

TABLE 32

STARTERS

CALAMARI 10
zucchini, squash, sambal aioli

CHARRED WINGS 10
buffalo or soy & cilantro

HOT CHICKEN SLIDERS 9
crispy chicken, honey sriracha glaze, dill pickle, whole grain mustard

CHEF'S BOARD 16
meats & cheeses or artisan cheeses or roasted & pickled vegetables

CHIPS & DIP / CHIPS & SALSA 6
our potato chips & house French onion dip or corn tortilla chips with black bean & corn salsa

SMALL PLATES

*** KOREAN BBQ STRIP 16**
8 oz Open Prairie New York, house dry rub, eel sauce, sunomono salad

LAMB & FETA MEATBALLS 12
lemon, tzatziki, tabbouleh

MARYLAND CRAB CAKES 14
citrus slaw, peppadew vinaigrette, basil oil

BANG BANG SHRIMP 12
crispy shrimp, honey sriracha glaze, basil aioli

PRIME RIB NACHOS 16
¼# shaved prime rib, cheddar, pepper jack sauce, lettuce, tomato, red onion, cilantro, fresh jalapeno, house salsa

BLACK 'N BLUE CHISLIC 12
½# cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish

CHEESESTEAK EGG ROLLS 10
bell peppers, onions, pepper jack sauce

GREEK FONDUE 10
feta, fontina, dill, lemon, tomato, Kalamata olive, olive oil, grilled pita

SOUPS & SALADS

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

LOBSTER BISQUE | cup 5 | bowl 8

SOUP OF THE DAY | cup 4 | bowl 6

SIDE SALAD / CAESAR 4

CRANBERRY CHICKEN 12
mixed greens, tomato, red onion, feta, cashew, apple, balsamic vinaigrette

FARM HOUSE WEDGE 12 HALF PORTION 7
iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

COBB 12
avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg

CAESAR 8
romaine, shaved asiago, house caesar, crouton, anchovy upon request (add \$1)

POACHED PEAR & GORGONZOLA 12
prosciutto, arugula, pistachio, pear vinaigrette

32 HOUSE 10
mixed greens, roasted mushroom, bacon lardons, tomato, warm potato crouton, mustard vinaigrette

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

PASTAS & BOWLS

BALSAMIC MUSHROOM CHICKEN 16
balsamic cream, garlic, cavatappi, parmesan

SPAGHETTI SQUASH PESTO 15
asparagus, tomato, mushroom

SEAFOOD MAC & CHEESE 26
lobster, shrimp, crab, spinach, prosciutto, sun-dried tomato, gruyere, fontina, cavatappi, lobster cream, toasted panko

BUCATINI & MEATBALLS 15
San Marzano tomato sauce, basil, romano

PAD THAI 16 | 18 | 20
(chicken, shrimp or ahi tuna) sesame seed, rice noodle, carrot, bell pepper, onion, egg, eel sauce

NOODLE BOWL 16 | 18
chicken or shrimp, red curry, coconut, braised kale, seasonal vegetables, rice noodle

JAMBALAYA 19
andouille, chicken, shrimp, mussels, peppers, onions, **SPICY** dirty rice

*** POKE BOWL 17**
ahi tuna, sesame seed, scallion, house marinade, spring mix, rice noodle

MEDITERRANEAN PASTA 18 | 20
chicken or shrimp, Kalamata olive, spinach, sundried tomato, red onion, cherry tomato, feta, bucatini, herbed lemon cream

ENTREES

CHICKEN WELLINGTON 21
chicken breast, mushroom duxelle, pate, veloute, smoked sea salt baked potato, asparagus

*** SEARED DUCK BREAST 23**
Maple Leaf Farms duck, roasted figs, honey orange soy pan sauce, risotto

GRILLED MAHI MAHI 22
tomato, fresh mozzarella & asparagus salad, peppadew vinaigrette, arugula, lobster oil

MANHATTAN PORK TENDERLOIN 18
Chairman's Reserve Prime pork, bourbon cherry demi, mashed sweet potato, roasted cauliflower

PRIME PORK CHOP 20
Chairman's Reserve Prime bone-in chop, pineapple mustard glaze, mashed sweet potato, roasted cauliflower

LAMB CHOPS 30
smoked sea salt baked potato, asparagus, port demi

CHILISEARED SALMON 22
avocado salsa, risotto

CHICKEN & WAFFLES 14
crispy chicken breast, corn bread waffle, andouille, jalapeno, bell pepper, buttermilk gravy, bourbon bacon caramel syrup

JUMBO SHRIMP 22
1/2# seasoned gulf shrimp, tomato mushroom risotto, asparagus

WALLEYE 22
Blue Moon battered Atlantic walleye, lemon caper tartar, double fries or waffle sweet fries, lemon

* STEAKS

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 & asparagus.



7OZ FILET MIGNON 32
12OZ NY STRIP 28
14OZ RIBEYE 34

TOPPERS

PORT DEMI 4
port wine reduction, beef demi-glace

CLOBSTER 14
lobster, crab, scallions & drawn butter

SMOTHERED 4
caramelized onions & mushrooms

KOREAN BBQ 3
house dry rub, eel sauce, scallion

SANDWICHES

served with fries, waffle sweet fries or homemade chips

*** THE 32 15**
open faced steak sandwich, caramelized onion, mushroom, arugula salad

*** THE ANIMAL 14**
½ lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg

CHICKEN MARGHERITA 10
grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, grilled ciabatta

CLOBSTER ROLL 17
warm lobster, crab, scallion & drawn butter, caviar, toasted Hawaiian roll, arugula

DESSERTS

DOUBLE CHOCOLATE TORTE 8
Ghirardelli dark chocolate flourless cake, chocolate buttercream frosting, fresh double cream, shaved chocolate

SALTED CARAMEL CRÈME BRULÉE 7
caramel custard, sugar in the raw, sea salt

BROWN BUTTER CASHEW COBBLER 8
warm cobbler, vanilla bean ice cream, bourbon bacon caramel sauce

LEMON CAKE 8
lemon cream cheese frosting, vanilla anglaise, pink lemonade syrup

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)]