

# TABLE 32

## GLUTEN FREE MENU

### SALADS

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

#### POACHED PEAR & GORGONZOLA 12

prosciutto, arugula, pistachio, pear vinaigrette

#### CRANBERRY CHICKEN 12

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

#### COBB 12

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

#### 32 HOUSE 9

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

#### CAESAR 7

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

#### SIDE SALAD /

#### CAESAR 3

without croutons anchovy upon request (add \$1)

## SMALL PLATES & CHEF BOARDS

#### \*TUNA TARTARE 13

tuna, avocado \*without ponzu

#### CHARRED WINGS 10

buffalo style

#### CURED MEATS 16

rotating charcuterie selections

#### ARTISAN CHEESE 16

chef's choice with fruit

#### VEGETABLES 14

seasonal selection, roasted & pickled

#### COMBINATION 16

chef's choice of meats & cheeses

\*gluten free crackers available \$2 substitution

## \*STEAK

Our hand cut Open Prairie® Natural Angus beef is premium-quality and sourced locally, with no added hormones, antibiotics, or artificial ingredients. all our steaks are served with horseradish smashed potatoes & roasted cauliflower.

7 OZ FILET 29

12 OZ NY STRIP 25

12 OZ RIBEYE 27

## TOPPERS

#### CLOBSTER 13

lobster, crab, scallions & drawn butter

#### SMOTHERED 4

caramelized onions & mushrooms

## PASTA

Served with gluten free spaghetti squash

#### BALSAMIC MUSHROOM CHICKEN 16

balsamic cream, garlic, parmesan

#### SPAGHETTI SQUASH PESTO 14

asparagus, tomato, mushroom

#### SEAFOOD 24

shrimp, lobster, crab, calamari, sundried tomato, asparagus, lobster cream

## ENTREES

#### PESTO MAHI MAHI 20

black pepper & romano spaghetti squash

#### BUTTERMILK PORK CHOP 20

brussel sprouts, mashed sweet potatoes, firecracker applesauce

#### SHRIMP RAMEN BOWL 15

red curry, coconut, braised kale, seasonal vegetables, spaghetti squash

#### CHILI SEARED SALMON 22

avocado salsa, risotto

#### FENNEL DUSTED SCALLOPS 24

Grand Marnier buerre blanc, capers, braised kale, risotto

#### GRILLED STONE BASS 22

asparagus, roasted tomatoes, parmesan, balsamic glaze

## DESSERTS

#### VENETIAN PEAR 6

red & white wine poached pear, \*regular double cream

#### SALTED CARAMEL CRÈME BRULÉE 7

caramel custard, sea salt

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)]