

TABLE

32

STARTERS

- CALAMARI 16**
zucchini, squash, sambal aioli

CHARRED WINGS 16
buffalo or soy & cilantro

CHEF'S BOARD 18
meats & cheeses or artisan cheeses
- CHIPS & DIP /CHIPS & SALSA 8**
our potato chips & house French onion dip or corn tortilla chips with black bean & corn salsa

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

SMALL PLATES

- *KOREAN BBQ STRIP 19**
8 oz 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
- GREEK FONDUE 14**
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 14**
1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish
- CHEESESTEAK EGG ROLLS 14**
bell peppers, onions, pepper jack sauce

SOUPS & SALADS

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

- LOBSTER BISQUE** I cup 6 I bowl 8

SOUP OF THE DAY I cup 5 I bowl 6

SIDE SALAD/ CAESAR 5

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

COBB 15
avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg
- FARM HOUSE WEDGE 12**
iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

CAESAR 11
romaine, shaved asiago, house caesar, crouton, anchovy upon request (add \$1)

Dressings: ranch, blue cheese, raspberry vinaigrette, caesar, balsamic vinaigrette, peppadew vinaigrette, mustard vinaigrette, Russian
- SUNSHINE SHRIMP SALAD 16**
crispy coconut shrimp, mixed greens, mango, cucumber, tomato, candied walnuts, red onion, raspberry vinaigrette

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

SANDWICHES

Served with fries, waffle sweet fries or homemade chips

- *THE ANIMAL 18**
1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg, arugula, tomato

***THE 32 STEAK SANDWICH 19**
open faced steak sandwich, caramelized onion, mushroom, arugula salad, homemade chips

***MUSHROOM GRUYERE BURGER 15**
1/2 lb burger, mushroom, gruyere, basil aioli

BANG BANG TOSTADAS 18
honey sriracha glazed shrimp on three fried tortillas, iceberg lettuce, avocado and lime crema

CLOBSTER ROLL 19
warm lobster, crab, scallion & drawn butter, toasted Hawaiian roll, arugula
- B.L.T.A 15**
applewood smoked bacon, arugula, tomato and avocado, wheatberry bread

***HOUSE BURGER 15**
1/2 lb burger or house veggie patty, cheese, arugula, tomato, onion, basil aioli, toasted brioche

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

REUBEN/RACHEL 15 Guinness & ginger braised corned beef or oven roasted turkey, gruyere, sauerkraut, Russian dressing, caraway rye

CHICKEN MARGHERITA 15
grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, grilled ciabatta
- STREET TACOS 14**
(fish, steak or chicken) mango pico de gallo, cilantro citrus slaw served with tortilla chips

CHICKEN GYRO 14
house seasoned 6 oz chicken breast, shredded lettuce, tomato, red onion, feta, tzatziki, pita

MONTE CRISTO 15
creme brulee French toast, roasted turkey, smoked ham, havarti, cranberry syrup

LOADED DIP 15
1/4 lb shaved prime rib, sauteed mushroom & onion, havarti, toasted hoagie, au jus

FEATURES

- CHICKEN & WAFFLES 22**
crispy chicken breast, corn bread waffle, andouille, jalapeno, bell pepper, buttermilk gravy, bourbon bacon caramel syrup

SOUP & SALAD 10
side salad, cup of soup, ciabatta bread
- FISH N' CHIPS 16**
8 oz Blue Moon battered Atlantic cod, lemon caper tartar, choice of fries or waffle sweet fries, lemon
- SHRIMP QUESADILLA 18**
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)}