



THE CAPE

SKI HAUS

STARTERS

CAPE POPCORN 7

Sea Salt, Peri-Peri, Parmesan

SEASONAL SOUP 14**YEBO BILTONG 14****CURRY CAULIFLOWER 12**

Crunchy Toasted Almonds

HUMMUS PLATE 16

Cucumber Herb Salad, Olives, Pita Bread
add crudite +6

HAUS FONDUE 24

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

CHICKEN SPRING ROLLS 16

Spicy Peri Peri Sauce

BOBOTIE CREPES 18

Sweet & Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

SOSATIES* 20

Filet Mignon, Apricot Curry, Basmati Rice

OSTRICH SLIDERS* 36

Roasted Tomatoes, Rosemary Aioli

SEAFOOD

AHI TUNA TARTARE* 24

Avocado, Edamame, House Chips

SPICY AHI TUNA SUSHI ROLL* 22

Chili Sriracha Sauce, Avocado, Sesame

SHRIMP TEMPURA SUSHI ROLL 18

Peri-Peri Aioli, Crispy Ginger, Sesame

FRITTURA MISTA 18

Lightly Breaded Halibut, Calamari, Shrimp

MUSSELS 19

White Wine Garlic Sauce, Baguette

SALADS

ARUGULA SALAD 12

Arugula, Shaved Parmesan,
Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD 14

Hearts of Romaine, Spiced Garbanzo
Beans, Parmesan Reggiano,
House Croutons, Anchovy Dressing

SESAME KALE & GRAIN BOWL 16

Ancient Grain Quinoa, Tuscan Kale,
Cucumber, Edamame, Almond Slices,
Avocado, Soy Sesame Vinaigrette

WINTER SALAD | 14

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

ADDITIONS:

Grilled Chicken Breast | 10

Grilled Shrimp | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

SIDES

THREE CHEESE ORECCHIETTE | 9

GRILLED ASPARAGUS | 8

ROASTED MINI YUKON POTATOES | 7

CRISPY BRUSSELS SPROUTS | 9

FRENCH FRIES | 6

ENTREES

PERI-PERI SHRIMP TACOS 24

Avocado, Mango Pico De Gallo, Flour Tortillas, Cilantro, Coconut Rice

CRISPY FISH SANDWICH 21

Peri-Peri Tartar Sauce, Pickled Carrot & Cabbage Relish, French Fries

SMASHBURGER* 22

American Cheese, Special Sauce, Sliced Pickles, Shredded Lettuce, French Fries

TRUFFLE MUSHROOM RAVIOLI 28

Truffle Cream Sauce, Wild Mushrooms

BOLOGNESE 38

Ostrich & Beef Ragù, Wild Mushroom, Spinach, Manchego, Pappardelle

CAPERBERRY CHICKEN PICCATA 28

Chicken Milanese, Lemon Risotto, Grilled Asparagus

BLACKENED SALMON* 32

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

PAN SEARED HALIBUT* 38

Red Butter Curry Sauce, Broccolini, Coconut Rice

BRAISED SHORT RIB* 40

Roasted Carrots, Mashed Potatoes, Red Wine Demi-glace

LAMB CHOPS* 48

Rosemary Garlic Marinated Lamb, Crispy Brussels Sprouts, Roasted Mini Yukon Potatoes

We kindly ask that all orders be made as described on our menu,
as we are unable to accommodate substitutions at this time.

*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 5 or more. A 20% automatic gratuity will be added to all rooftop tabs.