

CAVIAR

Baenki 1oz | 96

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with
Crème Fraîche & Truffle Chips

RAW BAR

SALMON CRUDO* | 32

Caviar, Crème Fraîche, Cilantro
Fried Capers, Yuzu Vinaigrette

SPICY AHI TUNA SUSHI ROLL* | 22

Chili Sriracha Sauce, Avocado

SHRIMP TEMPURA SUSHI ROLL | 18

Peri-Peri Aioli, Ginger, Wasabi

AHI TUNA TARTARE | 24

Marinated Edamame and Cucumber
Avocado, House Potato Chips

OYSTERS ROCKEFELLER | 30

Baked Spinach, Herb Butter
Parmesan Breadcrumb, Lemon

JUMBO SHRIMP COCKTAIL | 22

Assorted Cocktail Sauces

SEAFOOD TOWER* | 165

Salmon Crudo, Jumbo Shrimp
Lobster Tail, Snow Crab Leg
One Dozen Oysters, Mignonette
Cocktail Sauce, Drawn Butter

GARDEN

FRENCH ONION SOUP | 15

Caramelized Onions, Sherry
Gruyere, Golden Pastry Crust

WILD MUSHROOM SOUP | 14

Sherry Cream Foam, Truffle Oil
Crispy Shiitake Mushrooms

HUMMUS | 16

Peri-Peri Oil, Cucumber Herb Salad
Olives, Garlic-Herb Pita

BUTTERNUT SQUASH & BEETS | 16

Roasted, Whipped Ricotta
Pistachios, Honey Bush Vinaigrette
add sourdough +5

STARTERS

HAUS FONDUE | 28

Warm Gouda, Yukon Gold Potatoes
Apple, Roasted Brussels Sprouts
Cornichons, Sourdough

YEBO BILTONG | 16

Traditional South African Beef Jerky

SOSATIES | 20

Grilled Filet Mignon, Basmati Rice
Sweet Apricot Curry

FRITTURA MISTA | 22

Lightly Breaded Halibut, Calamari
Prawns, Peri-Peri Aioli

MUSSELS | 22

White Wine Garlic Cream Sauce
Grilled Baguette

BOBOTIE CRÊPES | 20

Sweet & Savory Ground Beef Curry
Apples, Raisins, Hollandaise

OSTRICH SLIDERS* | 36

Roasted Tomatoes, Arugula, Aioli

SALADS

ARUGULA SALAD | 13

Arugula, Shaved Parmesan
Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD | 15

Spiced Garbanzo Beans
Parmesan Reggiano, Croutons

SESAME KALE & GRAIN BOWL | 16

Ancient Grain Quinoa, Kale, Cucumber
Edamame, Almonds, Avocado, Soy Sesame
Vinaigrette

WINTER SALAD | 16

Mixed Greens, Goat Cheese, Pistachios
Plums, Pomegranate, Maple Vinaigrette

ADDITIONS:

Shrimp | 14

Grilled Chicken Breast | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

20% automatic gratuity will be added onto bills for large parties of 5 or more.
25% gratuity will be added onto itemized split bills for parties of 5 or more.

Out of respect for other guests, please refrain from distracting phone or camera use while dining.

SEA

BLACKENED SALMON* | 34

Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc

PAN SEARED SCALLOPS* | 48

Parmesan & Pancetta Risotto, Butternut Squash & Brown Butter Sauce

HALIBUT* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

DOVER SOLE MEUNIERE | 65

Roasted Potato & Spinach, Caperberries *gf

CHILEAN SEA BASS* | 44

Truffle Mushroom Crust, Parmesan Leek Risotto, Mushroom Reduction

LOBSTER LINGUINE* | 45

Sautéed Tomato Cream Sauce, Parmesan Crisp

LAND

LAMB CHOPS* | 55

Roasted Brussels Sprouts & Carrots, Fingerling Potatoes, Tahini, Mint Chimichurri

BOLOGNESE TAGLIATELLE | 38

Ostrich & Beef Ragù, Wild Mushroom, Spinach, Parmesan Reggiano

TRUFFLE MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

CHICKEN PICCATA | 32

Caper Butter, Lemon Risotto, Grilled Asparagus

BRAISED SHORT RIB* | 45

Roasted Brussels Sprouts, Whipped Parsnip, Red Wine Demi-glace

CHAR-GRILLED FILET MIGNON* | 60

Meats by Linz, Rosemary-Garlic Whipped Potatoes, Grilled Asparagus
Maitre d' Butter, Pinotage Jus

add chimichurri or peppercorn sauce +3, oscar style +15

CHAR-GRILLED RIBEYE* | 95

Meats by Linz 14oz, Dry Rub, Grilled Asparagus, Cipollini Onions

All dishes modified for preference and meats ordered
'medium well' or above may not be returned or exchanged.

SIDES | 9

Curry Cauliflower

Toasted Almonds

Crispy Brussels Sprouts

Peri Peri Buttermilk

Three Cheese Orecchiette

Grilled Figs & Whipped Ricotta | 11

Roasted Parmesan Broccolini

Rosemary Garlic Whipped Potatoes

House Cut Fries

SAUCES | 3

Peri-Peri, Cilantro Jalapeño, Rosemary Aioli

Peppercorn Sauce, Mint Chimichurri

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