

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
- 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

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*

*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,
house chips, 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 / onion / pickle
- BLACK BEAN & QUINOA BURGER** \$16
black bean & quinoa patty / arugula
chow chow / poblano crema
- TURKEY BACON AVOCADO MELT** \$18
smoked turkey / cherrywood bacon / avocado
provolone / lettuce / tomato / chipotle mayo
- CRISPY CHICKEN SANDWICH** \$17
crispy chicken breast / whipped feta tzatziki
pickled red onions / tomato / spinach
- WALLEYE PO' BOY** \$20
herb breaded walleye / remoulade
lettuce / tomato / pickles
- SMOKED LAMB SANDWICH** \$20
shaved leg of lamb / chimichurri aioli
pickled red onion / provolone / fig jam / arugula
- SHRIMP SALAD CROISSANT** \$17
house-made croissant / shrimp salad
- substitute a house-made black bean & quinoa burger
gluten friendly buns and bread available
add bacon (\$4) or an egg* (\$3) to any
sandwich*

entrées

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

- AHI TUNA*** \$38
seared rare herb-crusted ahi tuna / orzo
Aegean style tomato sauce / feta
kalamata olive / herb purée
- CARROT RISOTTO** \$30
arborio rice / roasted carrot / edamame
miso broccoli purée / popped lentils
oyster mushrooms / walnut 'parmesan'

THE CLASS ACT RESTAURANT
Lunch Menu