

## soup & salad

**SOUP DU JOUR** \$6 | \$9  
cup or bowl of soup du jour  
featuring seasonal ingredients

**MINISTRONE** \$6 | \$9  
seasonal vegetables / soffritto / tomato  
cannellini beans / orzo

**SOUP & SALAD** \$12  
cup of soup & half-house salad

**HOUSE SALAD** \$7 | \$11  
mixed greens / carrots / cucumber  
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

**SPRING SALAD** \$17  
mixed greens / asparagus / roasted artichoke  
radish / cucumber / carrot / chili lime pistachios  
strawberry thyme vinaigrette

*add seared salmon\* (\$7), grilled chicken\* (\$6) or  
black bean & quinoa burger (\$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

**BLACK BEAN & QUINOA BURGER** \$16  
black bean & quinoa patty / arugula  
chow chow / poblano crema

**CRISPY CHICKEN SANDIWHCH** \$17  
crispy chicken breast / whipped feta tzatziki  
pickled red onions / roasted tomatoes / spinach

**SMOKED LAMB SANDWICH** \$20  
shaved leg of lamb / chimichurri aioli  
pickled red onion / provolone / fig jam / arugula

**GRILLED CHEESE** \$15  
sourdough / Point Reyes toma  
roasted tomatoes

*substitute a house-made black bean & quinoa 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  
Calabrian chili infused burrata cheese  
apricot-pistachio pesto / chamoy / rosemary focaccia

**FRIED OYSTER MUSHROOMS** \$14  
Rot's Bounty oyster mushrooms  
Calabrian tomato sauce

**SALMON CAKES** \$15  
arugula / tomato balsamic / roasted pepper sauce  
crispy potato

**FLATBREAD** \$15  
pecorino mornay / grilled asparagus / fried garlic  
mozzarella / oyster mushrooms / citrus herb oil

## entrées

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

**FILET\*** \$44  
7oz filet / asparagus / shallot marmalade  
smoky Parmesan mashed potatoes / bordelaise

**LAMB\*** \$42  
grilled lamb tenderloin / barley & asparagus risotto  
minted pea puree / red chimichurri  
chestnut mushrooms / kalamata-pistachio streusel

**ROASTED CHICKEN\*** \$34  
half roasted chicken / carrot gratin  
purple fingerlings / herb demi-glace

**RIGATONI AL RAGÙ BIANCO** \$32  
GG's Pasta rigatoni / pork / veal / sweet peas / wild  
mushrooms / pecorino / Calabrian chili / lemon

**AHI TUNA\*** \$38  
herb-cruste ahi tuna / seared rare  
Aegean style tomato sauce / orzo  
feta / kalamata olive / herb puree

**BONE IN PORK CHOP\*** \$36  
12oz Duroc porterhouse / grilled green beans  
blistered tomatoes / smashed red potatoes  
stone-ground Dijon pan sauce

**WALLEYE** \$32  
schnitzel breaded walleye / carrot coulis  
herb spätzle / braised red cabbage  
local microgreens

**CARROT RISOTTO** \$30  
arborio rice / roasted carrot / edamame  
miso broccoli purée / popped lentils  
chestnut mushrooms / walnut 'parmesan'

**THE CLASS ACT RESTAURANT**

*Dinner Menu*