

TABLE

32

STARTERS

CALAMARI 14

zucchini, squash, sambal aioli

CHARRED WINGS 16

buffalo or soy & cilantro

CHEF'S BOARD 17

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 12

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

SMALL PLATES

*KOREAN BBQ STRIP 18

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

LAMB & FETA MEATBALLS 16

lemon, tzatziki, tabbouleh

MARYLAND CRAB CAKES 15

citrus slaw, peppadew vinaigrette, basil oil

BANG BANG SHRIMP 14

crispy shrimp, honey sriracha glaze, basil aioli

GREEK FONDUE 12

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 13

1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish

CHEESESTEAK EGG ROLLS 13

bell peppers, onions, pepper jack sauce

SOUPS & SALADS

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

LOBSTER BISQUE | cup 6 | bowl 8

SOUP OF THE DAY | cup 5 | bowl 6

SIDE SALAD/ CAESAR 5

CRANBERRY CHICKEN 14

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

COBB 12

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

FARM HOUSE WEDGE 8

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

CAESAR 10

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 12

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

SANDWICHES

Served with fries, waffle sweet fries or homemade chips

*THE ANIMAL 15

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 12

crispy chicken thigh, jalapeño slaw, toasted brioche

CLOBSTER ROLL 18

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

GRILLED GRUYERE & BACON 11

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 13

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

CHICKEN MARGHERITA 14

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

STREET TACOS 11

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

AVOCADO SMASH TOAST 11

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

CHICKEN GYRO 11

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 18

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

SOUP & SALAD 10

lunch salad, cup of soup, ciabatta bread

FISH N' CHIPS 15

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

SHRIMP QUESADILLA 15

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)]*