

Since 1898



LUNCH



Saturday ~ LUNCH

Soups & Appetizers

Chicken Noodle <i>cup</i> 2.75 <i>bowl</i> 3.25	Spinach Salad	5.10
Soup of the Day <i>cup</i> 2.75 <i>bowl</i> 3.25	Grilled Marinated Portobello	5.95
Escargot <i>imported snails with garlic, lemon parsley butter</i>	Mushroom <i>marinated in balsamic vinaigrette and grilled to perfection</i>	
Chilled Smoked Salmon	Shrimp Cocktail	6.75
<i>with herb cream cheese, capers &amp; garnish</i>	Caesar Salad <i>fresh Romaine with Caesar dressing and croutons</i>	4.95
Bratwurst & Knockwurst	Tossed Salad	3.50
<i>with potato salad and sauerkraut</i>	<i>mixed greens with choice of dressing for Maytag Bleu Cheese add \$1.00</i>	
Creamed Herring		

Complimentary bread/butter (from the Berghoff bakery) offered at your request

Chef's Specials

Broiled Halibut Livonese	10.50	Wiener Schnitzel ala Holstein	13.75
<i>on a bed of sauteed spinach with white wine, green olives, caper sauce and sweet potatoes</i>		<i>breaded veal cutlet with a fried egg, garnished with anchovies and capers, served with German fries</i>	
American Style Pot Roast	10.95	Herman's Chicken Pot Pic	8.95
<i>with pearl onions, carrots, celery, and red skin potatoes</i>		<i>in casserole topped with a flaky puff pastry, served with a tossed salad</i>	
Baked Salmon in Papillote	12.95	Sauteed Venison Medallions	14.95
<i>with shiitake mushrooms and sauteed spinach</i>		<i>with Cumberland sauce, plum-blueberry compote and fried sweet potatoes</i>	
Berghoff Reuben Sandwich	8.95		
<i>corned beef, sauerkraut, Swiss cheese and thousand island dressing, served with Berghoff chips</i>			
Jagerschnitzel	12.95		
<i>pork scaloppine with a rich jagermeister and applewood smoked bacon sauce</i>			

**Fresh Vegetable of the Day**

ask your server

**Special Dessert of the Day**

ask your server

Fish & Seafood Selections

Broiled Alaskan Halibut Steak	13.50	Seafood Brochette	13.50
<i>on a bed of frisee with fresh plum tomato, basil relish; served with choice of potato and tossed salad</i>		<i>swordfish, tuna, scallops &amp; shrimp with assorted vegetables; served with a beurre blanc sauce over pasta and tossed salad</i>	
French Fried Shrimp	11.25	Genuine Bouillabaisse (Thurs-Sat)	15.50
<i>on a bed of shredded cabbage with cocktail sauce and honey mustard sauce; served with choice of potato and tossed salad</i>		<i>with rich flavorful saffron infused fish stock incorporating lobster, shrimp, clams, mussels &amp; salmon; served w/ rice pilaf &amp; tossed salad</i>	
Broiled Fresh Fillet of Salmon	13.50	Broiled Fresh Lake Superior Whitefish	13.25
<i>with braised leeks, tomato relish; served with choice of potato or rice and a tossed salad</i>		<i>with fresh tomato-basil-balsamic relish, boiled new potatoes and tossed salad</i>	
Pan Seared Salmon	13.50	Salmon Cakes	9.95
<i>with honey citrus vinaigrette over sauteed spinach, served with tossed salad</i>		<i>pan seared and served over baby lettuce with ancho chili sauce</i>	

~ All entrees prepared with Canola oil ~

18% gratuity added to groups of 6 or more

1/2/06

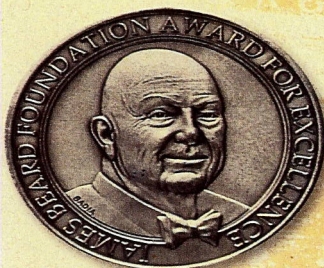


## Classic Berghoff Favorites

Sauerbraten <i>marinated roast sirloin of beef with sweet and sour gravy, served with spaetzles</i>	12.50	Braised Lamb Shank <i>with choice of spaetzles or mashed potatoes and red cabbage</i>	13.25
Wiener Schnitzel <i>breaded veal cutlet with German fried potatoes and creamed spinach</i>	13.50	Berghoff's Pot Roast <i>slow braised sirloin of Beef Jardiniere with mashed potatoes and creamed spinach</i>	11.50
Chicken Schnitzel <i>breaded herbed chicken breast on a bed of stewed tomatoes, fresh garlic and basil, served with cole slaw</i>	11.25	Schlacht-Platte <i>combination of bratwurst, "Kassler Rippchen" (tender smoked pork loin) and smoked thuringer, served with sauerkraut and tossed salad</i>	11.95
Boiled Brisket of Corned Beef <i>with new cabbage and boiled new potatoes</i>	11.95	Geschnetzeltes <i>veal with sauteed mushrooms in white wine sauce, served with mashed potatoes and fresh fruit compote</i>	11.50
Schweins Filet <i>medallions of pork sauteed with white wine, mushrooms, tomatoes, served with mashed potatoes and cole slaw</i>	11.95	Veal Marsala <i>medallions of milk fed veal w/wild mushrooms, Marsala wine reduction; served w/mashed potatoes and tossed salad</i>	14.50
Rotisserie Style Duckling <i>with lingonberry sauce and wild rice served with tossed salad</i>	15.95	Rahm Schnitzel <i>loin center- cut pork cutlet w/white wine, tomato, mushroom sauce finished w/sour cream; served w/spaetzles and fresh fruit compote</i>	11.75
Roasted Young Tom Turkey <i>with dressing, cranberry sauce, mashed potatoes and tossed salad All white meat, add 1.00</i>	10.95	Broiled Herbed Marinated Frenched Chicken Breast <i>marinated with white wine and lemon, served with mashed potatoes and tossed salad</i>	12.60
Trio of Sausages <i>bratwurst, knockwurst and smoked thuringer, served with sauerkraut and potato salad</i>	12.95		
House Smoked Barbecued Baby Back Ribs (½ rack) <i>with shoestring french fries and cole slaw</i>	13.95		

## Sandwiches

Hot Corned Beef <i>with potato salad and pickle</i>	8.95	Hot Turkey <i>served open face with mashed potatoes and gravy</i>	8.50
Hot Fresh Bratwurst Sausage <i>served on rye bread with potato salad and a pickle</i>	7.95	Grilled Berghoff Burger on Kaiser Bun <i>8 oz. burger with sauteed onions, bacon, lettuce, tomato, choice of swiss, american, or cheddar cheese and served with Berghoff Chips</i>	9.75
French Dip <i>served au jus on a baguette with french fries</i>	8.50	Blackened Swordfish Sandwich <i>with roasted red peppers, tomatoes, bibb lettuce, monterey cheese on brewers bread</i>	11.95
Turkey Club <i>with toasted challah bread, fresh roasted turkey breast, bacon, lettuce, tomato, mayonnaise, pickle and cole slaw</i>	8.95		



*America's Regional Classic Award 1999*