

## TID BITS

**Surf & Turf | 9**  
roasted bone marrow and oysters bits, fine herbs, curry sabayon

**Peri-Peri Chicken Liver | 6**  
African chili sauce, free range liver, warm bread

**Mini Cauliflower Samosas (V) | 7**  
roasted cauliflower, green chutney

**Pork Belly 'Popsicles' | 9**  
braai "bbq sauce", cowboy candy

**Boerie Bites | 9**  
farmers sausage, soft roll, onion jam  
tomato chutney, cowboy candy

## STARTERS

**Bloody Mary Gazpacho (V) | 8**  
heirloom tomatoes, fresh horseradish

**Mini Crab Cakes | 16**  
apple slaw, curry aioli

**Fried Green Tomatoes | 10**  
tomato chutney, pork belly, chevre

**Florida Linefish Ceviche | 14**  
corn nectar, sweet potato, grilled lime

## FOR THE TABLE

**Mushroom Flatbread | 10**  
baby bellas, white buttons, smokey blue cheese

**Chilli-Coffee Rubbed Pork Flatbread | 11**  
seasonal apples, braai "bbq sauce", mozzarella

**Charcuterie Plank | 26**  
assorted meats and homemade pate, seasonal mostarda, pickle, crostini

**Artisanal Cheese Platter | 24**  
chef selection with accoutrements

## SALADS

**ADD: Chicken 6 | Steak 10 | Prawns 11**

**Roasted Baby-Beet and Kohlrabi Salad | 11**  
creamed goat cheese, marcona almonds, citrus vinaigrette

**Caesar Salad | 10**  
baby romaine, oven-dried tomatoes, white anchovies

**Tuscan Kale and Apple Salad | 11**  
feta, chili garbanzo croutons, apple chips, tahini-lemon

**Baby Iceberg Wedge | 12**  
marinated tomatoes, biltong bits, Roque creamery smokey blue  
avocado-buttermilk ranch

# Big Easy

Winebar & Grill

## THE GRILL

**Filet Mignon | 6 oz 34 | 8 oz 42**

**New York | 14 oz 42**

**T-Bone | 24 oz 62**

**Prime Dry Aged Kansas City Strip | 14 oz 59**

**Prime Top Sirloin | 12 oz 39**

**Bison Ribeye | 14 oz 45**

**Dry-Aged Tomahawk Chop | 40 oz (2-4 people) 150**  
the mother of all steaks (2 sides)

**The Big Easy Braai | (2-4 people) 110**

South African farmers sausage, top sirloin 12 oz  
double lamb chops & Nigerian prawns (2 sides)

## SAUCES

Peri-Peri Cream | Mojo Verde | Mushroom-Marsala  
Braai "BBQ Sauce" | Madagascar Pepper Sauce | Horseradish Cream

## CHEF'S BUTTER | 3

Smokey Blue

Roasted Garlic Herb

Black Truffle & Mushroom

Miami Spice – citrus, cumin, ancho chili

Durban Spice – annatto, jaggery cane sugar, turmeric

Dubai Spice – sumac, allspice, paprika

Malaysia Spice – fennel, ginger, mustard

## SIDES | 8

Risotto Verde

Hand Cut Big Easy Fries

Duck Fat Roasted Fingerling Potatoes

Roasted Root Vegetables

Brussels Sprouts, Bacon Marmalade

Roasted Asparagus

Thyme Roasted Mushrooms

Roasted Cauliflower, Tahini, Sumac

Sliced Heirloom Tomatoes

## ERNIE'S FAVORITES

**The 'Big Easy' Burger | 16**  
heirloom tomatoes, onion jam, braai "bbq sauce", hand-cut fries

**Angry Duck Curry | 22**  
duck breast, red madras curry, basmati rice

**Durban Bunny Chow | 35**  
slow roasted lamb shank served in an artisan bread bowl

## FROM THE SEA

**Corvina | 29**  
African spice crusted, risotto verde

**Grilled Nigerian Prawns | 38**  
garlic butter, peri-peri chili sauce

**Golden Tile | 34**  
coconut curry, butternut curls, grilled lime jus

**Cape Malay Seafood Pot | 46**  
p.e.i mussels, Nigerian prawns, fresh catch, coconut-curry broth

**Market Fish | MP**

## CHEF'S SELECTION

**Peri-Peri Chicken | 24**  
whole, cage-free, African chili sauce

**Toasted Couscous Risotto (V) | 26**  
baby shiitake mushrooms, butternut, kale, parmesan-thyme cream

**Lamb Chops 14oz | 42**  
double Colorado lamb chop, braai sauce, risotto

**Kurabuta Chop 14oz | 42**  
double pork lamb chop, braai "bbq sauce", toasted couscous risotto

Executive Chef

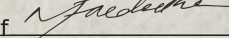
## MARYNA FREDERIKSEN

We proudly feature goods sourced from boutique  
and local farms, purveyors and fisherman including:

Big Hickory Farms, Georgia  
Chef's Garden, Ohio

Dutchy's Gourmet Sausages, Florida  
Joyce Farms, North Carolina  
Miami Fisherman

Roque Creamery, Oregon  
Snake River Farms, Idaho  
Zack the Baker, Florida

Executive Chef  Date NOV 16 2016