



## starters

LOBSTER GYOZA \$20

Atlantic lobster, WITS spices

CRISPY CALAMARI \$18

arugula, lemon, EVO

SOUTH AFRICAN JERKY | BILTONG \$16

cured premium meat, rosemary

JUMBO CRAB CAKE \$20

blue crab, bell pepper, shallot, farm egg, parsley

## salads

CAESAR SALAD \$15

romaine lettuce, caesar dressing, shaved parmesan

THE WEDGE \$16

iceberg, bacon, blue cheese, tomatoes

ROCKET SALAD \$15

arugula, shaved parmesan, olive oil, shaved almonds

CAPRESE \$15

heirloom tomato, burrata, basil

## dinner sides

— all dinner sides \$13 —

GRILLED ASPARAGUS

SWEDISH HASSELBACK POTATOES

LOADED BAKED POTATO

CRISPY PANKO BRUSSELS SPROUTS

TOASTED SESAME BROCCOLINI

SAUTEED MIXED MUSHROOMS

TRUFFLE FRIES

ONION RINGS

## classic cuts

PRIME FILET 8oz | \$65

PRIME RIBEYE 16oz | \$85

DRY AGED BONE-IN NY STRIP 18oz | \$75

TOMAHAWK | \$120

COWBOY BONE-IN 22oz | \$85

## wagyu

FILET MIGNON 8oz | \$85

RIBEYE 16oz | \$92

## entrees

BERKSHIRE PORK CHOP \$38

house smoked applesauce, microshiso

WOODFIRED CHICKEN \$25

grilled chicken thigh, roasted peppers

BLACK TRUFFLE BURGER \$25

wagyu beef, lettuce, tomato, pepper jack, truffle aioli

SOUTH AFRICAN SAUSAGE | BOEREWORS \$28

mixed pepper, mustard

GRILLED ATLANTIC SALMON \$35

grilled asparagus, teriyaki glaze

## sauces & add on's

HORSERADISH \$3

BLEU CHEESE \$3

BEARNAISE \$3

WITS STEAKSAUCE \$4

EXPERIENCE EXCELLENCE

## desserts

RED VELVET CAKE \$12

dusted with powdered sugar

SOUTH AFRICAN FUDGE \$18

packaged for carry out

CLASSIC CHEESECAKE \$12

fresh berries, raspberry glaze

WITS  
STEAKHOUSE