

# CAPE DUTCH

braai | bar

## CHARCUTERIE BOARD

25

### FEATURING

caperberry, peppadew, plum chutney,  
crostini, cranberry walnut cracker

st. andré camembert	mortadella
manchego	sweet coppa
swiss gruyère	toscana salami
chèvre	biltong sliced & biltong paté

## STARTERS

**FRISÉE SALAD** fennel, red onion, blue cheese,  
Norman Family Farms egg, raspberry vinaigrette. . .10

**SPINACH AND ARUGULA SALAD** braaied orange,  
red onion, spicy candied pistachios, goat cheese  
sorbet, herb-buttermilk dressing. . . . .12

**PICKLED ROOT VEGETABLE SALAD**  
king mushrooms, small brunoise, nasturtium,  
lemon vinaigrette. . . . .12

**SALMON** rum-cured salmon, salmon tartar, lemon  
chive crème fraîche, cuttle fish ink. . . . .17

**SZECHUAN PEPPER TUNA** seaweed and  
cucumber salad, ginger soy vinaigrette. . . . .16

**PUMPKIN GINGER SOUP** . . . . .8

**GEORGIAN WILD MUSHROOM**  
mushroom lemon fumé broth. . . . .15

**LEMON GRASS MUSSELS** coconut milk,  
thai basil, grilled bacon bread. . . . .19

**FOIE GRAS BRÛLÉE** king oyster mushrooms,  
raspberry. . . . .19

**“KUDU” CARPACCIO** biltong-coffee crusted  
venison loin, caramelized figs, nasturtiums. . . . .19

**SEARED SEA SCALLOPS** cucumber noodles,  
mint, quinoa tabbouleh. . . . .16

## BRAAI SOUTH AFRICAN WOOD FIRED GRILL

### STEAK CUTS

CHICAGO'S MEATS BY LINZ  
À LA CARTE  
SERVED WITH MAÎTRE'D HERB BUTTER

*Center-Cut Filet*  
8 OZ. - 43 -

*Prime Bone-In Ribeye*  
18 OZ. 35 DAYS DRY AGED - 55 -

*Tomahawk Ribeye*  
30 OZ. 35 DAYS DRY AGED - 92 -

STEAK SAUCES -2-  
PERI-PERI ~ CHIMICHURRI  
PEPPERCORN ~ JALAPENO

### OTHER FAVORITES OFF THE BRAAI

**BRANZINO** whole fish, jalapeño sauce. . . . .39

**WHOLE MAINE LOBSTER** chilled chive sauce,  
truffle vinaigrette salad. . . . .54

**VEAL CHOP** 14 oz morel mushroom sauce, whipped  
truffle potatoes, braaied carrots . . . . .45

### *The* BRAAI BURGER

pickled green tomato ,bacon,  
cheddar cheese, peri-peri sauce,  
brioche bun & pommes frites

16

### PERI PERI CHICKEN BREAST

Springer Mountain  
&  
pommes frites

23

## ENTREES

**PORCINI RAVIOLI** sage butter sauce, parmesan . . . . . 27

**BRAISED RABBIT LEG** belgian ale, grain-mustard sauce, shallots, carrots,  
spinach-whipped potatoes. . . . . 25

**NORWEGIAN SALMON** caramelized baby bok choy, lobster mushrooms,  
lobster-roasted fennel broth. . . . . 27

**SEARED SEA BASS** braised fennel, sweet potato pureé, dill buerre blanc,  
truffle mushroom sauce . . . . . 36

**HALIBUT** chanterelle mushrooms, artichoke and califlower puree. . . . . 37

**LAMB RACK** spring pea coulis, baby field carrots, mint oil. . . . . 37

**ELK CHOP** spaghetti squash, berry filled lady apple, oyster mushrooms . .44

## SIDES.....8

**CAULIFLOWER &  
FRENCH GREEN BEANS**

**IDAHO & SWEET POTATO  
GRATIN**

**SPINACH TRUMPET PASTA  
OLIVES, TOMATOS, PARMESAN  
REGGIANO**

**WILD MUSHROOMS**

**BELGIAN POMMES FRITES**

**CARAMELIZED BRUSSELS  
SPROUTS**

EXECUTIVE CHEF: PHILIPPE HADDAD

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of