doors to	- Sera
Pastas h	Berghoff
Penne Pasta with plum tomatoes, basil, garlic, olive oil and shaved Romano cheese and served with tossed salad	10.25 cated at a
Pasta w/ Roasted Vegetables & Artichoke Hearts over linguine & topped w/ freshly shredded Romano cheese, served with tossed salad	10.75 reets,
Sauteed Shrimp Scampi Over Angel Hair Pasta	14.95

Over Angel Hair Pasta with fresh escarole and served with tossed salad

Salads

Cocces	
Berghoff Tenderloin Steak Salad	10.95
garnished with seasonal fruit	
Berghoff Caesar Salad	
with grilled marinated chicken	9.95
with blackened swordfish	11.95
Cajun Salmon Salad	11.95
with honey mustard dressing on a	
bed of greens with seasonal fruit	
Cobb Salad	10.95
with grilled chicken, bacon, chopped	
eggs, tomatoes, baby lettuce, avocado,	
black olives & crumbled bleu cheese	

Salad Dressings: ask your waitstaff. Add 1.00 for Maytag Bleu Cheese. Margarine available upon request.

Beverages

2.00
3.00
1.95
1.95
1.95
1.95
1.95
2.25
1.85
1.85
2.35
1.85

Refills on coffee and iced tea





Berghoff's Own Draught Beer
Lager, Amber, Dark
Glass....3.75 Stein....4.00 Pitcher....16.95
Hefe Weizen
Stein....4.25 200z.....5.25 Pitcher....18.75
Seasonal
Glass....4.00 Stein....4.25 Pitcher....17.75
Ask your server for imported and domestic bottled beer selections

Wine Selection

WHITE	Glass	Bottle
Schmitt-Sohne Riesling (Germany) semi-dry, fruity	5.50	20.00
Kendall-Jackson Johannisberg Riesling (California) tropical fruit, semi sweet finish	5.75	21.00
Pepi Pinot Grigio (Oregon) delicate light citrus flavors	5.75	21.00
Camelot Chardonnay (California) golden apple fruit with a light oak finish	5.50	20.00
Blackstone Chardonnay (California) clean and crisp on the palate	5.95	22.00
Kendall-Jackson "Vintner's" Reserve Chardonnay (California) creamy and lush, dry and balanced	5.95	22.00
Cambria "Katherine's Vineyard Chardonnay (California) opulent oak finish, elegant selection	6.75	25.00
RED		
Zaca Mesa "Z Cuvee" (California) masterful blend of dark berries and black pepper	6.75	25.00
Blackstone Pinot Noir (California) cherry flavors with soft finish	5.95	22.00
Carmel Road Pinot Noir (California) vivid cranberry and blueberry flavors	6.95	25.50
Camelot Shiraz (California) ultra ripe boysenberry aromas	5.50	20.00
Yellow Tail Shiraz (Australia) robust, ruby red with spice and ripe plums	5.75	21.00
Kendall-Jackson "Vintner's" Reserve Syrah (California) smoky raspberry with peppery finish	6.95	25.50
Camelot Merlot (California) smooth flavors of blueberry and plum	5.50	20.00
Blackstone Merlot (California) flavorful, balanced with touch of cherry & spice	5.95	22.00
Chateau St. Michelle Merlot (Washington) soft, rich wine aged in French & American oak barrels	6.95	25.50
Blackstone Cabernet (California) medium - bodied with a touch of berry & vanilla	5.95	22.00

Sterling Cabernet (California) mix of cassis, raspberry and current with long, lingering finish

6.95

25.50

Herman, Joseph Berghoff first opened the doors to the Berghoff Cafe in 1898 as a showease for his relebrated Devimander style beer. Originally located at the corner of Chate and Blams Chreets, one door doors from its present location, the cafe sold beer for a nickel and offered sandwickes for free. Frantly owned and operated for over 100 years. The Berghoff Restaurant offers a unique daining experience by consistently providing quality, service and value for the generations of instaurers who return over the years.

Reservations for Private Parties

Offering private rooms for special events, personalized menus and our classic service. Call (312) 427-3170

Handicapped Facilities Available

Reduced Rate Parking for cars parked after 4:00pm at 17 East Adams Self Park. Waitstaff MUST validate ticket.

Sorry, we cannot be responsible for personal property. As a courtesy to others, please refrain from smoking pipes or cigars. We do not accept personal checks.

VISA, MASTERCARD and AMERICAN EXPRESS, \$10.00 minimum.

17 West Adams Street, Chicago, Illinois telephone 312.427.3170 fax 312.427.6549