

# TABLE

# 32

## STARTERS

**CALAMARI 12**  
zucchini, squash, sambal aioli

**CHARRED WINGS 14**  
buffalo or soy & cilantro

**HOT CHICKEN SLIDERS 10**  
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 17**  
8 oz Open Prairie New York, house dry rub, eel sauce, sunomono salad

**LAMB & FETA MEATBALLS 14**  
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 18**  
1/4 lb shaved prime rib, cheddar, pepper jack sauce, lettuce, tomato, red onion, cilantro, fresh jalapeno, house salsa

**BLACK 'N BLUE CHISLIC 12**  
1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish

**CHEESESTEAK EGG ROLLS 12**  
bell peppers, onions, pepper jack sauce

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

## SOUPS & SALADS

*Add chicken 5, shrimp 6, steak 7, salmon 8*

**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 14 HALF PORTION 8**  
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 18**  
balsamic cream, garlic, cavatappi, parmesan

**SPAGHETTI SQUASH PESTO 18**  
asparagus, tomato, mushroom

**SEAFOOD MAC & CHEESE 28**  
lobster, shrimp, crab, spinach, prosciutto, sun-dried tomato, gruyere, fontina, cavatappi, lobster cream, toasted panko

**BUCATINI & MEATBALLS 18**  
San Marzano tomato sauce, basil, romano

**PAD THAI 18 | 20 | 22**  
(chicken, shrimp or ahi tuna) sesame seed, rice noodle, carrot, bell pepper, onion, egg, eel sauce

**NOODLE BOWL 18 | 20**  
chicken or shrimp, red curry, coconut, braised kale, seasonal vegetables, rice noodle

**JAMBALAYA 22**  
andouille, chicken, shrimp, mussels, peppers, onions, SPICY dirty rice

**\*POKE BOWL 18**  
ahi tuna, sesame seed, scallion, house marinade, spring mix, rice noodle

**MEDITERRANEAN PASTA 20 | 22**  
chicken or shrimp, Kalamata olive, spinach, sundried tomato, red onion, cherry tomato, feta, bucatini, herbed lemon cream

## ENTREES

**CHICKEN WELLINGTON 22**  
chicken breast, mushroom duxelle, pate, veloute, baked potato, asparagus

**\*SEARED DUCK BREAST 24**  
Maple Leaf Farms duck, roasted figs, honey orange soy pan sauce, risotto

**GRILLED MAHI MAHI 24**  
tomato, fresh mozzarella & asparagus salad, peppadew vinaigrette, arugula, lobster oil

**MANHATTAN PORK TENDERLOIN 20**  
Chairman's Reserve Prime pork, bourbon cherry demi, mashed sweet potato, roasted cauliflower

**PRIME PORK CHOP 24**  
Chairman's Reserve Prime bone-in chop, pineapple mustard glaze, mashed sweet potato, roasted cauliflower

**LAMB CHOPS 32**  
baked potato, asparagus, port demi

**CHILI SEARED SALMON 24**  
avocado salsa, risotto

**CHICKEN & WAFFLES 16**  
crispy chicken breast, corn bread waffle, andouille, jalapeno, bell pepper, buttermilk gravy, bourbon bacon caramel syrup

**JUMBO SHRIMP 24**  
1/2 lb seasoned gulf shrimp, tomato mushroom risotto, asparagus

**WALLEYE 22**  
Blue Moon battered Canadian walleye, lemon caper tartar, 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.*



**7 OZ FILET MIGNON 34**

**12 OZ NY STRIP 32**

**14 OZ RIBEYE 36**

## 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 18**  
open faced steak sandwich, caramelized onion, mushroom, arugula salad, homemade chips

**\*THE ANIMAL 14**  
1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg

**CHICKEN MARGHERITA 12**  
grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, grilled ciabatta

**CLOBSTER ROLL 18**  
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 CREME BRULEE 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, 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. Sioux/and District Health [Iowa Code Section 137F.2(10)]*