

## 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

BUTTERNUT SQUASH BISQUE \$5 | \$8  
maple toasted pepitas / crema

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

FALL 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*

*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  
Gruyère, cheddar & herbed ricotta spread  
caramelized onion fig jam  
*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 / potato parsnip purée / asparagus  
red wine demi / crispy parsnip

RIBEYE\* \$45  
14oz ribeye / Parmesan herb smashed potatoes  
grilled broccolini / bearnaise butter

ROASTED CHICKEN\* \$28  
half chicken / rustic Yukon mash  
harvest succotash / demi

BONE IN PORK CHOP\* \$32  
grilled chop / apple, onion, fennel chutney  
sweet potato Brussels hash

TROUT\* \$38  
lentils / rainbow carrots / bacon lardons  
blood orange beurre blanc / gastrique

HARVEST WILD RICE \$28  
rutabaga / sweet potato / parsnip / wild rice  
cranberry / spinach / green apple chimichurri

THE CLASS ACT RESTAURANT  
*Dinner Menu*