

## 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

- 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 potato / 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

Dinner Menu