

## appetizers

HUMMUS PLATE	\$10
grilled flatbread / assorted vegetables / roasted red pepper hummus / traditional hummus	
CRAB CAKES	\$15
spicy rémoulade	
STICKY PORK BELLY	\$13
pineapple / pickled vegetable	
KOREAN BEEF TACOS	\$11
house kimchi / flour tortilla / grilled pineapple sriracha lime crema	

## sandwiches

all sandwiches include choice of French fries, half-house salad or cup of soup du jour  
**gluten friendly bread available**

substitute a house-made black bean burger

THE CLASS ACT BURGER*	\$15
8oz angus patty / white cheddar cherrywood-smoked bacon / traditional garnish aioli	
MUSHROOM SWISS BURGER*	\$16
8oz angus patty / mushroom / Swiss / bacon / aioli	
SMOKED BRISKET	\$15
tomato-bacon jam / black pepper aioli / frisée	
REUBEN	\$14
corned beef / mixed cabbage kraut / Swiss thousand island / marble rye bun	
CUBAN	\$15
mojo pork / house smoked ham / Swiss / Dijonaise house made pickles	
MUSHROOM MELT	\$14
portabella mushroom / caramelized onion Gruyere / spinach / tomatoes	

\*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

## soup & salad

SOUP DU JOUR	\$5   \$8
cup or bowl of soup du jour featuring seasonal ingredients	
SOUP & SALAD	\$9
cup of soup du jour & half-house salad	
SOUTHWEST CHICKEN	\$14
chipotle chicken / pico de gallo / tortilla strips southwest ranch	
HOUSE SALAD	\$5   \$9
fig / feta / hazelnut / pomegranate vinaigrette	
NIÇOISE SALAD	\$16
ahi tuna steak / egg / fingerling potatoes / olives / tomatoes haricot verts / Dijon vinaigrette	

add seared salmon\* (\$6) or  
grilled chicken\* (\$5)

## entrees

all entrees include half-house salad  
or cup of soup du jour

FILET*	\$39
7oz filet / celery root rosti with onion and bacon red wine demi / mushrooms / blistered tomatoes	
MARINATED RIBEYE*	\$37
10oz ribeye / mashed potatoes / roasted carrot, fennel and Brussels sprouts	
SMOKED HALF CHICKEN	\$28
carrot mashed potatoes / asparagus / smoked chicken jus	
PEPPER CRUSTED PORK TENDERLOIN	\$30
Brussels sprouts / red currant gastrique fried potatoes / gremolata	
ROASTED ACORN SQUASH	\$23
spiced quinoa / kale / mushrooms / chopped fig pickled vegetables / micro greens / hazelnut	
BOURBON GLAZED SALMON*	\$32
candied bacon / creamed spinach roasted fingerlings	

THE CLASS ACT RESTAURANT

Room Service

Dinner Menu