

# CAPE DUTCH

braai | bar

## STARTERS

- ROASTED ACORN SQUASH SOUP *sweet potato, pomegranate, caramelized cauliflower* — \$10
- CAPE WEDGE *iceberg cup, applewood smoked bacon, spiced walnuts, roquefort cheese, diced tomato, white balsamic vinaigrette* — \$12
- SPINACH AND ARUGULA SALAD *braaied orange, red onion, candied walnuts, goat cheese, herb-buttermilk dressing* — \$12
- FOIE GRAS TORCHON *fall salad, truffle vinaigrette, mission fig chutney, brioche toast* — \$20
- BUTTERNUT SQUASH *campari tomato, seasonal vegetables, celeriac puree* — \$13/\$19
- ESCARGOT *shitake mushroom, asparagus, garlic butter, french baguette* — \$14
- MUSSELS *grilled bacon bread, choice of sauce* — \$20  
*coconut curry - coconut milk, lemongrass, thai basil*  
*hoegaarden beer - cream, tomatoes, tarragon, shallots*
- FRIED BABY LOBSTER TAILS *sriracha aioli* — \$19

## CHARCUTERIE BOARD

*featuring tomato and  
ginger chutney, crostini,  
pumpnickel bread*

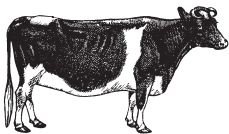
biltong sliced & paté \*  
waygu bresola  
jambon de bayonne  
french salami  
st. andré camembert  
swiss gruyère  
chèvre  
manchengo  
\$30

## 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. — \$45
- BONE IN RIBEYE  
18 oz. 35 days dry aged — \$68
- TOMAHAWK RIBEYE  
30 oz. 35 days dry aged — \$110
- South African Giant Prawn — \$8
- Steak Sauces — \$2  
*peppercorn or peri-peri*

## OTHER FAVORITES

- WHOLE BRANZINO  
*grilled leeks, lemon, jalapeño sauce* \$40
- HANGER STEAK PERI PERI\*  
*peppercorn sauce and  
pommes frites* — \$28
- THE BRAAI BURGER\*  
*pickled green tomato, red onion,  
bacon, cheddar cheese, peri-peri sauce,  
brioche bun and pommes frites* — \$16
- PERI - PERI CHICKEN  
*springer mountain half chicken,  
peri-peri sauce and pommes frites* \$23

## ENTREES

- PORCINI RAVIOLI *sage butter sauce, Parmsean Reggiano* — \$29
- SCALLOPS *pan seared northeastern scallops, spring peas, crispy prosciutto, blood orange segments and cauliflower truffle-puree* — \$36
- SEA BASS *poached chillean seabass, baby squash, braised leeks, mousseline sauce* — \$38
- BRAISED RABBIT LEG *shallots, baby turnips and crispy carrot shavings, spinach whipped mashed potatoes* — \$29
- ARTIC CHAR *pan seared, chanterelles, wild mushroom fume* — \$36
- ELK CHOP *spaghetti squash, lingonberry filled lady apple, beech brown mushrooms* — \$47

## SIDES

- STEAMED BROCCOLINI  
\$10
- SAUTEED WILD MUSHROOMS  
\$10
- POTATOES AND PEARL  
ONIONS  
\$9
- BELGIAN POMMES FRITES  
\$9
- LANGOUSTINE MAC & CHEESE  
\$12

EXECUTIVE CHEF: PHILIPPE HADDAD

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