

soup & salad

- SOUP DU JOUR** \$6 | \$9
cup or bowl of soup du jour
featuring seasonal ingredients
- POTATO & LEEK SOUP** \$6 | \$9
crispy potato skins / herb oil
- SOUP & SALAD** \$12
cup of soup & half-house salad
- HOUSE SALAD** \$7 | \$11
mixed greens / roasted carrots
cherry tomato / tomato herb croutons
pecorino / citrus sherry vinaigrette
- GREEN GODDESS SALAD** \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing
- WINTER HARVEST SALAD** \$17
mixed greens / sweet potato / forbidden rice
red cabbage / dried cranberries
pickled red onion / maple toasted sunflower seeds
maple chipotle balsamic

add seared salmon (\$7) or
grilled chicken* (\$6) to any salad*

sandwiches

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

- THE CLASS ACT BURGER*** \$18
8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish
- AMERICAN SMASH BURGER** \$16
two 4oz angus patties / American cheese
comeback sauce / tomato / grilled onions / pickle
sesame seed bun
- RED BEANS & RICE BURGER** \$16
red beans & rice patty / arugula / chow chow
creole remoulade
- ITALIAN SHAVED RIBEYE** \$18
shaved ribeye / house giardiniera
grilled onions / provolone / Calabrian aioli
- GRILLED CHEESE** \$15
sourdough / Point Reyes tomo
roasted tomatoes

substitute a house-made red beans & rice burger

*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

- DUCK CONFIT EMPANADAS** \$18
duck confit / cherry ancho mole
chipotle lime sauce / duck chicharrónes gremolata
- BURRATA** \$16
burrata cheese / pepita pistachio crunch
cherry-black currant compote / Castelvetro olives
Smoking Goose 'nduja / rosemary focaccia
- FRIED OYSTER MUSHROOMS** \$14
Rot's Bounty oyster mushrooms
golden beet & shallot horseradish cream
- SALMON CAKES** \$15
arugula / tomato balsamic / roasted pepper sauce
crispy potato
- FLATBREAD** \$15
roasted garlic tomatoes / oyster mushrooms
house made Italian sausage / caramelized fennel
pecorino / mozzarella / balsamic reduction

entrées

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

- FILET*** \$44
7oz filet / asparagus / shallot marmalade
smoky Parmesan porcini mashed potatoes
bordelaise
- RIBEYE*** \$49
14oz ribeye / broccolini
duck fat pommes Macaire / Café de Paris butter
- ROASTED CHICKEN*** \$34
half roasted chicken / roasted rainbow carrots
rustic Yukon mashed potatoes / herb demi-glace
- WINTER PASTA** \$32
house made pappardelle / Italian sausage
roasted wild mushrooms / broccoli rabe
Parmesan cream
- SALMON*** \$38
cider glazed Faroe Island salmon
delicata squash barley risotto / crispy kale
apple onion fennel slaw
- BONE IN PORK CHOP*** \$36
12oz Duroc porterhouse / rustic Yukon mash
garlic chili rapini / blackberry mustard sauce
brown butter cauliflower puree
pickled mustard seeds
- VEGAN CASSOULET** \$30
mushroom root vegetable ragout
cauliflower and white bean crumb
- WALLEYE** \$32
cornmeal breaded walleye / pecan dirty rice
braised greens / creole cream sauce
- BEEF SHORT RIBS** \$32
braised & compressed beef / red wine pan sauce
roasted rainbow carrots / celery root potato puree

THE CLASS ACT RESTAURANT

Dinner Menu