

appetizers

- HUMMUS PLATE

grilled flatbread / assorted vegetables / roasted red pepper hummus / traditional hummus

\$10
- CRAB CAKES

spicy rémoulade

\$15
- STICKY PORK BELLY

pineapple / pickled vegetable

\$13
- DUCK POUTINE

confit duck / house cut French Fries / demi Gruyere

\$14

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*

8oz angus patty / white cheddar
cherrywood-smoked bacon / traditional garnish
aioli

\$15
- MUSHROOM SWISS BURGER*

8oz angus patty / mushroom / Swiss / bacon / aioli

\$16
- SMOKED BRISKET

tomato-bacon jam / black pepper aioli / frisée

\$15
- SPICY CHICKEN

breaded chipotle marinated chicken breast /
chipotle-bacon ranch / lettuce / tomato

\$15
- CUBAN

mojo pork / house smoked ham / Swiss / Dijonaise
house made pickles

\$15
- MUSHROOM MELT

portabella mushroom / caramelized onion
Gruyere / spinach / tomatoes

\$14

*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

cup or bowl of soup du jour featuring seasonal ingredients

\$5 | \$8
- SOUP & SALAD

cup of soup du jour & half-house salad

\$10
- SOUTHWEST CHICKEN

chipotle chicken / pico de gallo / tortilla strips
southwest ranch

\$14
- HOUSE SALAD

toasted pecans / bacon / goat cheese / pickled
butternut squash / maple-Dijon vinaigrette

\$6 | \$10
- NIÇOISE SALAD*

ahi tuna steak / egg / fingerling potatoes / olives
tomatoes haricot verts / Dijon vinaigrette

\$16

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

entrees

- FILET*

7oz filet / smashed fingerling potatoes / fried
rainbow carrots / white wine pan sauce

\$42
- STEAK FRITES*

8oz chili lime marinated skirt steak / parmesan
gremolata fries / jicama-cilantro slaw

\$32
- DUCK

confit hindquarter / squash puree / spiced jicama
fries / raspberry coulis

\$30
- APPLE-BOURBON BONE IN
PORK CHOP*

sweet potato hash / apple-fennel slaw
fennel vinaigrette

\$32
- ROASTED ACORN SQUASH

spiced quinoa / kale / mushrooms / chopped fig
pickled vegetables / micro greens / hazelnut

\$23
- BOURBON GLAZED SALMON*

candied bacon / creamed spinach
roasted fingerlings

\$32

THE CLASS ACT RESTAURANT

Dinner Menu