

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 toma 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 chicharrones gremolata	
BURRATA	\$16
burrata cheese / pepita pistachio crunch cherry-black currant compote / Castelvetrano 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	

entrees

all entrees 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	
GARDENER'S PIE	\$30
mushroom root vegetable ragout russet mashed potatoes / tuile	
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