

CAPE DUTCH

braai | bar

CHARCUTERIE BOARD

29

FEATURING

caperberry, peppadew, tomato and ginger chutney, crostini, cranberry walnut cracker

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

STARTERS

WHITE ASPARAGUS SOUP loire valley young asparagus, truffle oil, chives.8

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

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

GEORGIAN WILD MUSHROOM mushroom lemon fumé broth.15

TUNA tuna and mango tartar and szechuan pepper tuna tostada with seaweed and avocado, fingerling potato chips, porcini spicy aioli. 17

SEARED SEA SCALLOPS salmon roe, quinoa tabouli, spring pea and spinach coulis. . . . 16

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

FOIE GRAS BRÛLÉE king oyster mushrooms, raspberry.19

BRAAI SOUTH AFRICAN WOOD FIRED GRILL

CHICAGO'S MEATS BY LINZ

À LA CARTE STEAK CUTS

SERVED WITH MAÎTRE'D HERB BUTTER

Center-Cut Filet
8 oz. - 43 -

Prime Bone-In Ribeye
18 oz. 35 DAYS DRY AGED - 57 -

Tomahawk Ribeye
30 oz. 35 DAYS DRY AGED - 92 -

ADD SOUTH AFRICAN GIANT PRAWN - 6 -
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.56

VEAL TOMAHAWK 16 oz morel mushroom sauce, whipped truffle potatoes, braaied carrots49

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, parmesan27

SEARED SALMON lobster consommé, sautéed spinach, pearl spring vegetables.28

POACHED SEA BASS south african pinotage and ginger sauce, beech brown butter mushrooms, white asparagus, micro truffle shavings38

ROASTED DUCK barley and mushroom, celeriac puree, pomegranate lingonberry sauce.35

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

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

BRAISED RABBIT LEG belgian ale, grain-mustard sauce, shallots, carrots, spinach-whipped potatoes25

SIDES.....8

**CAULIFLOWER &
FRENCH GREEN BEANS**

**IDAHO & SWEET POTATO
GRATIN**

**BROCCOLINI WITH CRISPY
BILTONG & BUERRE BLANC**

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 foodborne illness.