

Appetizers

Seared Yellowfin Tuna

Sesame and Nori Crusted Tuna
Asian Slaw, Wasabi Vinaigrette

14

Lump Crab Cocktail

Citrus Horseradish Sauce, Fresh Lemon

15

Steak Tartare

Filet Mignon, Capers, Shallots,
Gherkins, Parsley, Crostini

16

Gulf Coast Crab Cakes

Colossal Lump Crab, Sauce Remoulade

15

Bacon Wrapped Scallops

Jumbo Scallops, Smokey Bacon
Boursin Cheese Sauce

16

Gulf Shrimp Cocktail

Citrus Horseradish Sauce

15

Wild Mushroom Ravioli

Sundried Tomatoes, Pine Nuts, Garlic
Fresh Basil, Olive Oil

10

Baked Oyster Trio

Gulf Oysters Prepared (2 ea)
Rockefeller, Bienville, Parmesan

15

Soups

French Onion Soup

Gruyere, Parmesan, Garlic Crostini

8

Lobster Bisque

Sweet Cream, Brandy, Garlic Herb Butter

12

Biloxi Chowder

Gulf Shrimp, Spring Vegetables
Corn and Crab Soufflé, Seafood Stock

8

Salads

Caesar Salad

Classic, Tableside
Caesar Dressing, Parmesan Crostini

9

thirty-two Salad

Arugula, Mesclun Greens, Grapefruit,
Bleu Cheese, Champagne Vinaigrette

10

Chopped Salad

Chopped Romaine, Gruyere, Salami,
Hearts of Palm, Tomatoes, Cucumber,
Red Wine Vinaigrette

9

Shaved Fennel and Shrimp

Spinach, Shaved Fennel, Gulf Shrimp,
Pomegranate, Smoked Almonds
Orange Dijon Vinaigrette

11

Tableside Caprese

Beefsteak Tomato, Fresh Mozzarella, Basil
Mixed Greens

12

Fresh Fish Entrees

Gulf Flounder

28

Red Snapper

31

Speckled Trout

29

Diver Scallops

32

All seafood selections at thirty-two are flown in fresh daily to ensure that only the finest fish and shellfish are served

All fresh fish can be prepared as listed below

Pan Fried Charbroiled Sautéed Blackened

Spicy Tasso Cream

Crispy Fried Oysters, Cajun Tasso
Spiced Cream Sauce

12

Michelle Topping

Crawfish Tails, Lump Crab
Sauce Béarnaise

12

Gulf Coast

Sautéed Mushrooms, Artichoke Hearts
Crab Meat, Topped with Sauce Hollandaise

10

Renoir

Lump Crab Meat, Gulf Shrimp and Fresh Herbs in a
Chardonnay Beurre Blanc

12

Oscar Topping

Asparagus, Lump Crab Meat
Sauce Hollandaise

12

Lump Crab Piccata

Jumbo Lump Crab
Lemon Caper Sauce

10

Shellfish

Twin Lobster Tails

Cold Water Tails Seasoned with Chef's Sea Salt
Blend and Citrus Butter
Market Price

Alaskan King Crab Legs

Flown in from Kachemak Bay Alaska
Market Price

Tasso Shrimp

Golden Fried Colossal Shrimp Stuffed with Tasso
Cayenne Beurre Blanc, Sweet Chili Sauce

35

Live Maine Lobsters

3 Pound Steamed Maine Lobster Served with
Drawn Butter and Lemon

Market Price

The Department of Public Health advises that 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 higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Entrees from Land

Bone-In Filet Mignon

Our Finest 14 oz. Cut of Beef Broiled on the Bone for Maximum Flavor

48

Cowboy Steak

Bone-in 20 oz. Rib Eye Steak.

A Southern Favorite

48

Lamb Loin

Seasoned Colorado Lamb, Natural Jus

Boulangier Potatoes

34

Porterhouse

22 oz. USDA Prime Midwestern

Corn Fed Beef

58

Petite Filet Mignon

A Smaller 8 oz. Center Cut Version of the Filet Mignon

38

Delmonico

The Flavorful 14 oz. Steak Made Famous in

New York in the 1840's

42

New York Strip Steak

14 oz. Center Cut from the Loin

45

Prime Rib of Beef

12 or 16 oz. cut, slow roasted on the bone

Crusted in sea salt, garlic, and herbs

35/39

Embellishments for Your Steak Selection

Traditional Béarnaise

4

Oscar Topping

Asparagus, Lump Crab Meat, Hollandaise

12

Crumbled Bleu Cheese

5

Michelle Topping

Crawfish Tails, Lump Crab, Sauce Béarnaise

12

Thirty-Two House Specialties

Pistachio Crusted Pork Chop

Berkshire Pork, Sautéed Spinach

Mushroom and Tomato Spatzel, Fig Demi

47

Braised Short Ribs

Braised Prime Beef, Port Wine Demi

Grit Soufflé of Shoepeg corn, bacon, and Leeks

40

Veal Marsala

Veal Scaloppini, Wild Mushrooms, Marsala Wine

Butter, and Angel Hair Pasta

35

Chicken Milanese

Classic Scaloppini of Chicken, Tomato Caper Sauce

Angel Hair Pasta, Arugula Salad

35

Accompaniments

Grilled Asparagus

7

Sautéed Green Beans

8

Garlic Mashed Potatoes

7

Five Cheese Macaroni with Pancetta

6

Creamed Spinach

6

Sea Salt Baked Potato

6

Red Wine Button Mushrooms

6

Twice Baked Potato

7

Sautéed Spinach

6

WE PROUDLY FEATURE USDA PRIME CUTS FROM

ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®