

CAPE DUTCH

braai | bar

STARTERS

BILTONG <i>south african air dried beef jerky</i>	\$10
CELERIAC VELVET SOUP <i>shaved crispy shallots</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
ROASTED BUTTERNUT SQUASH <i>campari tomato, mushrooms, baby zucchini and squash, celeriac coulis</i>	\$12
TRUFFLED BURRATA <i>campari tomato filled with chutney, fennel flowers, arugula salad</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>sriracha aioli</i>	\$17
SEARED SEA SCALLOPS <i>edamame puree, foie gras crème brûlée, frisée salad, toasted brioche</i>	\$19

CHARCUTERIE BOARD

featuring tomato and ginger chutney, crostini, cranberry walnut cracker

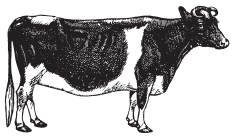


biltong sliced & paté *
waygu bresola
jambon de bayonne
french salami
st. andré camembert
swiss gruyère
chèvre & manchengo

\$28

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
KANSAS STRIP 16 oz. 35 days dry aged	\$52
BONE IN RIBEYE 18 oz. 35 days dry aged	\$68
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

PORCINI RAVIOLI <i>sage butter sauce, parmesean regiano</i>	\$28
<i>truffle shavings</i>	add \$40
AHITUNA LOIN <i>shitake mushroom ragout, julienne snow peas, yuzu ginger sake beure blanc</i>	\$35
SEA BASS <i>pan seared, champagne caviar sauce, leek fondue, lemon cream</i>	\$35
BRAISED RABBIT LEGS <i>shallots, baby turnips and crispy carrot shavings, spinach whipped mash potatoes</i>	\$39
LANGOUSTINE RISSOTTO <i>leeks and brown beech mushroom, lobster foam</i>	\$34
ELK CHOP <i>spaghetti squash, berry filled lady apple, chanterelle mushrooms</i>	\$45
BELGIAN SHORT RIB <i>butternut squash, California winter root vegetables, red beet polenta</i>	\$35

SIDES

BUTTERY BROCCOLINI
SAUTEED WILD MUSHROOMS
FINGERLING POTATOES
BELGIAN POMMES FRITES
CARAMELIZED BRUSSELS SPROUTS
SPINACH SOUFFLE COCOTTE
\$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