

The Berghoff Restaurant

Lunch \$25

(Excludes beverage, tax, and gratuity)

Choice of Entrée and Dessert

Entrée

Chicken Schnitzel

Pan-fried breaded chicken cutlet, topped with a house-made marinara sauce, served with house-made spätzle and Berghoff's famous creamed spinach

Weiner Schnitzel

Breaded pan-fried veal cutlet, served with Berghoff's famous creamed spinach and house-made spätzle

Smoked Salmon Napoleon

Served on potato pancakes with a caper dill cream cheese, cucumber, tomato, sriracha aioli, and a side of house chips

Spätzleknödle

A spätzle dumpling, stuffed with smoked gouda, chicken andouille, spinach, and fried leeks, topped with a Sriracha beurre blanc, served with a quinoa and arugula salad

Cajun Salmon Salad

Grilled Cajun seasoned salmon over mixed greens, cherry tomatoes, onions, peppers, strawberries, blueberries, and tossed in a lemon vinaigrette

Butternut Squash Napoleon

Layered pasta, with roasted butternut squash, Swiss chard, Manchego cheese, served over butternut squash coulis and grilled asparagus

Dessert

Enjoy a freshly made dessert from our in-house bakery!

Berghoff's Famous Apple Strudel

Black Forest Cake





Dinner \$42

(Excludes beverage, tax, and gratuity)

Choice of Appetizer, Entrée, and Dessert

Appetizer

Bavarian Pretzel

Served with house-brewed lager cheddar cheese dipping sauce and sweet mustard

Pierogies

Sautéed dumplings topped with a beurre blanc sauce served with a side of sour cream and quinoa and arugula salad

Gretchen's Potato Pancakes

Landjäger, Brie and apples over potato pancakes, drizzled with a fig marmalade and topped with bacon

Entrée

Seared Sea Scallops

Topped with light lemon vinaigrette and served with saffron infused jasmine rice timbale

Butternut Squash Napoleon

Layered pasta, with roasted butternut squash, Swiss chard, Manchego cheese, served over butternut squash coulis and grilled asparagus

Jäger Schnitzel

Pork cutlets, topped with mushrooms, bacon, and a Jägermeister-infused sauce, served with caramelized root vegetables and house-made spätzle

Cedar Plank Salmon

Grilled Salmon grilled over a cedar plank, topped with a lemon oil and micro greens, served with roasted fingerling potatoes, and grilled carrots

Game Sausage Plate

Boar, venison, and duck sausages, topped with a rich Madeira sauce, served with caramelized root vegetables and house-made spätzle

Weiner Schnitzel

Breaded pan-fried veal cutlet, served with Berghoff's famous creamed spinach and house-made spätzle

Panko Crusted Goat Cheese Salad

Mixed greens, grape tomatoes, peppers, onions, and fried leeks, tossed in a balsamic vinaigrette

Dessert

Berghoff's Famous Apple Strudel

Caramel Cheesecake

