

appetizers

STEAK & POTATO POUTINE \$16
russet potato / sweet potato / rutabaga / parsnip
Gruyère / shaved ribeye / demi

RICOTTA & TOMATO CONFIT \$10
herbed ricotta / tomato confit / honey balsamic
grilled bread

SMOKED TROUT CAKES \$16
ruby red trout / gold beet horseradish
apple radish fennel slaw

BURRATA \$13
smoked burrata / butternut squash purée
marinated mushrooms / grilled bread

soup & salad

SOUP DU JOUR \$5 | \$8
cup or bowl of soup du jour
featuring seasonal ingredients

TOMATO BISQUE \$5 | \$8
herb oil

SOUP & SALAD \$11
cup of soup & half-house salad

HOUSE SALAD \$6 | \$10
mixed greens / rainbow carrots / tomato
shaved Parmesan / herb brioche croutons
Dijon vinaigrette

GREEN GODDESS SALAD \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing

HARVEST SALAD \$18
mixed greens / quinoa / smoked burrata
roasted sweet potato / sunflower seeds / apple
pickled red onion / maple balsamic vinaigrette

add seared salmon (\$6) or
grilled chicken* (\$5) to any salad*

gluten friendly buns and bread available

**consuming raw or undercooked meat,
seafood or egg products can increase your
risk of foodborne illness*

*parties of 8 or more are subject to 20% gratuity
parties of 8 or more will be presented one check*

*please alert your server of any
allergies or dietary restrictions*

sandwiches

*all sandwiches include choice of French fries,
half-house salad or cup of soup*

THE CLASS ACT BURGER* \$15
8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

STEAKHOUSE BURGER* \$16
8oz angus patty / sweet & sour onions
horseradish spread / house steak sauce

RED BEANS & RICE BURGER \$15
red beans & rice patty / lettuce / tomato
creole mustard spread

SMOKED RIBEYE PHILLY \$16
shaved smoked ribeye / bell peppers / onions
provolone

GRILLED CHEESE \$13
Gruyère, cheddar & herbed ricotta spread
caramelized onion fig jam

*substitute a house-made red beans & rice burger patty
add bacon (\$4) or an egg (\$3) to any
sandwich*

entrées

*all entrées include
half-house salad or cup of soup*

FILET* \$40
7oz filet / roasted garlic Yukon mash
asparagus / red wine demi / crispy shallots

BEEF SHORT RIBS \$32
braised & compressed beef / red wine pan sauce
Parmesan polenta / Brussels sprouts

ROASTED CHICKEN* \$28
half chicken / rustic Yukon mash
roasted rainbow carrots / herb demi

BONE IN PORK CHOP* \$32
grilled chop / Port wine, fig, rosemary sauce
herb potato wedges / broccolini

TROUT* \$38
pan seared trout / horseradish cream
celeriac puree / potato latkes / asparagus
pistachio dukkah / lemon

LAMB RAGU* \$28
braised lamb / house-made pappardelle
herb Parmesan

BRAISED CABBAGE \$28
red cabbage / poblano mushroom risotto
carrot 'cream' / crispy shallots

THE CLASS ACT RESTAURANT

Dinner Menu