

# CAPE DUTCH

braai | bar

## STARTERS

LOBSTER SOUP <i>fennel pollen, cognac cream</i>	\$10
CAPE WEDGE <i>iceberg cup, applewood bacon, spiced walnuts, roquefort cheese, diced tomato, white balsamic vinaigrette</i>	\$12
SPINACH AND ARUGULA SALAD <i>braaied orange, red onion, candied pistachios, goat cheese sorbet, herb-buttermilk dressing</i>	\$12
GRILLED BABY ROMAINE SALAD <i>artichoke hearts, anchovies, reggiano tuile, smoked paprika caesar dressing, apple wood smoked bacon dust</i>	\$14
GRILLED PEACHES <i>aged bleu cheese, mangalica ham, frisee salad, wildflower honey</i>	\$12
LEMONGRASS MUSSELS <i>coconut milk, thai basil, grilled bacon bread</i>	\$19
ESCARGOT <i>shitake mushroom, asparagus, garlic butter, french baguette</i>	\$14
KEFTA <i>lamb meatballs, lemon rosemary aioli</i>	\$14
STEAK TARTARE <i>tartar sauce, brioche toast</i>	\$20
FRIED BABY LOBSTER TAILS <i>srirache aioli</i>	\$17
SEARED SEA SCALLOPS <i>carrot cumin puree, fried quail egg, basil oil</i>	\$15

## CHARCUTERIE BOARD

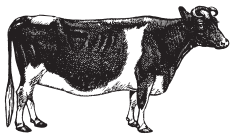
featuring tomato and ginger  
chutney, crostini, cranberry  
walnut cracker



biltong sliced & paté \*  
serano ham  
spanish mangalica  
french salami  
st. andré camembert  
swiss gruyère  
chèvre & manchengo  
\$32

## BRAAI

South African  
wood fired grill  
utilizing blend of  
hickory and oak.



Cape Dutch celebrates the  
South African tradition of  
friends and family coming  
together for great food,  
drinks, and memories.

Chicago's Meats by Linz

## À LA CARTE STEAK CUTS\*

served with Maître'D Herb Butter

CENTER-CUT FILET 8 oz.	\$45
BONE-IN RIBEYE 18 oz. 35 days dry aged	\$59
NY STRIP 14 oz.	\$47
TOMAHAWK RIBEYE 30 oz. 35 days dry aged	\$96
—•••••	
Add south african giant prawn	\$7
Steak Sauces	\$2
<i>diane, chimichurri, peppercorn, peri-peri</i>	

## OTHER FAVORITES

WHOLE BRANZINO <i>grilled leeks, lemon, jalapeño sauce</i>	\$39
WHOLE MAINE LOBSTER <i>chilled chive sauce, truffle vinaigrette salad</i>	\$57
HANGER STEAK PERI PERI* <i>peppercorn sauce and pommes frites</i>	\$27
THE BRAAI BURGER * <i>pickled green tomato, bacon, cheddar cheese, peri-peri sauce, brioche bun and pommes frites</i>	\$16
PERI - PERI CHICKEN <i>springer mountain half chicken, peri-peri sauce and pommes frites</i>	\$23

## ENTREES

LEMON RICOTTA RAVIOLI <i>olives, tomato basil sauce</i>	\$26
DOVER SOLE <i>spinach coulis, pancetta, roasted fingerling potatoes, meyer lemon brown butter</i>	\$35
SEA BASS <i>pan seared, champagne caviar sauce, leek fondue, lemon cream</i>	\$39
SEAFOOD WATERZOOI <i>scallops, sea bass, prawns, spring vegetable, littleneck clam broth</i>	\$35
ELK CHOP <i>spaghetti squash, berry filled lady apple, chanterelle mushrooms</i>	\$45
LAMB RACK <i>baby carrots, spring peas, morel mushrooms, roasted cipollini onion, roasted garlic reduction, mint sauce</i>	\$35

## SIDES

ROASTED CAULIFLOWER & ROMANESCO, CURRY BEURRE BLANC	
PEPPADEW MAC & CHEESE	
SAUTEED WILD MUSHROOMS	
SAUTEED JUMBO ASPARAGUS. LEMON BUTTER	
BELGIAN POMMES FRITES	
CARAMELIZED BRUSSELS SPROUTS	\$9

EXECUTIVE CHEF: PHILIPPE HADDAD



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

TRUE STORY BRANDS