

CAPE DUTCH

braai | bar

STARTERS

WILD MUSHROOM BISQUE

croutons, truffle oil.....10

CAPE WEDGE

iceberg cup, applewood bacon, spiced walnuts, roquefort cheese, diced tomato, white balsamic vinaigrette.....14

SPINACH AND ARUGULA SALAD

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

MUSHROOM TOAST ragout, brioche toast. .14

TUNA - TUNA *

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

LEMON GRASS MUSSELS

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

CHARCUTERIE BOARD *

32

FEATURING

tomato and ginger chutney, crostini, cranberry walnut cracker

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

TRUFFLED BURRATA

tomato stack, arugula salad, balsamic reduction parmesan crostini.....15

RED AND GOLDEN BEETS

tart apples, frisée, crème fraîche, citrus tarragon vinaigrette.....14

FRIED LANGOUSTINE TAILS

peri-peri sauce, sriracha aioli.....16

FOIE GRAS

seared & brûlée, rhubarb compote, brioche toast, frisée salad.....20

SEARED SEA SCALLOPS

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

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. - 46 -

Prime Bone-In Ribeye

18 OZ. 35 DAYS DRY AGED - 59 -

Tomahawk Ribeye

30 OZ. 35 DAYS DRY AGED - 96 -

ADD SOUTH AFRICAN GIANT PRAWN - 7 -

STEAK SAUCES - 2 -

PERI-PERI ~ CHIMICHURRI ~ PEPPERCORN ~ JALAPENO

OTHER FAVORITES OFF THE BRAAI

BRANZINO whole fish, jalapeño sauce.43

WHOLE MAINE LOBSTER chilled chive sauce, truffle vinaigrette salad.MKT

VEAL TOMAHAWK * 16 oz chanterelle mushroom, red wine sauce, whipped truffle potatoes, braaied carrots. .52

The

BRAAI BURGER *

PICKLED GREEN TOMATO, BACON, CHEDDAR CHEESE, PERI-PERI SAUCE, Brioche bun & POMMES FRITES

18

PERI - PERI CHICKEN

SPRINGER MOUNTAIN CHICKEN BREAST, PERI-PERI SAUCE & POMMES FRITES

23

ENTREES

PORCINI RAVIOLI sage butter sauce, parmesan.....27
black winter truffles shaved table side.....+44

SEARED SALMON * white miso sake glaze, baby bok choy, baby kale, watermelon radish.....30

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 potatoes25

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

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

SIDES9

CAULIFLOWER & SUGAR SNAP PEAS

IDAHO & SWEET POTATO GRATIN

BROCCOLINI 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.