

TABLE

32

STARTERS

CALAMARI 15
zucchini, squash, sambal aioli

CHARRED WINGS 16
buffalo or soy & cilantro

HOT CHICKEN
SLIDERS 14
crispy chicken, honey
sriracha glaze, dill pickle,
whole grain mustard

CHEF'S BOARD 18
meats & cheeses or artisan cheeses

CHIPS & DIP /
CHIPS & SALSA 7
our potato chips & house French onion
dip or corn tortilla chips with black bean
& corn salsa

SMALL PLATES

*KOREAN BBQ STRIP 19
8 oz Open Prairie New York, house dry rub, eel sauce, sunomono salad

LAMB & FETA MEATBALLS 18
lemon, tzatziki, tabbouleh

MARYLAND CRAB CAKES 17
citrus slaw, peppadew vinaigrette, basil oil

BANG BANG SHRIMP 16
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 14
1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy
horseradish

CHEESESTEAK EGG ROLLS 14
bell peppers, onions, pepper jack sauce

GREEK FONDUE 14
feta, fontina, dill, lemon, tomato, Kalamata olive, olive oil, grilled pita

SOUPS & SALADS

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

LOBSTER BISQUE 1 cup 6 | bowl 8
SOUP OF THE DAY 1 cup 5 | bowl 6
SIDE SALAD/ CAESAR 5

CRANBERRY CHICKEN 15
mixed greens, tomato, red onion, feta,
cashew, apple, balsamic vinaigrette

FARM HOUSE WEDGE 10
iceberg, sweet corn, Gorgonzola, candied
walnut, tomato, red onion, bacon lardon,
blue cheese

COBB 15
avocado, chicken, bacon, tomato,
red onion, Gorgonzola, egg

CAESAR 10
romaine, shaved asiago, house caesar, crouton,
anchovy upon request (add \$1)

SUNSHINE SHRIMP SALAD 16
crispy coconut shrimp, mango, cucumber,
candied walnuts, onion, raspberry vinaigrette

32 HOUSE SALAD 14
mixed greens, roasted mushroom, bacon
lardons, tomato, warm potato crouton, mustard
vinaigrette

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

PASTAS & BOWLS

BALSAMIC MUSHROOM CHICKEN 22
balsamic cream, garlic, cavatappi, parmesan

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

BUCATINI & MEATBALLS 22
San Marzano tomato sauce, basil, parmesan

PAD THAI 22 | 24 | 26
(chicken, shrimp or ahi tuna) sesame seed, rice
noodle, carrot, bell pepper, onion, egg, eel sauce

*POKE BOWL 22
ahi tuna, sesame seed, scallion, house marinade,
spring mix, rice noodle

JAMBALAYA 26
andouille, chicken, shrimp, mussels, peppers,
onions, SPICY dirty rice

MEDITERRANEAN PASTA 24 | 26
chicken or shrimp, Kalamata olive, spinach,
sundried tomato, red onion, cherry tomato,
feta, bucatini, herbed lemon cream

ENTREES

OSSO BUCCO 32
braised pork shank slow roasted and served on
a bed of garlic smashed potatoes, topped with a
rich, Glace de Porc

*SEARED DUCK BREAST 28
Maple Leaf Farms duck, roasted figs, honey
orange soy pan sauce, risotto

SEA BASS 38
lemon caper beurre blanc, parmesan risotto,
asparagus

MANHATTAN PORK TENDERLOIN 24
Chairman's Reserve Prime pork, bourbon
cherry demi, mashed sweet potato, roasted cauliflower

PRIME PORK CHOP 26
Chairman's Reserve Prime bone-in chop, pineapple
mustard glaze, mashed sweet potato, roasted
cauliflower

LAMB CHOPS 36
baked potato, asparagus, port demi

CHILI SEARED SALMON 28
avocado salsa, risotto

CHICKEN & WAFFLES 19
crispy chicken breast, corn bread waffle,
andouille, jalapeno, bell pepper, buttermilk
gravy, bourbon bacon caramel syrup

JUMBO SHRIMP 28
1/2 lb seasoned gulf shrimp, tomato
mushroom risotto, asparagus

WALLEYE 25
Blue Moon battered Canadian walleye, lemon
caper tartar, fries or waffle sweet fries, lemon

*STEAKS

our hand cut Angus beef is premium-quality and sourced locally,
all our steaks are served with garlic smashed potatoes & asparagus.

7 OZ FILET MIGNON 36
12 OZ NY STRIP 34
14 OZ RIBEYE 38

TOPPERS

PORT DEMI 5
port wine reduction, beef demi-
glace

CLOBSTER 15
lobster,crab, scallions & drawn
butter

SMOTHERED 5
caramelized onions &
mushrooms

KOREAN BBQ 5
house dry rub, eel sauce, scallion

BLUE CHEESE 5
melted blue cheese crumbles

SANDWICHES

Served with fries, waffle sweet fries or homemade chips

*THE 32 STEAK SANDWICH 18
open faced steak sandwich,
caramelized onion,
mushroom, arugula salad,
homemade chips

*THE ANIMAL 16
1/2 lb burger, basil aioli, caramelized
onion, mushroom, white cheddar,
bacon, egg, tomato and arugula

CHICKEN MARGHERITA 14
grilled chicken, fresh mozzarella,
tomato marmalade, olive oil,
arugula, grilled ciabatta

CLOBSTER ROLL 18
warm lobster, crab, scallion &
drawn butter, toasted Hawaiian
roll, arugula

DESSERTS

DOUBLE CHOCOLATE TORTE 10
Ghirardelli dark chocolate flourless cake,
chocolate buttercream frosting, fresh
double cream, shaved chocolate

SALTED CARAMEL CREME
BRULEE 10
caramel custard, sugar in the raw, sea
salt

BROWN BUTTER
CASHEW COBBLER 10
warm cobbler, vanilla bean ice
cream, bourbon bacon caramel
sauce

CHEESECAKE 10
ask your server about
todays cheesecake flavor

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)}