

Dinner

Appetizers

- **4.95 Alsatian Onion & Apple Soup**

Sweet onion and tart apples in a rich broth topped with melted Muenster cheese crouton

- **7.95 Applewood Bacon Wrapped Shrimp**

Grilled jumbo shrimp glazed with barbecue sauce, served with cheese grits & fried leeks

- **5.95 Mushroom & Goat Cheese Strudel**

An assortment of wild mushroom & goat cheese, rolled in a flaky strudel dough

- **5.95 Mini Brat & Knockwurst**

Two mini sausages with sauerkraut served on soft buns with Düsseldorf mustard and German potato salad

- **4.00 Soup of the Day**

Please ask your server for the selection of the day

- **8.00 Smoked Salmon**

Thinly sliced applewood smoked salmon served with warm potato pancakes, dill-caper cream cheese spread & lemon

- **7.95 Potato Pierogies**

Sautéed dumplings filled with mashed potatoes and served with chive sour cream and sweet potato salad

- **4.95 Stuffed Mushrooms**

Oven roasted mushroom caps filled with Berhoff's famous creamed spinach, topped with Parmesan cheese

Salads & Sandwiches

- **5.95 17/west House Salad**

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

- **5.50 Iceberg Lettuce Wedge**

Crips iceberg lettuce topped with Maytag bleu cheese dressing, crispy pancetta, tear drop tomatoes and parmesan wafer

- **8.95 Caesar Salad**

Romaine lettuce hearts, creamy anchovy dressing, warm polenta croutons and shaved parmesan cheese

- **10.95 Caesar Salad with Grilled Chicken**

- **14.95 Smoked Duck Breast Salad**

Sliced duck breast fanned over a bed of mixed greens tossed with a fig-balsamic vinaigrette, shaved Manchego cheese, garnished with a slice of fig & almond cake

- **10.95 Reuben Sandwich**

Sliced corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread, served with Berghoff Potato Chips & a pickle

- **9.95 17/west Burger**

Grilled 1/2 lb burger topped with melted cheddar cheese, apple wood bacon, crispy onion rings and bourbon barbecue sauce, served with Berghoff Potato Chips & a pickle

Entrées

- **18.00 Wiener Schnitzel**

Traditional breaded German veal cutlet with petit asparagus and pepper salad, served with Berghoff Chips

- **14.95 Sausage Trio**

Sausage plate featuring grilled bratwurst, steamed knockwurst and sautéed smoked Thuringer with marinated artichokes potatoes

- **16.95 Sauerbraten**

Marinated roast sirloin of beef in a delicious homemade sweet and sour gravy, mélange of vegetables and whipped potatoes

- **11.95 Pumpkin Ravioli**

Egg pasta filled spiced pumpkin filling sauteed with sage brown butter sauce & candied walnuts

- **14.95 Chicken Paillard**

Herb marinated breast of chicken lightly pounded & grilled, served with porcini mushroom sauce, wilted spinach & spiced potato straws

- **19.95 Mixed Grill**

A trio of a grilled lamb chop, pork medallion and chicken kabob, garnished with a baked bean stuffed onion and seasonal grilled fruit

- **19.95 Rotisserie Duck**

Herb roasted duck half, served with cranberry infused wild rice, sauteed Swiss chard & patty pan squash, lingonberry sauce

- **19.95 Sea Scallops**

Pan seared sea scallops accompanied by a lobster risotto cake, lobster cream sauce & haricot verts

- **14.95 Whitefish**

Lake Superior whitefish with a dill-caper butter sauce on roasted vegetable napoleon and pommes frites

- **13.95 Hot Turkey Dinner**

Hand carved turkey, white & dark savory stuffing, green beans, mashed potatoes with gravy & Berghoff cranberry sauce

Sides

- **2.00 Mashed Potatoes**
- **2.00 Sauerkraut**
- **2.00 German Potato Salad**
- **2.00 Creamed Spinach**
- **2.00 Berghoff Chips**
- **2.00 Spaetzles**
- **2.00 Cole Slaw**
- **2.00 Red Cabbage**