

CAPE DUTCH

braai | bar

STARTERS

- Asparagus Soup** goat cheese, oranges, kalamata olives, diced tomatos, tarragon.....8
- Cape Salad** heirloom tomato, shaved asparagus, carrot, daikon, parmigiano reggiano, nutty basil pesto.....10
- Spinach and Arugula Salad** braaied orange, red onion, spicy candied pistachios, goat cheese sorbet, herb-buttermilk dressing.....12
- Meat and Cheese Board** mortadella, sweet coppa, toscana salami, south african biltong, st. andré camembert, manchego, swiss gruyère, chèvre.....18
- Tuna-Tuna** seared tuna, tuna tartar, black olive tapenade, shiso leaf, porcini aioli.....17
- Seared Sea Scallops** cucumber noodles, mint, quinoa tabbouleh.....15
- Lemon Grass Mussels** coconut milk, thai basil, grilled bacon bread.....17
- Foie Gras Brûlée** king oyster mushrooms, mangos, raspberries.....19

ENTREES

- Lemon Ricotta Ravioli** tomato sauce, parmesan....21
- Braised Rabbit Leg** belgian ale, grain-mustard sauce, roasted shallots, carrots, spinach-whipped potatoes.....25
- Sake Norwegian Salmon** caramelized baby bok choy, radish shiitake mushrooms, sake sauce.....27
- Seared Sea Bass** on a bed of leek fondue, port wine reduction, truffle vinaigrette.....34
- Lamb Rack** spring pea coulis, baby field carrots, mint oil.....36
- Elk Chop** spaghetti squash, berry filled lady apple, oyster mushrooms.....43

BRAAI South African for Barbecue or Grill

Burger

8 oz. certified angus® beef, peri peri sauce, brioche bun, pickled green tomato, cheddar, bacon, and frites.....14

Peri Peri Cornish Hen

lemon, garlic.....23

Wood Grilled Whole Branzino

lemon, rosemary.....39

Center-Cut Filet 8 oz.....43

Whole Maine Lobster

shelled, chilled chive sauce, truffle vinaigrette salad.....52

Prime Bone-In Rib Eye

18 oz. meats by Linz
35 days dry aged.....54

Tomahawk

30 oz. meats by Linz
35 days dry aged.....92

BRAAI SAUCES.....2

Peri-Peri Chimichurri
Peppercorn Jalapeno
Maître'D Herb Butter

SIDE DISHES.....7

Orange Ginger Glazed Carrots

Tricolored Cauliflower

Sautéed French Green Beans
with Shallots

Three Cheese Mac and Cheese

Wild Mushrooms

Belgian Pommes Frites

Executive Chef: Philippe Haddad

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may inceased your risk of foodborne illness.