



THE CAPE

APPETIZERS

- WILD MUSHROOM SOUP 8**
Sherry Cream Foam, Truffle Oil, Crispy Shitake
- CAPE POPCORN 8**
Sea Salt, Peri-Peri, Parmesan
Add Biltong \$4
- SPICY TUNA SUSHI ROLL* 16**
Peri-Peri, Ginger, Wasabi
- SHRIMP TEMPURA SUSHI ROLL 16**
Peri-Peri Aioli, Ginger, Wasabi
- TUNA TATAKI* 18**
Seared Tuna, Rice Paper, Avocado, Cucumber, Jalapeño, Ponzu Sauce
- CRAB DIP 16**
Lump Crab, Gruyere Cheese, Peppadew Relish, Pita Chips
- HUMMUS 12**
Peri-Peri Oil, African Spices, Cucumber Herb Salad, Olives, Garlic-Herb Pita + crudite for 6
- BILTONG* 11**
South African Beef Jerky
- FRITTURA MISTA 18**
Lightly Breaded Halibut, Calamari, Prawns, Peri-Peri Aioli
- MUSSELS 18**
White Wine, Lemon, Garlic Cream, Toasted Baguette
- BOBOTIE CRÊPES 16**
Sweet & Savory Ground Beef Curry, Apples, Raisins, Hollandaise
- OSTRICH SLIDERS* 30**
Roasted Tomatoes, Arugula, Rosemary Aioli
- CHARCUTERIE 32**
Manchego, Brie, Mahone, Prosciutto, Sopressata Salame, Biltong Chutney, Candied Pecans, Crackers

SALADS

- Add Prosciutto \$8, Shrimp \$12, Grilled Chicken Breast \$10, Biltong \$4
Seared Tuna \$12, Grilled Salmon \$14
- HOUSE SALAD 12**
Arugula, Shaved Parmesan, Artichoke, Lemon Vinaigrette
- CLASSIC CAESAR SALAD 12**
Hearts of Romaine, Spiced Garbanzo Beans, Parmesan Reggiano, House Croutons, Anchovy Dressing, Lemon Zest
- SESAME KALE & GRAIN BOWL 15**
Ancient Grain Quinoa, Tuscan Kale, Cucumber, Edamame, Almond Slices, Avocado, Soy Sesame Vinaigrette
- HARVEST SALAD 14**
Kale / Pomegranate / Radicchio
Roast Brussels Sprouts / Celery Root / Lemon Dijon Vinaigrette

SIDES

- THREE CHEESE ORECCHIETTE**
- CRISPY BRUSSEL SPROUTS**
With Peri-Peri Ranch
- SAUTÉED SPINACH**
- HOUSE CUT FRIES**
With Lemon Aioli & Curry Ketchup
- CURRY CAULIFLOWER**
each 8

SAUCES

- PERI-PERI**
- SWEET CILANTRO COCONUT**
- MINT CHUTNEY**
- CURRY KETCHUP**
each 2

ENTREES

- CHICKEN PAILLARD 25**
Arugula Salad, Kalamata Olives, Shaved Parmesan, Tomatoes, Basil Oil, South African Shiraz Balsamic
- WHOLE RED SNAPPER MKT**
Crispy Snapper, Pickled Pico De Gallo, Sweet Cilantro Coconut Sauce, Peri-Peri Sauce
- HALIBUT* 32**
Red Butter Curry Sauce, Broccolini, Coconut Rice
- SCOTTISH GRILLED SALMON* 28**
Marinated Olives & Peppadews, Capers, Sautéed Spinach, Quinoa, Brown Butter Sauce
- PERI-PERI PRAWNS TACOS 24**
Spicy Prawns, Avocado, Mango Pico De Gallo, Flour Tortillas, Peri-Peri Aioli, Coconut Rice
- LAMB CHOPS* 42**
Rosemary Garlic Marinated Lamb, Roasted Beets, Baby Carrots, Mint Chutney
- BOLOGNESE 33**
Ostrich Ragù, Wild Mushroom, Spinach, Manchego, Pappardelle
- CHAR-GRILLED FILET MIGNON* 49**
Meats By Linz 8oz Filet, Shallot Demi Glaze, Roasted Brussels Sprouts, Mashed Potatoes

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS
A 20% gratuity charge will be added to split checks for large parties of 6 or more. A 20% automatic gratuity will be added to all rooftop tabs.