

appetizers

- ARANCINI \$12
creamy grits / caramelized onion cheddar
muffuletta aioli / saffron
- HERBED RICOTTA BRUSCHETTA \$10
tomato / capers / basil / mango salsa / crostini
- SMOKED TROUT CAKES \$16
ruby red trout / gold beet horseradish
apple radish fennel slaw
- BURRATA \$13
grilled peach compote / honey balsamic
pecan dukkah / arugula / grilled bread

soup & salad

- SOUP DU JOUR \$5 | \$8
cup or bowl of soup du jour
featuring seasonal ingredients
- SWEET CORN BISQUE \$5 | \$8
seed crunch / red pepper crema
- SOUP & SALAD \$11
cup of soup & half-house salad
- HOUSE SALAD \$6 | \$10
mixed greens / rainbow carrots / tomato
shaved Parmesan / cornbread croutons
Dijon vinaigrette
- SPRING GREENS SALAD \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing
- BURRATA & MELON \$16
creamy mozzarella / crisp prosciutto / fresh melon
tomato / arugula / lemon basil vinaigrette

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

*gluten friendly buns and bread available
substitute a house-made red beans & rice burger patty*

**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
Gruyere / cheddar / herbed ricotta spread
caramelized onion fig jam
add bacon (\$4)

entrées

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

- FILET* \$42
7oz filet / rosemary fingerling potatoes
asparagus / brandy peppercorn cream sauce
- RIBEYE* \$45
14oz ribeye / duchess potatoes
grilled broccolini / bearnaise butter
- ROASTED CHICKEN* \$28
half chicken / rustic Yukon mash
summer succotash / demi
- BONE IN PORK CHOP* \$32
grilled chop / potato pave
braised greens / green tomato bacon jam
- TROUT* \$38
lentils / rainbow carrots / bacon lardons
blood orange beurre blanc / gastrique
- TRUMPET MUSHROOM RISOTTO \$28
local mushrooms / forbidden rice coconut risotto
asparagus / carrot ginger sauce
pomegranate reduction

add 1 seared colossal scallop (market price)

THE CLASS ACT RESTAURANT
Dinner Menu