

CAPE DUTCH

braai | bar

STARTERS

LEEK SOUP <i>cream of leek, Madagascar curry oil</i>	\$9
CAPE WEDGE <i>iceberg cup, applewood smoked 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
CHILLED LANGOUSTINE SALAD <i>French green beans, arugula and frisee, truffle vinaigrette</i>	\$18
WATERMELON CARPACCIO <i>heirloom tomato salad, tomato sorbet, aged balsamic vinaigrette</i>	\$15
SEA SCALLOP TARTAR <i>scallops with cucumber, chive, apple, ginger miso vinaigrette, lobster roe</i>	\$19
BUTTERNUT SQUASH <i>campari tomato, seasonal vegetables, tomato coulis</i>	\$12
ESCARGOT <i>shitake mushroom, asparagus, garlic butter, french baguette</i>	\$14
MUSSELS <i>grilled bacon bread, choice of sauce</i>	\$20
<i>Coconut Curry - coconut milk, lemongrass, thai basil</i>	
<i>Hoegaarden Beer - cream, tomatoes, tarragon, shallots</i>	
FRIED BABY LOBSTER TAILS <i>sriracha aioli</i>	\$18
BEEF TENDERLOIN TARTAR <i>foie gras brulle, tartar sauce, brioche toast</i>	\$24

CHARCUTERIE BOARD

featuring tomato and ginger chutney, crostini, pumpernickel bread

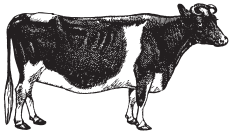
biltong sliced & paté *
waygu bresola
jambon de bayonne
french salami
st. andré camembert
swiss gruyère
chèvre
manchengo
\$28

BILTONG

south african air dried beef jerky
\$10

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.	\$49
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
South African Giant Prawn	\$7
Steak Sauces	\$2
<i>peppercorn or 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>	\$28
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
SCALLOPS <i>pan seared northeastern scallops, spring peas, crispy prosciutto, blood orange segments and cauliflower truffle puree</i>	\$36
SEA BASS <i>pan seared chilean seabass, Burgundy white asparagus, avocado warm tomato vinaigrette</i>	\$36
BRAISED RABBIT LEGS <i>shallots, baby turnips and crispy carrot shavings, spinach whipped mashed potatoes</i>	\$28
PACIFIC HALIBUT <i>braised leeks, wild mushroom extract and truffle broth</i>	\$38
ELK CHOP <i>spaghetti squash, lingonberry filled lady apple, beech brown mushrooms</i>	\$45
BISON FILET 8 oz, <i>roasted shallot confit, foie gras sauce</i>	\$45

SIDES

ENGLISH PEAS AND BABY CARROTS
SAUTEED WILD MUSHROOMS
SPRING POTATOES AND PEARL ONIONS
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