

CAPE DUTCH

braai | bar

STARTERS

- ROASTED ACORN SQUASH SOUP *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 *truffle vinaigrette salad, mission fig chutney, brioche* — \$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, pumpernickel bread

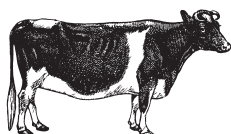
- biltong sliced & paté *
waygu bresola
jambon de bayonne
french salami
st. andré camembert
swiss gruyère
chèvre
\$30

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

ENTREES

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

SIDES

- SAUTEED BROCCOLINI \$10
- POTATOES AND PEARL ONIONS \$9
- SAUTEED WILD MUSHROOMS \$10
- BRUSSEL SPROUTS \$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.

TRUE STORY BRANDS