame seed, scallion, house marinade

### CHEESESTEAK EGG ROLLS 10

bell peppers, onions, pepper jack sauce

### \* KOREAN BBQ STRIP 16

Open Prairie 8 oz New York, house dry rub, eel sauce, sonomono salad

### LAMB & FETA MEATBALLS 12

lemon, tzatziki, tabbouleh

### CHARRED WINGS 10

buffalo or soy & cilantro or salt & vinegar

### MARYLAND CRAB CAKES 14

citrus slaw, peppadew vinaigrette, basil oil

### BANG BANG SHRIMP 12

crispy shrimp, honey sriracha glaze, basil aioli

### OSSO BUCCO 11

mini pork shanks, goat cheese potatoes, port demi

### GREEK FONDUE 10

feta, fresh mozzarella, dill, lemon, tomato, Kalamata olive, olive oil, grilled pita

## SOUPS & SALADS

Add chicken for 4, shrimp for 6, steak for 6, salmon for 7

### LOBSTER BISQUE

cup 5 | bowl 8

### SOUP OF THE DAY

cup 4 | bowl 6

### SIDE SALAD / CAESAR 4

### POACHED PEAR & GORGONZOLA 12

prosciutto, arugula, pistachio, pear vinaigrette

### 32 HOUSE 9

mixed greens, roasted mushroom, bacon lardons, warm potato crouton, mustard vinaigrette

### COBB 12

avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg

### CAESAR 8

romaine, shaved asiago, house caesar, crouton, anchovy upon request (add \$1)

### FARMHOUSE WEDGE 12

### HALF PORTION 7

iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

### CRANBERRY CHICKEN 12

mixed greens, tomato, red onion, feta, cashew, apple, balsamic vinaigrette

Dressings: ranch, blue cheese, pear vinaigrette, caesar, balsamic vinaigrette, peppadew vinaigrette, mustard vinaigrette, Russian dressing

## SANDWICHES

Served with fries or homemade chips

### GIBRONI TOASTED SUB 10

hot capicola, genoa salami, meatball, sundried tomato, arugula, fresh mozzarella, banana pepper, tomato

### LOBSTER ROLL 16

chilled lobster, lemon, dill, scallion, homemade chips

### \* THE ANIMAL 14

½ lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg

### \* THE 32 15

open faced steak sandwich, caramelized onion, mushroom, arugula salad, homemade chips

### SHRIMP BURGER 12

house ground shrimp patty, cilantro, chipotle lime guacamole

### SPICY CHICKEN 9

crispy chicken thigh, jalapeño slaw, toasted brioche

### REUBEN 11

Guinness & ginger braised corned beef, gruyere, sauerkraut, Russian dressing, caraway rye

### GRILLED GRUYERE & BACON 9

mozzarella, fig jam, wheatberry bread

### BANH MI FLATBREAD 10

sliced pork, sesame seed, jalapeno, cabbage, pickled carrot, cilantro

### \* ANGUS 10

½ lb burger, cheese, arugula, tomato, onion, basil aioli, toasted brioche

\*add bacon, egg, mushrooms, caramelized onion, guacamole, fresh jalapeño \$1 each

### CHICKEN MARGHERITA 10

grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, grilled focaccia

### STREET TACOS 9

(fish, steak or chicken) mango pico de gallo, cilantro citrus slaw served with tortilla chips

### AVOCADO SMASH TOAST 9

wheat berry toast, avocado, feta, sesame seed, soy reduction, cilantro, scallion, poached egg

## FEATURES

### CHICKEN & WAFFLES 14

crispy chicken breast, corn bread waffle, andouille, jalapeno, bell pepper, buttermilk gravy, bourbon bacon caramel syrup

### LOBSTER MAC 16

spinach, prosciutto, gruyere, fontina, scallion, lobster cream

### SOUP & SALAD 8

lunch salad, cup of soup & focaccia bread

### NOODLE BOWL 16

chicken or shrimp, red curry, coconut, braised kale, seasonal vegetables, rice noodles

18% gratuity will be included for parties of 8 or more

\*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. *Siouxland District Health [Iowa Code Section 137F.2(10)]*

