

SHARED BITES

AHI TUNA | 16

CRISPY QUINOA | CUCUMBER | CILANTRO
JALAPENO | LEMON | CURRY CREAM

KUNG PAO CARROTS | 9

CHAR-GRILLED CARROTS | CASHEW | CILANTRO
GINGER-TAHINI SAUCE

MUSSELS & FRIES | 18

SPANISH CHORIZO | SHALLOT | GARLIC | LEEK | WHITE WINE
TOMATO BROTH | FRIES | AIOLI

CAULIFLOWER FRITTI | 9

PARMESAN | PARSLEY | LEMON AIOLI

CHARCUTERIE BOARD | 19

ASSORTED CHEESES | ASSORTED MEATS | HONEY
NUTS | CRACKERS

SALADS

BEET SALAD | 14

ROASTED BEETS | CANDIED PECANS | GREENS
GOAT CHEESE | FIG | WHITE BALSAMIC VINAIGRETTE

CAESAR | 12

ROMAINE | PARMESAN | BRIOCHE

HOUSE MIXED GREENS | 10

MIXED GREENS | HEIRLOOM TOMATO | RED ONION
PARMESAN | WHITE BALSAMIC VINAIGRETTE

RESERVE COBB | 18

MIXED GREENS | CHICKEN | BACON | PICKLED EGG | AVOCADO
HEIRLOOM TOMATO | BLUE CHEESE | RANCH

SIDES

BRUSSELS | 12

GUANCIALE | GOLDEN RAISIN | SPICED WALNUT
BALSAMIC REDUCTION

FRENCH FRIES | 8

PORCINI BUTTER | PARMESAN | PARSLEY | SEA SALT

CORN BREAD | 10

MAPLE SRIRACHA | WHIPPED BACON BUTTER | SHISHITO

LOBSTER MAC & CHEESE | 14

WHITE CHEDDAR SAUCE | LOBSTER | BACON LARDONS | PARMESAN

ENTREES

SMOKED CARBONARA | 24

CAPELLINI | PARMESAN | PEAS | GUANCIALE
BASIL | EGG YOLK

CHILEAN SEA BASS | 35

ROASTED FINGERLING | ASPARAGUS | CAULIFLOWER
HOLLANDAISE | ROASTED POBLANO PUREE

SALMON | 34

ISRAELI COUS COUS | BUTTERNUT SQUASH | CRANBERRY | PECANS
POMEGRANATE | HONEY VINAIGRETTE | CRANBERRY GASTRIQUE

SHRIMP & GRITS | 31

SHARP CHEDDAR | STONE-GROUND GRITS | BACON | ANDOUILLE
MUSHROOM | CAJUN BROWN "GRAVY"

JUMBO SEA SCALLOPS | 37

CORN PUREE | CHORIZO | ROASTED CORN
CILANTRO | POBLANO

CHICKEN & SWEET POTATO GNOCCHI | 22

SWEET POTATO GNOCCHI | BROCCOLINI | MUSHROOM | ONIONS
CREAMY CASHEW & SAGE SAUCE | SUNFLOWER SEEDS

DUCK CONFIT | 25

RISOTTO | CORN | TOMATO | BARLEY
RED PEPPER COULIS | BASIL

BONE-IN PORK CHOP | 29

CHORIZO CRUST | WHITE CHEDDAR GRITS
FENNEL & APPLE | FIG GASTRIQUE

HANGER STEAK | 34

ROASTED GARLIC POTATO PUREE | ASPARAGUS
CHIMICHURRI | CRISPY ONION

8 OZ FILET | 44

POTATOES FONDANT | ROASTED CARROTS | PARSNIP PUREE
RED WINE SHALLOT REDUCTION | TRUFFLE BUTTER

18 OZ COWBOY RIBEYE | 48

ROASTED GARLIC POTATO PUREE | OYSTER MUSHROOM
WHIPPED BACON BUTTER | BRAISED PEARL ONIONS
SEASONAL VEGETABLE

1932 BURGER | 18

HOUSE GRIND | SIDE BACON | TOMATO JAM | ST. ANDRE
ARUGULA | FRIES

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

1932 RESERVE YOUR HOME FOR LAKESIDE DINING YEAR ROUND