

Always drink
responsibly!

Draft Beers

Bud Light
Miller Lite
Stella
Warsteiner
Yuengling
Corona Light

Bell's Two Hearted
Terrapin Hopsecutioner
Sweetwater 420
Scofflaw Pog Basement IPA
Creature Comforts Tropicalia

Bottle and Can Beer

Domestic:
Blue Moon
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'douls Non-Alcoholic
Yuengling

Craft Beers:
Ballast Point Sculpin
Bell's Two Hearted
Stone IPA
White Claw

Imported:
Amstel Light
Corona
Corona Light
Guinness
Heineken





Ask your server
about daily
specials!



Starters

Spinach and Artichoke Dip

Served with flat bread crackers and grilled bread - 8

Wings Over Berkeley

Ten crispy jumbo chicken wings tossed in your choice of: Buffalo, Lemon Pepper, Sweet Chili or BBQ - 12

Fried Fish & Shrimp Basket

Fried grouper fingers and Cajun fried shrimp with french fries - 11

Chicken Fingers

Four jumbo chicken tenderloins fried golden brown, served with house made honey mustard and French fries - 11

Bleu Tee Chips

House fried potato chips topped with melted bleu cheese, bacon and scallions - 9
Add Buffalo chicken - 5

Tacos

Each taco platter includes two tacos with a choice of side. Additional charges may apply for substituting side items.

Buffalo Chicken Tacos

Golden fried chicken tossed in buffalo sauce with lettuce, tomato, blue cheese crumbles and blue cheese dressing on the side - 11

Steak Chimichurri Tacos*

Grilled steak chimichurri served with lettuce, tomato, shredded cheese and sour cream - 11

Mahi-Mahi Fish Tacos

Blackened or grilled Mahi-Mahi with a mango pico - 11

Soups and Salads

Soups du Jour

Bowl of Seafood Gumbo with white rice - 11 (Bowl Only)
Homemade Chili - Bowl - 7 · Cup - 3.50
Chef's choice of homemade soup
Bowl - 6 · Cup - 3

Citrus Salmon Salad*

Mixed greens, shredded carrots, sliced orange, strawberries, grapes shredded coconut and pineapple wedges with a citrus vinaigrette - 15

Mediterranean Steak Salad*

Grilled steak on top of chopped romaine, mushrooms, red onion, tomatoes, olives, mozzarella cheese with a creamy Italian dressing - 16

Pecan Chicken Salad

Pecan encrusted chicken served on a bed of mixed greens with mandarin oranges, dried cranberries, red onions, chopped egg and shredded carrots with your choice of dressing - 15

Caesar Salad

Hearts of romaine tossed with shaved Asiago cheese and house-made croutons in Caesar dressing - 6
Add: Chicken - 6

Par Three Salad

Choose three of the following items: homemade chicken salad, tuna salad, cup of soup, fresh fruit or a half turkey or ham sandwich - 10

Berkeley Favorite

Three chicken fingers topped with provolone cheese and served with a side house salad - 10

Chef's Salad

Mixed field greens topped with julienne ham, turkey, cheddar and Swiss cheeses, tomatoes, cucumbers and egg
Full Portion - 13 · Half Portion - 9



 Gluten Free

*THESE ITEMS MAY BE UNDER COOKED OR RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Order Take Out
770-448-8353 Ext.
2236



Sandwiches

All sandwiches come with a choice of side. Additional charges may apply for substituting side items.

Torrance Burger*

Half-pound of Angus beef served on a bun with lettuce, tomato, onion and a dill pickle spear - 10

Cuban Sandwich

Mojo marinated pork, sliced ham, Swiss cheese, pickles and mustard on a hot pressed Cuban roll - 13

Tuna Melt

Two scoops of tuna salad on English muffins, topped with melted cheddar cheese and tomatoes - 11

The Berkeley Club

Black Forest ham and turkey breast with lettuce, tomato, apple wood bacon and mayonnaise. Served on your choice of eight-grain, marble rye, or white bread - 11

Blackened Chicken & Chipotle Sandwich

Blackened chicken topped with bacon and Swiss cheese served on a bun with Chipotle Ranch, lettuce, tomato and onion - 11

Corned Beef Reuben

Corned beef brisket, house braised, piled high and served on marble rye with Thousand Island dressing, sauerkraut, Swiss cheese and a dill pickle spear - Corned Beef - 12 · Turkey - 10

Salmon BLT*

Sautéed salmon, bacon, lettuce, and tomato with a caper-dill mayonnaise on a choice of bread - 15

Quesadilla

A flour tortilla stuffed with chipotle chicken, onions, peppers and cheddar cheese. Served with sour cream, salsa and guacamole Full - 12 · Half - 9

8oz Ribeye Steak Sandwich*

Grilled ribeye steak with sautéed onions and mushrooms on a hoagie roll - 16

Build Your Own Deli Sandwich

Your choice of ham, turkey, corned beef, tuna salad, chicken salad or BLT with a selection of cheese: American, Swiss, cheddar, provolone or pepper jack on eight-grain, marble rye or white bread with a choice of side - 8

Entrées

Available Thursday and Friday after 6pm
Entrées include a side salad with choice of dressing

14oz Ribeye Steak*

Served with loaded mashed potatoes and topped with garlic butter - 28

Caribbean Marinated Mahi-Mahi

Marinated with Caribbean spices, topped with a mango pico and served with coconut scented rice and sautéed spinach - 20

Sizzling Soy Salmon*

Served on a sizzling iron skillet with stir fry vegetables and a side of Jasmine rice - 19

Glazed Pork Chop

Smoked pork chop with a mustard glaze served with warm potato salad and cinnamon apples - 24

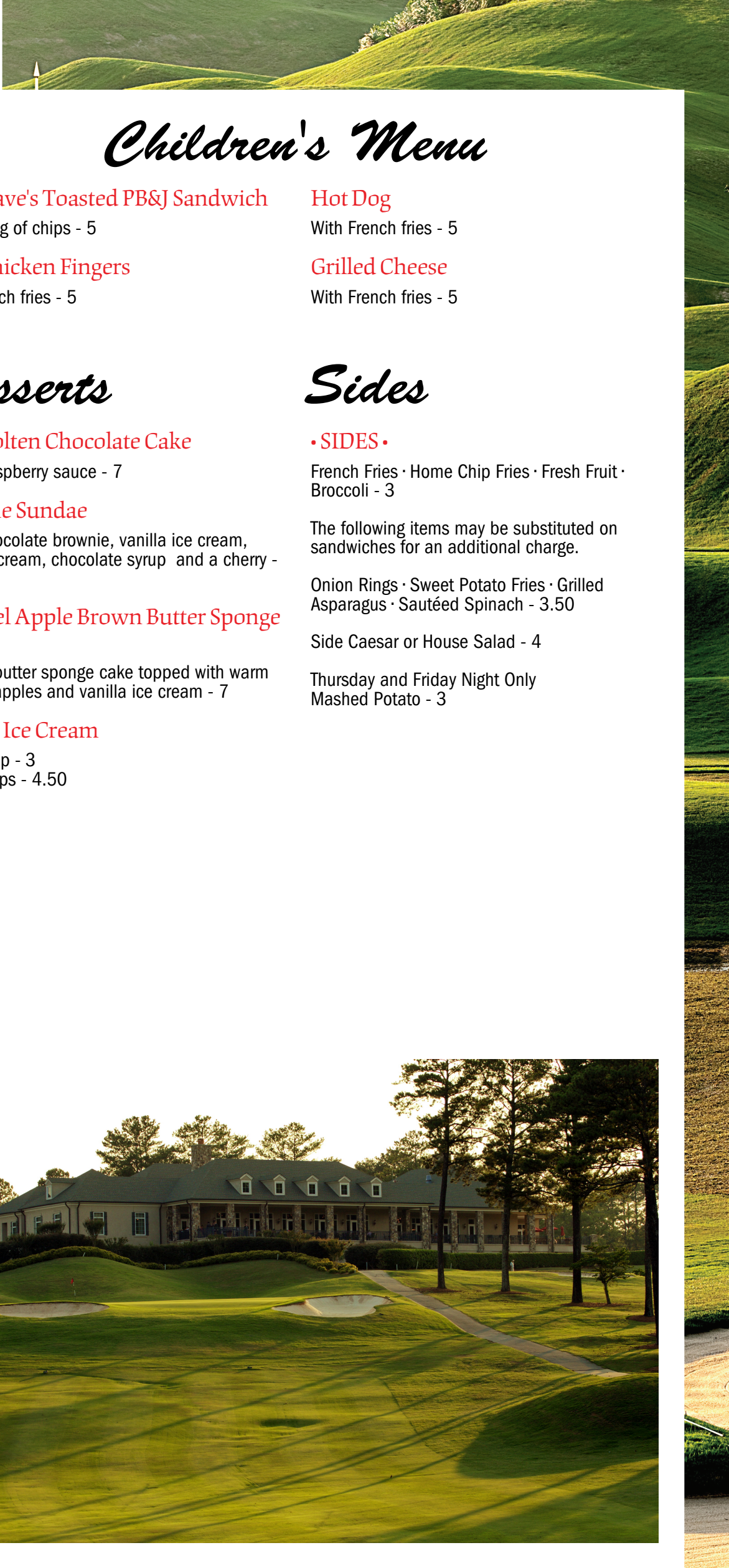
Chicken Parmesan

Hand breaded chicken breast with marinara sauce and mozzarella cheese over linguine 21



 Berkeley Specialty

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Take Out:
770-448-8353
Ext. 2236

Children's Menu

Chef Dave's Toasted PB&J Sandwich

With a bag of chips - 5

Two Chicken Fingers

With French fries - 5

Hot Dog

With French fries - 5

Grilled Cheese

With French fries - 5

Desserts

ⓂⓁ Molten Chocolate Cake

With a raspberry sauce - 7

Brownie Sundae

Warm chocolate brownie, vanilla ice cream, whipped cream, chocolate syrup and a cherry - 6

Caramel Apple Brown Butter Sponge Cake

A brown butter sponge cake topped with warm caramel apples and vanilla ice cream - 7

Vanilla Ice Cream

One Scoop - 3

Two Scoops - 4.50

Sides

• SIDES •

French Fries • Home Chip Fries • Fresh Fruit • Broccoli - 3

The following items may be substituted on sandwiches for an additional charge.

Onion Rings • Sweet Potato Fries • Grilled Asparagus • Sautéed Spinach - 3.50

Side Caesar or House Salad - 4

Thursday and Friday Night Only
Mashed Potato - 3

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Hours of Operation

Winter 2019/2020
November 5th - March 8th

Monday

Club Closed

Tuesday & Wednesday

Restaurant/Kitchen - 11am to 3pm
Bar - 11am to 6pm

Thursday & Friday

Restaurant/Kitchen - 11am to 9pm
Bar - 11am to 9pm

Saturday & Sunday

Restaurant/Kitchen - 7:30am to 6:30pm
Bar - 7:30am to 7pm

Reservations

Reservations are always appreciated and allow the Club to better serve our Members. Contact Will Perkins at 770-448-8353 Ext 2324 or wperkins@berkeleyhillsgolfclub.org to make your reservations or for more information!

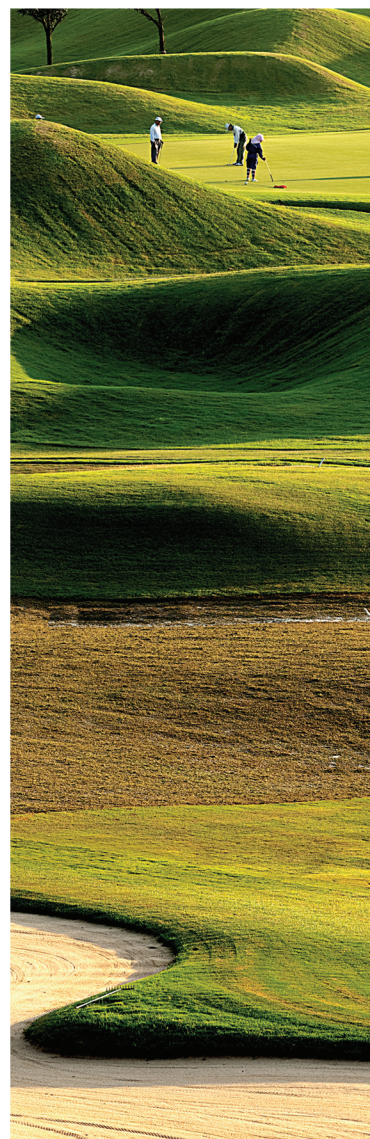
Member Events

Be sure to join Berkeley Hills for our special Member Events including Live Music, Trivia Nights, Holiday Events and More! Details for these events can be found in your monthly newsletter and via emails from the Club. For additional information, call 770-448-8353 Ext 2324!

Special Events / Banquets

Host your next event at Berkeley Hills!

Interested in hosting a special birthday, holiday party or business meeting at the Club? Contact Angela Howard for information on making your event a reality! Call 770-448-8353 Ext. 2223 or email at ahoward@berkeleyhillsgolfclub.org



Berkeley Specialty

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White Wine

Chardonnay

Canyon Road, California
Glass 6 / Bottle 21

William Hill, Central Coast
Glass 8 / Bottle 30

La Crema, Sonoma
Glass 11 / Bottle 42

*Francis Coppola Black Diamond 'Pavilion',
Saint Lucia Highlands
Bottle 40

Jordan, Russian River Valley
Bottle 59

Pinot Grigio

Canyon Road, California
Glass 6 / Bottle 21

Ecco Domani, Veneto, Italy
Glass 10 / Bottle 38

Reisling

Chateau St. Michelle, Washington
Glass 8 / Bottle 30

Sauvignon Blanc

Canyon Road, California
Glass 6 / Bottle 21

Matua Valley, Marlborough, New Zealand
Glass 8 / Bottle 30

David Frost, Paarl, South Africa
Bottle 40

Other Whites

Canyon Road Moscato, California
Glass 6 / Bottle 21

Wycliff Brut Champagne, California
Glass 7 / 25

Red Wine

Pinot Noir

Canyon Road, California
Glass 6 / Bottle 21

La Crema, Sonoma
Glass 12 / Bottle 46

Cabernet

Canyon Road, California
Glass 6 / Bottle 21

Josh Cellars Craftsman's Collection, California
Glass 10 / Bottle 39

Borne of Fire, Columbia Valley, Washington
Glass 11 / Bottle 43

Silverado, Napa Valley
Bottle 70

Cakebread, Napa Valley
Bottle 90

Merlot

Canyon Road, California
Glass 6 / Bottle 21

Other Reds

Ravenswood Old Vine, California
Glass 8 / Bottle 31

Seven Deadly Zins, Lodi
Glass 11 / Bottle 41

Terrazas Altos del Plata Malbec, Mendoza,
Argentina
Glass 9 / Bottle 34

Rosemont Diamond Collection Shiraz, Australia
Glass 8 / Bottle 30

Estancia Meritage Reserve, Paso Robles
Bottle 45

Intrinsic Red Blend, Columbia Valley,
Washington
Bottle 47

Bodegas El Nido 'Clio' Red Blend, Jumilla,
Spain
Bottle 70

Cesari Jèma Corvina, Veneto, Italy
Bottle 62

Villalta Ripasso, Valpolicella, Italy
Bottle 33

Tomassi Ripasso, Veneto, Italy
Bottle 48

* Berkeley Hills 2018 Wine Tasting Standout
** Berkeley Hills 2018 Wine Tasting Winner