

STARTERS

WOODFIRE GRILLED OYSTERS (6 or 12) smokey bacon, tabasco, bell pepper	24/46
ROTATING SELECTION OF FRESH OYSTERS (6 or 12) red wine mignonette, cocktail sauce horseradish, lemon	24/46
JUMBO CRAB CAKE blue crab, dijonnaise, arugula salad	20
WAGYU ON THE ROCK premium cut, lava stone	24
TUNA TARTARE yellowfin tuna, tataki sauce, jalapeño cilantro, wasabi mayo, wonton chips	16

WAGYU MEATBALLS hollandaise, cherry demiglace	17
LOBSTER GYOZA Atlantic lobster, Wits spices	20

TABLESIDE PRIME TENDERLOIN TARTARE capers, kosher dill pickles, dijonnaise fine herbs	24
BONE MARROW & BACON JAM grilled crostini	16
BILTONG (JERKY) South African style cured premium meat rosemary	16
COLOSSAL SHRIMP COCKTAIL house made cocktail sauce, grilled lemon	20
CRISPY CALAMARI arugula, lemon, evo	18

BREAD SERVICE

SOURDOUGH house made whipped salted butter and honey butter	5
CRANBERRY WALNUT house made whipped salted butter and honey butter	8
FOCACCIA olive, pepperoncini, artichoke	9

SOUP & SALAD

CAESAR SALAD romaine lettuce, caesar dressing shaved parmesan	15
THE WEDGE iceberg, bacon, blue cheese tomatoes	16

ROCKET SALAD arugula, shaved parmesan. olive oil shaved almonds	15
CAPRESE heirloom tomato, basil buffalo mozzarella	15

FRENCH ONION SOUP sweet Texas onions, bone marrow broth, french baguette, provolone	14
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PRIME CUTS

44 FARMS 8 OZ. FILET	65
44 FARMS 16 OZ. RIBEYE	85
44 FARMS 18 OZ. DRY AGED BONE-IN NY STRIP	75
22 OZ. COWBOY	85
TOMAHAWK	120
STEAK FRITES 6oz prime bavette, fries, Wits steak sauce	36



ENTREES

SEARED DIVER SCALLOPS golden beet coulis, cauliflower prosecco, toasted sunflower	40
SESAME CRUSTED BIG EYE TUNA fresh mango, avocado, cilantro soy & wasabi vinaigrette	38
SEARED ATLANTIC SALMON summer okra, corn pudding stewed heirloom tomatoes	36
GRILLED WHOLE VERMILLION SNAPPER dirty rice, mojo rojo	72

SIDES

GRILLED ASPARAGUS	9
SWEDISH HASSLEBACK POTATOES	10
TRUFFLE MASHED POTATOES	13
LOADED BAKED POTATO	14
CRISPY PANKO BRUSSELS SPROUTS	9
TOASTED SESAME BROCCOLINI	10
SAUTEED MIXED MUSHROOMS	14
TRUFFLE FRIES	14
ONION RINGS	9
SAUTÉED ORGANIC SAVOY SPINACH	10
MAC & CHEESE sharp cheddar, smoked gouda and cream cheese - option of standard / truffle / lobster	16 / 20 / 26

PIRI PIRI PRAWNS brown butter grits, bell peppers piri piri beurre blanc	38
BOEREWORS SAUSAGE South African style sausage mixed peppers, mustard	28
WOODFIRE GRILLED DUROC PORK CHOP smoked applesauce, charred leeks roasted jicama & honeycrisp apples	38
WOODFIRE GRILLED HALF CHICKEN roasted fingerling potatoes bell pepper, guava and honey glaze	25
WITS BOLOGNESE ground 44 farms prime tenderloin ground duroc pork chop, pappardelle heirloom tomatoes	32
WHITE TRUFFLE & LOBSTER LINGUINI white truffle oil, parmigiano reggiano	48
BLACK TRUFFLE BURGER wagyu beef, lettuce, tomato pepperjack, truffle aioli	25
WILD MUSHROOM RAGU handmade ricotta ravioli, sage wild mushrooms, brown butter	32
GRILLED PURPLE CAULIFLOWER STEAK dijonnaise, roasted potatoes	24

WAGYU CUTS

8 OZ. FILET	85
16 OZ. RIBEYE	92
JAPANESE A5 NY STRIP 3 oz. minimum	30 / OZ.

ADDITIONS

GRILLED HALF LOBSTER TAIL	26
GRILLED WHOLE LOBSTER TAIL	42
CRAB OSCAR	19
WITS STEAK SAUCE	4
BEARNAISE	3
PIRI PIRI	3
MUSTARD HORSERADISH	3
BLEU CHEESE	3
TRUFFLE BUTTER	4
CHIMICHURRI	3

Please ask your server about South African fudge and biltong for retail purchase
Please inform your server of any food allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness