

soup & salad

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

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

HOUSE SALAD \$7 | \$11
mixed greens / carrots / cucumber
cherry tomato / tomato herb croutons
pecorino / red wine vinaigrette

GREEN GODDESS SALAD \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sun-dried tomato / pepitas
Parmesan crisp / green goddess dressing

SUMMER COBB SALAD \$22
chopped romaine / shredded smoked chicken
avocado / corn / cherry tomato / bacon
blue cheese crumbles / hard cooked egg
pickled red onion / cornbread croutons / herb ranch

add seared salmon* (\$10), 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 SANDWICH \$17
crispy chicken breast / whipped feta tzatziki
pickled red onions / tomato / spinach

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

add bacon (\$4) or an
egg* (\$3) to any sandwich

substitute a house-made black bean & quinoa burger
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 / citrus vinaigrette carrot slaw

BURRATA \$16
peperonata / basil arugula pesto / rosemary focaccia

FRIED OYSTER MUSHROOMS \$14
Rot's Bounty oyster mushrooms
green goddess dip

SALMON CAKES \$15
Faroe Island salmon / herb remoulade
fennel, radish, apple slaw

FLATBREAD \$15
artichoke & Parmesan mascarpone / mozzarella
pickled red onion / caramelized fennel
smoked chicken / peach Carolina BBQ sauce

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 purée / red chimichurri
oyster mushrooms / kalamata-pistachio streusel

HALF CHICKEN* \$32
grilled half chicken / honey-chipotle glaze
chive jasmine rice / summer succotash

SUMMER PASTA \$31
GG's Pasta creste di gallo / pancetta
grilled corn / lemon mascarpone

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

BONE-IN PORK CHOP* \$36
12oz Duroc porterhouse / grilled green beans
buttermilk chive mashed red potatoes
blistered tomatoes / 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
oyster mushrooms / walnut 'parmesan'