



THE
Berghoff

RESTAURANT

THE
Berghoff

LUNCH MENU

PROST

CHEERS SALUD

NA ZDROWIE

SANTÉ

The Berghoff[®] Restaurant

APPETIZERS

Berghoff Casserole	6.50	Bavarian Pretzel	8.25
Spätzle, creamed spinach, gouda cheese sauce, Applewood bacon gratinée, rye crostini, celery stick		Beer and cheddar cheese dipping sauce, sweet mustard, Düsseldorf mustard	
Salmon and Rock Shrimp Cake	7.25	Stuffed Mushrooms	6.25
Pan-seared cakes, caper dill beurre blanc, garlic crostini		Oven-roasted mushroom caps filled with Berghoff's famous creamed spinach, parmesan cheese	
Potato Pierogies	7.95	Applewood Bacon Wrapped Shrimp	8.00
Sautéed dumplings served with sour cream, sweet potato salad		Barbecue sauce glaze, cheese polenta	
Gedadschde	7.00	Alsatian Onion and Apple Soup	5.50
Potato croquette, goat cheese, green onion, fried leeks, maple chipotle glaze		Beef broth, Muenster cheese, rye	
Mini Brat and Knockwurst	7.00	Wisconsin Fried Cheese Curds	7.95
Sauerkraut, Düsseldorf mustard, German potato salad		Chickpea wasabi crusted, ginger apricot wasabi dipping sauce	
		Soup of the Day	4.95

SALADS

Savory Salad and Strudel Duet	13.95	 Berghoff Classic Steak Salad	13.95
Garfield Park Hydroponic greens, Granny Smith, red apples, brown sugar vinaigrette, and mushroom strudel		Mixed greens, cantaloupe, classic Berghoff spinach dressing	
Oven Roasted Beet Salad	12.75	 Free Range Lamb	16.95
Arugula, heirloom tomato, imported brie wedge, garlic crostini, caramelized walnuts, apple bourbon vinaigrette		Lamb chops, mixed greens, feta cheese, Kalamata olives, lemon oregano vinaigrette	
Caesar Salad	10.95	 Cajun Crusted Chicken Salad	13.95
Romaine, warm polenta croutons, shaved parmesan cheese, creamy Caesar dressing		Mixed greens, citrus segments, fresh mango, red radishes, avocado, French mustard vinaigrette	
 Sesame Seared Salmon Nicoise Salad	15.25	Arugula Salad	11.95
Mixed greens, Nicoise olives, assorted vegetables, Yukon gold potatoes, saffron mustard vinaigrette		Lemon quinoa, pine nuts, dates, pesto flatbread	
Panko Crusted Goat Cheese Salad	13.25	 Berghoff's House Salad	7.25
Mixed greens, grape tomato, seasonal vegetables, balsamic reduction		Field greens, shaved fennel, asparagus, citrus vinaigrette	
		Berghoff Trio	11.95
		Petit House Salad, Soup of the Day, Spinach, Sundried Tomato, and Feta Quiche	

SANDWICHES

(SERVED WITH BERGHOFF CHIPS & PICKLE)

 Reuben Sandwich	11.95	Grilled Lamb Burger	15.25
Sliced corned beef or turkey, Swiss cheese, sauerkraut, Thousand Island dressing, grilled house-made rye		Infused with roasted garlic, fresh mint, lemon, feta cheese; arugula, tomato, lemon aioli, sweet potato fries	
Hot Corned Beef	10.95	Bratwurst	8.95
Hand-carved hot corned beef, house-made rye		Grilled veal bratwurst, sauerkraut, Bavarian pretzel roll	
Roast Beef Sandwich	11.95	 Turkey BLT	11.50
Hand-carved hot roast beef, caramelized onions, pepperoncini peppers, provolone cheese, French baguette		Jalapeño bacon, lettuce, tomato, cranberry apple chutney, baby spinach, fontina cheese, sourdough	
Berghoff Burger	12.95	Tuscan Chicken Sandwich	13.50
Grilled 10 oz. Black Angus burger, cheddar cheese, Applewood bacon, fried onion straws, bourbon barbecue sauce		Tomato and olive tapenade, Italian cheese blend, herbed flatbread	
Codfish Sandwich	10.95		
House-made rye, tartar sauce			

 = Gluten free item*  = Recipe found in *The Berghoff Family Cookbook*

ONE CHECK PER TABLE

The Berghoff accepts Visa, MasterCard, Discover & American Express



PROST TO

CHEERS SALUD

NA ZDROWIE

SANTE

The Berghoff[®] Restaurant

OLD WORLD ENTREES

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| <p> Wiener Schnitzel 19.95
Breaded pan fried veal cutlet, chilled petit vegetable salad, German fried potatoes
*a la Holstein 22.95</p> <p>  Sauerbraten 16.95
Marinated, roasted sirloin of beef, sweet and sour gravy, mélange of vegetables, whipped potatoes</p> <p>Sausage Trio 14.95
Bratwurst, knockwurst, smoked Thüringer, sauerkraut, German potato salad</p> <p> Calves Liver 13.95
Buttermilk whipped potatoes, asparagus, bacon, grilled onions</p> <p>Sous Vide Pork Shank 18.75
Natural jus lie, spätzle, grilled asparagus</p> <p> Rahm Schnitzel 17.50
Breaded pork cutlet with mushroom, tomato and sour cream sauce, mashed potatoes, haricots verts</p> <p> Jäger Schnitzel 17.75
Pork cutlet, mushrooms, bacon and Jägermeister-infused sauce, caramelized root vegetables, spätzle</p> | <p>  Whitefish 15.75
Roasted vegetable napoleon, jasmine rice timbale, dill-caper butter sauce</p> <p>Game Sausage Plate 17.75
Boar, venison, and duck sausages, caramelized root vegetables, spätzle, rich Madeira sauce</p> <p>Spinatknödel 14.95
Spinach and bread dumpling, sundried tomato, shaved parmesan, quinoa and arugula salad</p> <p> Beef Medallions 19.95
Roasted fingerling potatoes, grilled asparagus, red onion demi glaze</p> <p>Herman's Chicken Pot Pie 14.95
Topped with puff pastry</p> <p>Hash and Egg Stack 11.95
Berghoff's famous corn beef hash, potato pancakes, fried eggs</p> <p> Baked Cod en Pappillote 13.95
Mushrooms and spinach duxelle with sundried tomato, saffron beurre blanc, jasmine rice timbale, chilled petit asparagus, pepper salad</p> |
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NEW WORLD ENTREES

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| <p>Berghoff Beer Battered Cod 13.95
Remoulade sauce, Berghoff chips, cucumber slaw</p> <p> Half Roasted Chicken 15.25
Mashed potatoes, grilled asparagus, natural jus lie</p> <p>German Gnocchi 13.95
Three-cheese sauce blend, smoked Thüringer, spinach, mascarpone</p> <p> Seared Salmon with Grain Mustard Sauce ... 15.95
German fried potatoes, roasted Brussels sprouts</p> <p> Stuffed Sole 16.95
Dungeness crab, rock shrimp, spinach, green pea risotto, asparagus</p> | <p> Cedar Plank Salmon 14.95
Grilled fingerling potatoes, carrots, green beans, micro greens with lemon oil</p> <p> Chicken Napeleon 16.95
Herb-seared, smothered with grilled apple, white cheddar and shallot reduction, quinoa pilaf, grilled baby carrots</p> <p> Lentil & Bean Ragout 11.95
Butternut squash, root vegetables, pea risotto timbale</p> <p>Vegetable Lasagna 13.95
Manchego cheese, butternut squash, grilled asparagus, glazed walnuts</p> |
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SIDES (\$3.00 EACH)

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| <p>  Mashed Potatoes</p> <p>  Sauerkraut</p> <p> Potato Pancakes</p> <p>  Red Cabbage</p> <p> Spätzle</p> | <p>  German Potato Salad</p> <p> Creamed Spinach</p> <p>Coleslaw</p> <p>Berghoff Chips</p> <p> Roasted Brussels Sprouts</p> |
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 = Gluten free item*  = Recipe found in *The Berghoff Family Cookbook*

**The Berghoff Restaurant is certified gluten-free by the National Foundation for Celiac Awareness.
Please be aware that while we follow proper protocol including separate cooking areas, areas within our shared kitchen contain gluten and other allergens. Please alert your server to any food allergies before ordering, as not all ingredients are listed on the menu.*

PROST 干杯

CHEERS SALUD

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SANTÉ

BEVERAGES

Berghoff Rootbeer	Stein 3.00
Berghoff Diet Rootbeer.....	Stein 3.00
Berghoff Orange Soda.....	Bottle 3.00
Berghoff Black Cherry Soda.....	Bottle 3.00
Pepsi Products	2.75
Iced Tea	3.00
Panna Still or Pellegrino Mineral Waters (1 liter).....	6.00
Intelligentsia Coffee (regular or decaf)	3.00
Mighty Leaf Tea (assorted).....	3.00



BERGHOFF BEER

12 oz. Stein: 5.00 16 oz. Glass: 6.00 Liter Stein: 13.00

Original Lager
Hefe-Weizen
Seasonal
IPA

Amber
Dark
Germaniac Pale Ale
Hop Forward Pilsner

Berghoff Beer Flight.....8.50
4 oz. each of our five most popular beers: the Original Lager,
Hefe-Weizen, Seasonal, Amber and Dark.

BOTTLED BEER

Berghoff Rowdy Rootbeer (12 oz can)	6.00
Lagunitas IPA.....	6.00
Ballast Point Sculpin IPA (12 oz can).....	6.00
🌿 Two Brothers Prairie Path.....	6.00
Stella Artois.....	6.00
🌿 Omission Pale Ale	6.00
Left Hand Milk Stout	6.00
🌿 Strongbow Cider	6.00
Bitburger Drive (non-alcoholic).....	6.00
Miller Light.....	5.00
Bud Light.....	5.00
Coors Banquet (12 oz can)	5.00

WINE

Sparkling

Pierre Delize <i>Blanc de Blancs</i>	750mL....	30.00
LaMarca <i>Prosecco</i>	187mL....	7.00

White

Glass . . Bottle

House White	8.00	30.00
🌿 Kendall Jackson <i>Sauvignon Blanc</i>	9.50	36.00
Oyster Bay <i>Sauvignon Blanc</i>	9.00	34.00
Benvolio <i>Pinot Grigio</i>	8.50	32.00
Kendall Jackson <i>Chardonnay</i>	9.50	36.00
Kendall Jackson <i>Riesling</i>	9.50	36.00
St Christopher <i>Piesporter Riesling</i>	8.50	32.00
Two Princes <i>Reisling</i>	11.00	42.00

Red

Glass . . Bottle

House Red	8.00	30.00
Byron <i>Pinot Noir</i>	10.00	38.00
Oyster Bay <i>Pinot Noir</i>	10.50	40.00
🌿 Diseño <i>Malbec</i>	8.50	32.00
Red Rock <i>Merlot</i>	8.50	32.00
Yalumba <i>Shiraz</i>	9.50	38.00
Columbia Winery <i>Red Blend</i>	9.00	34.00
Calina <i>Cabernet Sauvignon</i>	8.50	32.00
Ghost Pines <i>Cabernet Sauvignon</i>	13.00	50.00

🌿 = Gluten free item

HISTORY *is served!* **TASTING TOUR**

First Saturday of the month 1-4 p.m.

On this guided tour, guests take a walk through our historic building while sampling some of The Berghoff's classic fare. Tickets are \$35 and tours last approximately one hour. Three tour times each Saturday.

Flights & Bites

Third Thursday of the month 6-7 p.m.

For tickets

*and to see all our special events,
visit TheBerghoff.com/calendar
or call us at 312 427 3170*

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LIQUOR LICENSE #1
AFTER PROHIBITION**

Old School



never



tasted



This Good

.....
Also
TRY OUR CAFE

Monday thru Friday 11am-2pm



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Berghoff[®]

Catering & Restaurant Group

The Berghoff tale is the quintessential American success story of an immigrant who built a highly successful business that has stayed in one family since 1898.

The Berghoff name has been synonymous with superb food, family tradition, and hospitality excellence – and is an iconic Chicago dining experience. Under the helm of fourth generation Carlyn Berghoff, the Berghoff Catering & Restaurant Group includes the historic Berghoff Restaurant, Berghoff Catering, and Berghoff Café at O'Hare International Airport.

Let Berghoff Cater Your Special Event

Choose from our four unique Berghoff event spaces or let us cater at the many leading Chicago event venues.



The Berghoff Restaurant is the proud recipient of the America's Classics James Beard award



Ask your server about Berghoff memorabilia and cookbooks or contact us

TheBerghoff.com or call us at 312 427 3170

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