

APPETIZERS

JALAPEÑO POPPERS	69
Four crispy phyllo parcels filled with diced jalapeños, melted cheese, and a hint of cayenne, served golden brown with our signature ranch dip	
MINI PRAWN NACHOS	99
Crispy tortilla chips with succulent prawns, zesty salsa and creamy guacamole	
PORK BELLY LOLLIPOPS	69
Crispy pork belly, glazed with a tantalising Thai sticky sauce, paired with a charred onion puree and pickled onion	
CRUMBED MUSHROOMS (V)	69
Golden-fried crumbed plum mushrooms served with remoulade dipping sauce	
CORNMEAL BUTTERMILK FRIED CRISPY PRAWNS	89
Flash-fried and paired with our signature Hissy Fit dip	
LOUISIANA CHEESE BAKE	95
Six Southern style seasoned prawns, oven-baked with cheese, and served with toasted sourdough	
VOODOO CHICKEN WINGS OR HICKORY SMOKED BBQ WINGS	99
Six buffalo wings tossed in a choice of our spicy chilli or maple Hickory smoked BBQ sauce	
SNAILS GORGONZOLA	99
Snails sautéed in garlic butter, topped with Gorgonzola and Parmesan, grill-finished and served with toast.	
CAST-IRON PANNED FRESH MUSSELS	110
Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine	
CRISPY SALT & PEPPER SQUID	95
Lightly dusted squid, seasoned and flash fried	
SOUTHERN STYLE SAUTEED CHICKEN LIVERS	75
Fresh chicken livers sautéed with onions, herbs, cayenne, smoked paprika, tomato, and cream.	

SOUP & CHOWDER

SMOKED TOMATO, BEAN & CHORIZO SOUP	69
MUSSEL CHOWDER	95
HEARTY VEGETABLE SOUP	65
VELVET CHICKEN NOODLE SOUP	69

ON THE SIDE

OUR SIDES PLAY WELL WITH MOST DISHES GET SOME FOR THE TABLE OR KEEP THEM ALL TO YOURSELF

PIT SMOKED BBQ BEANS (ADD CHILI +5)	20
HOUSE 'SLAW	18
CREAMY SMASHED POTATO	25
BUTTERMILK DUNKED & FRIED ONION RINGS	15
SEASONAL VEGETABLES	55
CORN BREAD	25

NACHOS

OUR NACHOS ARE MADE FROM ORGANIC CORN AND SEASONED WITH SEA SALT SERVED WITH A HOUSE MADE GUACAMOLE AND SALSA DIP

CAJUN PRAWN	179
Topped with cajun spiced prawns, jalapeño, cheese, salsa and guacamole dip	
ALL-AMERICAN	149
Topped with our All-American chilli ground beef, cheese, salsa and guacamole dip	
CRISPY BACON	149
Topped with crispy bacon bits, jalapeños, cheese, salsa and guacamole dip	
PULLED PORK	169
Topped with pulled pork, jalapeños, cheese, salsa and guacamole dip	

A SERVICE FEE OF 10% WILL BE INCLUDED ON BILLS TENDERED OF R1000 AND MORE

Please bring it to the managements attention if service did not meet your expectations and we will remove this from your bill. Thank you

ALLERGY WARNING All menu items are prepared in our kitchen which uses, dairy, wheat, tree nuts, shellfish, fish, peanuts and eggs. Please inform us of any food allergies or special dietary needs before placing your order.

GRILL 1904 HOUSE

PROPER HAMBURGERS

WE DO NOT VIEW THIS MEAL AS FAST FOOD, PLEASE CHILL WITH FRIENDS AND FAMILY WHILST WE DESIGN YOUR BURGER. OUR HAMBURGERS ARE HOUSE-MADE FROM FRESHLY GROUND PRIME BEEF (200g) NO MSG OR ARTIFICIAL BINDING AGENTS ARE USED. YOUR BURGER PATTY WILL BE GRILLED MEDIUM UNLESS SPECIFIED OTHERWISE.

ALL BURGERS ARE SERVED WITH FRIES ADD ONION RINGS +15

CLASSIC 1904	115	LOCK STOCK & DOUBLE BARREL	159
The original invented by Fletcher Davis in 1904, which took the world by storm. Patty, tomato, red onion, home made pickles, served between two slices of toasted sour dough bread		Two patties, tomato, red onion, pickles and mustard	
GAGAPALOOZA	159	MOTHER CLUCKER	125
Our burger in honour of Lady Gaga's favourite, with tomato, caramelized onion, brie and avocado		Crumbed fried chicken breast, with our smoky tangy sauce, pickled onion and jalapeños	
AGED CHEDDAR AND BACON	135	MUCHO NACHOS	159
Patty, bacon, aged cheddar cheese, tomato, red onion, mustard and pickles		Patty, nachos, guacamole, aged cheddar, jalapenos and salsa	
BACON & BLUE CHEESE	139	THE BEEFSTER	145
Patty, streaky bacon, blue cheese and red onion		Patty, cheese, beef pastrami, pickles and mustard	
AGED CHEDDAR & CARAMELIZED ONION	129	FOOLPROOF JUCY LUCY	119
Patty, aged cheddar cheese, caramelized onion and pickles		Patty filled with mozzarella cheese, tomato, onion with diced pickles and mayonnaise	
THE STOCKYARD MARROW BURGER	145	VEGETARIAN FALAFEL (V)	119
Patty, bone marrow butter, blue cheese and fried onion rings		Falafel, tomato, avocado, red onion and pimento sauce	

GOURMET HOT DOGS

OVER ONE BILLION HOT DOGS ARE SOLD ANNUALLY IN AMERICA. WE HAVE SELECTED FOUR HOT DOGS FROM VARIOUS REGIONS WITHIN THE U.S.A, SOURCING ONLY THE FINEST SMOKED SAUSAGES TO TANTALIZE YOUR TASTE BUDS.

ADD FRIES (SKINNY / RUSTIC) +25 ADD ONION RINGS +15

NEW YORK	79	MICHIGAN	95
Frank, sauerkraut, onion puree and pickles		Frank, all-american chilli ground beef and grated cheese	
CONY ISLAND	85	SEATTLE	85
Frank, shredded cheddar, remoulade and chopped onions		Frank, cream cheese, grilled onions, sliced jalapeños and sriracha sauce	

REAL LOW 'N SLOW SMOKED BBQ

OUR SMOKIN HOT "FAT BOY" SMOKER IS BORN AND BRED IN SHREVERPORT TENNESSEE. WE FIRE IT UP USING LUMP WOOD CHARCOAL AND SMOKE USING APPLE, MAPLE, HICKORY OR OAK WOOD.

PULLED PORK OR PULLED BRISKET BUN	149	PULLED BRISKET & PULLED PORK COMBO	239
Pit smoked pulled pork or brisket served in a bun		Served with house slaw pit smoked beans and fries	
LOW AND SLOW BRISKET	279	PULLED SLOW SMOKED BEEF BRISKET	259
Sliced beef brisket smoked with apple wood for 14 hours, served with house slaw, pit smoked beans and fries		Served with house slaw, pit smoked beans and fries	
PRISON PLATTER	179	SMOKED RIBS & PULLED PORK OR BRISKET COMBO	279
Pulled pork, house 'slaw, pit smoked beans, riblets & fries		400g St Louis cut slab of ribs, slow pit smoked pulled pork or brisket served with house slaw and fries	

LEAFY GREEN SALADS

CAESAR	110	STEAK & GORGONZOLA SALAD	175
All-time classic add chicken +20		Flame grilled midlands beef sirloin, red onions, pickled raddish, mixed greens, tomato & whole grain mustard vinaigrette	
BACON & BLUE CHEESE SALAD	115	CHARGRILLED CALAMARI SQUID HEAD SALAD	125
Fresh greens, red onion, tomatoes, celery, roquefort cheese, crispy bacon and our creamy dressing		Calamari, roasted peppers, red onion, mixed greens, coriander, pecan nuts & asian dressing	
NEW ORLEANS CAJUN CHICKEN	110	FISH CAKE SALAD	129
Fresh greens, cajun grilled chicken breast, avocado, red onion, mixed peppers and peppadews		Fresh greens, mixed peppers, tomatoes, topped with a fresh fish cake and cilantro	
SMOKED FRANSCHHOEK SALMON & CHIVES	219		
Fresh greens, mixed pepper, smoked salmon trout, avocado, tomatoes and chives			

GRILL HOUSE STEAKS

OUR STEAKS ARE GRADE A PRIME BEEF CHARGRILLED TO YOUR LIKING, SPRINKLED WITH A PINCH OF COARSE SEA SALT, CRACKED BLACK PEPPER, THYME AND SERVED WITH FRIES.

CHIMICHURRI STEAK 200/300g	185/205
Rump or Sirloin grilled to your liking served with an Argentinian condiment made with fresh herbs, garlic, chilli flakes, olive oil and red wine vinegar	
CHEF DAVE'S MANHATTAN FILLET 200/300g	210/279
Fillet topped with prawns panned in a garlic, lemon, parsley and white wine sauce	
THE EMPIRE STEAK 200/300g	220/295
Fillet, served with mature cheddar and chicken croquettes, wild garlic mayo and finished with a red wine reduction jus	
BOURBON STREET FILLET 200/300g	195/259
Fillet grilled and prepared in a smoked bacon & mushroom bourbon cream	
BACON & JALAPEÑO RUMP 200/300	195/230
Prime rump topped with a bacon & jalapeño sauce	
REEF & BEEF 200/300g	279/345
Fillet grilled and topped with four queen prawns, dressed with a chilli lime sauce	
ROCKEFELLAR STEAK 200/300g	195/220
Grilled rump topped with two onion rings, fresh whole shell mussels prepared in a creamy garlic, parsley and white wine sauce	
COWBOY STEAK 200/300g	195/215
Rump or Sirloin grilled to your liking and basted with lemon herb or peri-peri topped with a fried sunnyside egg	
ROASTED GARLIC AND PARMESAN FILLET 200/300g	195/249
Grilled fillet with roasted garlic, Parmesan, chives & cream	

BUFFALO WINGS

X12 BUFFALO WINGS TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH FRIES AND A CHOICE OF ROQUEFORT OR AGED CHEDDAR CHEESE DIP

VOODOO STINGER (HEAT & FLAVOUR)	199
HICKORY SMOKED STICKY BBQ	199
MILD (SPICY NO STING)	199
SX3 (SWEET, SASSY, STICKY)	199

SMOKED BBQ RIBS

SUCCULENT ST LOUIS CUT PORK SPARE RIBS HOT SMOKED IN OUR IN-HOUSE TENNESSEE "FAT BOY" SMOKER WITH APPLE WOOD, SERVED WITH FRIES

SLAB 400g	189
SLAB 600g	249
RIB & WING COMBO	269
Slab of ribs 400g and six wings, served with fries	

SANDWICHES & BAGELS

SAMPLE OUR COAST TO COAST AMERICAN DINER CLASSIC SANDWICHES, BAGELS & SUBS ALL FRESHLY BAKED AND SERVED WITH OUR HOUSE 'SLAW OR A FRESH GARDEN SALAD

MEATBALL SUB	125
Fresh sub filled with house ground beef meatballs, simmered in a napolitana sauce, topped with cheese, bacon bits and top grilled	
CLUBHOUSE	99
Originated in 1899 at the Saratoga Springs Gambling Club. Triple layered toasted classic of bacon, smoked chicken, sriracha mayo, lettuce & tomato	
CHICKEN MAYO, AVOCADO & BACON WRAP	129
Tender chicken breast, fresh avocado and crispy bacon	
FALAFEL, FETA & AVOCADO WRAP (V)	119
Served with fries or salad	

PRIME STEAKS	
DRY AGED & PREMIUM CUTS	
TOMMAHAWK VSOP 800g	495
Mature dry aged for 36 days rib eye on the bone prepared flambé style with VSOP cognac and butter	
TOMMAHAWK 800g	459
Mature dry aged for 36 days rib eye on the bone	
T-BONE 600g Best of both worlds	320
PORTERHOUSE 200/300g	179/195
Prime sirloin aged for 21 days	
RIB EYE 300g America's favourite cut of prime beef	289
SIRLOIN ON THE BONE 500g	269
Sirloin of prime beef from the midlands, dry aged and matured for 36 days	
GRASS FED FILLET 200/300g	189/249
Grass fed fillet done just the way you like it	
RUMP 200/300/500g	179/195/299
Tender matured prime cut of beef	

PASTA

SAN DIEGO FILLET LINGUINE	149
Strips of fillet pan fried with garlic, thyme and mushrooms, tossed in linguine and parmesan cheese	
PRAWN LINGUINE	139
Panned prawns, hint of sriracha, fresh tomato and garlic	
CHICKEN & MUSHROOM ALFREDO	119
Chicken and mushroom alfredo tossed in cream, parsley and a touch of garlic	
SMOKED SALMON TROUT & CHIVE LINGUINE	220
Salmon trout panned in white wine, garlic, parsley, cream and chives	
PASTA ALL'AMATRICIANA	119
A hearty and satisfying Italian dish with penne pasta tossed in rich and crispy bacon cuttings, fresh tomatoes, herbs, a hint of dried chilli and Parmesan cheese	
CHICKEN & CHORIZO LINGUINE	119
Chicken and chorizo panned in white wine, tomato, mild chilli and parsley	
CAPELLO LINGUINE (V)	119
Linguine tossed in seasonal sautéed julienne vegetables in a homemade pesto sauce	

FANCY A LITTLE SIDE ACTION?

MAKE A REAL MEAL OF IT BY ADDING SOME OF OUR FAMOUS AMERICAN SIDE DISHES...

SEE REVERSE FOR DETAILS

OUR SIGNATURE

STEAK SAUCES

CHIMICHURRI	39
CRACKED BLACK PEPPER	39
BOURBON STREET	39
GARLIC, PARMESAN & CHIVE	39
MANHATTAN	49
ROASTED WILD MUSHROOM	39
SMOKED BACON & MUSHROOM	45
CHEESY PRAWN	45
SMOKED BACON & JALAPEÑO	45
ROQUEFORT	39

SOUTHERN KITCHEN

FALL-OFF-THE-BONE SHORT RIB	249
Beef short rib, slow roasted for three hours in garlic, red wine, fresh tomato and herbs, served with mashed potatoes, or savoury rice and seasonal vegetables	
LAMB LOIN CHOPS 400g	289
Chargrilled lamb loin chops with coarse sea salt, cracked black pepper, thyme, served with mash	
LAMB CASSEROLE	299
Slow cooked tender lamb, prepared with chic peas, fresh herbs, tomato and served with smashed potato	
SLOW ROASTED LAMB SHANK	320
Lamb shank roasted with fresh tomato, thyme, red port and served with smashed potatoes or seasonal vegetables	
CARIBBEAN JERK CHICKEN	149
Free range chicken breast infused with Caribbean spices and flavours, served with mashed potato, fries or salad	
CALIFORNIAN CHICKEN BREASTS	159
Fillet of chicken breast flame grilled, topped with prawns and a creamy garlic and white wine sauce	
BUTTERNUT, CHIC PEA AND SWEET POTATO CASSEROLE (V)	139
Served with smashed potato or rice	

RODS & REELS

SEAFOOD HOT POT	220
Mussels, calamari, prawns and linefish prepared in a mild tomato, wine and cream sauce, served with fragrant rice	
CAJUN BLACKENED LINE FISH & FRIES	220
Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado (subject to availability)	
FISHERMAN'S CATCH	SQ
Ask your waiter what the boat brought in	
GRILLED PRAWNS	SQ
One dozen butterflied queen prawns delicately grilled, served with a lemon and herb or chilli and lime sauce	
YANKEE FISH CAKES	139
Two fresh fish cakes, served with fries and house slaw	
GRILLED CALAMARI 300g	189
Falklands calamari grilled and served with a creamy lemon butter or red chilli lime sauce	
SALT & PEPPER FRIED SQUID HEADS 300g	189
Crispy salt & pepper fried squid heads	

ADD FRIES (SKINNY / RUSTIC) +25 ADD ONION RINGS +15

LOADED FRIES

CLASSIC	45
CHILLI CHEESE	89
CHEESE	89
BACON CHEESE	110
PULLED PORK & CHEESE	119

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f o **FREE Wi-Fi**