

## 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