

APPETIZERS		The City Grill Salad Cucumber ribbons, mixed lettuce, asparagus, sun-dried tomatoes, balsamic dressing.	55
Crab Roll Cucumber, crab meat, fresh asparagus.	85	Grilled Halloumi Grilled halloumi Grilled halloumi cheese, frisée salad, crispy leaves, olive oil.	55
<b>Salmon Gravlax</b> Salmon fillet marinated in beetroot for 30 hours served with crispy leaves.	70		
Scallops Pan fried scallops, green pea purée, truffle oil juice.	80	SOUP	
Chicken Livers Cooked the traditional South African way with creamy	45	Onion Soup Toasted with Gruyère cheese.	60
peri-peri sauce.  Beef Carpaccio	65	Mushroom Soup With a forest of wild mushrooms.	60
Sliced fresh beef loin, mustard & mayo sauce, parmesan cheese, enoki mushrooms.	0.0	Prawns Bisque A creamy smooth soup cooked for 6 hours with pan fried prawns.	80
<b>Duck Liver Terrine</b> Traditional foie gras terrine with brandy, toasted brioche.	120		
Sharing Platter Boneless chicken wings with a spicy lemon sauce, jalapeño cheese balls, butterfly prawns, grilled boerewors sausage	95	BLACKBOARD SPECIALS	
SALADS		Black Angus Burger Grilled burger cooked your way, onion, pickles, cheese, homemade sauce, tomato, lettuce, French fries.	85
<b>Waldorf</b> Granny smith apples, celery, red onions, golden raisin, light mayo dressing, caramelised walnuts.	55	<b>Beef Spare Ribs</b> Slow cooked for 12 hours in our house marinade and then flat grilled and basted with BBQ sauce.	<b>155</b> me
Quinoa & Butternut Roasted butternut squash, slow cooked quinoa, baby spinach leaves, vinaigrette dressing, roasted pumpkin seeds, goat cheese.	65	Mixed Grill Rump steak, beef ribs, lamb rack, South African boerewors sausage.	175
Traditional Caesar Prepared in front of your table with Romaine lettuce, anchovies, homemade dressing, parmesan cheese, garlic	60	Baby Chicken Iron cocotte oven roasted baby chicken, roasted root vegetable garlic.	110 les,
croutons Add Chicken.	65	Lamb Racks Flame grilled lamb, roasted vegetables with garlic, rosemary potato, mint sauce.	155
- Add Prawns.	75	Tomahawk Steak 1250 gr Good for sharing American prime cut beef.	410



## **ACCOMPANIMENT STEAKS** 20 - Steakhouse Fries - Sautéed Mushrooms South African Rump Classic: 300 gr 170 - Potato Wedges - Steamed Corn 215 500 gr - Sweet Potato Fries - Creamy Spinach - Mashed Potato - Grilled Asparagus **Argentinean Grass Fed Fillet** 240 Prime: 250 gr - Onion Rings - Sautéed Spinach 300 - Basmati Rice - Brussels Sprouts 350 gr - Side Salad Australian Angus Sirloin 225 Classic: 250 gr SAUCE 295 400 gr 10 Australian Angus Rib Eye 255 Prime: 300 gr - Madagascar Pepper - Creamy Garlic - Creamy Mushroom - Béarnaise 350 gr 300 - Blue Cheese - BBQ South African Prime Rib 250 Prime: 550 gr **DESSERTS American Prime Cuts** 225 T-bone 550 gr Vanilla Puff Pastry **60 SEAFOOD Profiteroles 60 Strawberry Cheesecake** 60 All grilled seafood is served with **South African Milk Tart 60** lemon butter sauce, and your choice **Chocolate Moelleux 60** of one accompaniment. Lobster 255 **Hammour Fillet** 155 Sea Bass 160 Jumbo Prawns 210

160

**Salmon Fillet**