

# TABLE

# 32

## STARTERS

### CALAMARI 12

zucchini, squash, sambal aioli

### CHARRED WINGS 14

buffalo or soy & cilantro

### 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

### HOT CHICKEN

### SLIDERS 9

crispy chicken, honey sriracha glaze, dill pickle, whole grain mustard

## 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

### GREEK FONDUE 10

feta, fontina, dill, lemon, tomato, Kalamata olive, olive oil, grilled pita

### 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

## 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

COBB 12

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

FARM HOUSE WEDGE 14  
HALF PORTION 8

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

CAESAR 8

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

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

POACHED PEAR & GORGONZOLA 12

prosciutto, arugula, pistachio, pear vinaigrette

32 HOUSE 10

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

## SANDWICHES

*Served with fries, waffle sweet fries or homemade chips*

### \*THE ANIMAL 14

1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg

### \*THE 32 18

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

### SHRIMP BURGER 14

house ground shrimp patty, cilantro, chipotle lime guacamole

### SPICY CHICKEN 10

crispy chicken thigh, jalapeño slaw, toasted brioche

### CLOBSTER ROLL 18

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

### GRILLED GRUYERE & BACON 10

fresh mozzarella, fig jam, wheatberry bread

### \*HOUSE BURGER 13

1/2 lb burger or house veggie patty, cheese, arugula, tomato, onion, basil aioli, toasted brioche

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

### REUBEN 12

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

### CHICKEN MARGHERITA 12

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

### STREET TACOS 10

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

### AVOCADO SMASH TOAST 10

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

### CHICKEN GYRO 10

house seasoned 6 oz chicken breast, shredded lettuce, tomato, red onion, feta, tzatziki, pita

### MONTE CRISTO 13

creme brulee French toast, roasted turkey, smoked ham, havarti, cranberry syrup

### LOADED DIP 13

1/4 lb shaved prime rib, sauteed mushroom & onion, havarti, toasted hoagie, au jus, creamy horseradish

## FEATURES

### CHICKEN & WAFFLES 16

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

### SOUP & SALAD 8

lunch salad, cup of soup, ciabatta bread

### FISH N' CHIPS 14

8 oz Blue Moon battered Atlantic cod, lemon caper tartar, choice of fries or waffle sweet fries, lemon

### SHRIMP QUESADILLA 14

honey sriracha glazed shrimp, red onion, red & green pepper, cheddar, shredded lettuce, black bean and corn salsa, lime splash

*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)]*