

soup & salad

SOUP DU JOUR \$5 | \$8

cup or bowl of soup du jour
featuring seasonal ingredients

MUSHROOM & LEEK SOUP \$5 | \$8

frizzled leeks / chive oil

SOUP & SALAD \$11

cup of soup & half-house salad

HOUSE SALAD \$6 | \$10

mixed greens / rainbow carrots / tomato
cucumber / herb brioche croutons
Dijon vinaigrette

GREEN GODDESS SALAD \$16

mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing

SPRING SALAD \$17

mixed greens / asparagus / roasted artichoke
radish / snow peas / cucumber / endive
pistachio-pepita crunch / basil feta dressing

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

sandwiches

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

THE CLASS ACT BURGER* \$16

8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$15

two 4oz angus patties / American cheese
comeback sauce / tomato / onion / pickle

RED BEANS & RICE BURGER \$15

red beans & rice patty / lettuce / tomato
creole mustard spread

ITALIAN SHAVED RIBEYE \$18

shaved ribeye / house giardiniera
grilled onions / provolone / Calabrian aioli

GRILLED CHEESE \$15

sourdough / Point Reyes tomo cheese / roasted
tomatoes

substitute a house-made red beans & rice burger patty

*add bacon (\$4) or an egg (\$3) to any
sandwich*

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*

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

FRIED OYSTER MUSHROOMS \$14

Rot's Bounty oyster mushrooms / tzatziki

SMOKED TROUT PÂTÉ \$15

Belgian endive / garden sauces / citrus tobiko

FLATBREAD \$15

sunchoke / leeks / feta / mozzarella / Gruyère
Spring pesto / balsamic

entrées

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

FILET* \$40

7oz filet / potato pave / asparagus
shallot marmalade / brandied cream demi

RIBEYE* \$45

14oz ribeye / duck fat roasted fingerlings
broccolini / herb butter

ROASTED CHICKEN \$28

half chicken / rustic Yukon potato mash
roasted rainbow carrots / herb demi

DUCK CONFIT RAVIOLI \$30

duck & ricotta ravioli / Rot's Bounty mushrooms
roasted sunchoke / pea & arugula pesto
pecorino romano cheese

TROUT* \$38

pan seared trout / succotash
celery root-apple purée / spicy honey

BONE IN PORK CHOP* \$32

cider brined chop / rustic Yukon potato mash
broccolini / sweet corn chow chow
blackberry gastrique

CAULIFLOWER STEAK \$28

shawarma roasted cauliflower
lentils & rice with caramelized onions
red cabbage apple purée / green apple chimi

WALLEYE \$32

cornmeal breaded walleye
herb barley with sautéed snow peas
lemon caper beurre blanc

THE CLASS ACT RESTAURANT

Dinner Menu