

CAPE DUTCH

braai | bar

STARTERS

BUTTERNUT SQUASH SOUP

sage cream, truffle shavings10

FRISÉE SALAD

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

SPINACH AND ARUGULA SALAD

braaied orange, red onion, candied pistachios, goat cheese sorbet, herb-buttermilk dressing. .12

TRUFFLED BURRATA

tomato stack, balsamic reduction, arugula salad, parmesan crostini 14

MUSHROOM TOAST ragout, brioche toast ... 14

CHARCUTERIE BOARD

29

FEATURING

tomato and ginger chutney, crostini, cranberry walnut cracker

st. andré camembert	serano ham
manchego	Spanish mangalica
swiss gruyère	French salami
chèvre	biltong sliced & paté

SALMON CRUDO

frisée salad, Asian yuzu, salmon roe 17

TUNA - TUNA

seared tuna, tuna tartar, shiso vinaigrette, black olive tapenade, porcini aioli 18

SEARED SEA SCALLOPS

carrot cumin puree, fried quail egg, basil oil ... 16

LEMON GRASS MUSSELS

coconut milk, thai basil, grilled bacon bread. . . 19

FOIE GRAS

shitake mushroom terrine and brûlée with rhubarb- corn madeleine..... 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. - 44 -

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. 57

VEAL TOMAHAWK 16 oz chanterelle mushroom, red wine sauce, whipped truffle potatoes, braaied carrots50

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

SEARED SALMON white miso broth, broccolini, spanish ham..... 28

PAN SEARED SEA BASS Chardonnay- Pinot Noir caviar sauce, leek fondue, lemon cream39

FRENCH MOULARD ROASTED DUCK parsnip pureé, barley, cassis and juniper spice reduction 35

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

BRAISED LAMB SHANK pumpkin whipped potatoes , red onion purée, caramelized baby turnip and carrots 35

ELK CHOP spaghetti squash, berry filled lady apple, chanterelles mushrooms .. 45

SIDES.....8

CAULIFLOWER & SUGAR SNAP PEAS

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.