

soup & salad

SOUP DU JOUR \$5 | \$8  
cup or bowl of soup du jour  
featuring seasonal ingredients

SWEET CORN BISQUE \$5 | \$8  
seed crunch / crema

SOUP & SALAD \$11  
cup of soup & half-house salad

HOUSE SALAD \$6 | \$10  
mixed greens / rainbow carrots / tomato  
cucumber / herb brioche croutons  
Dijon vinaigrette

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

BISTRO SALAD \$17  
mixed greens / arugula / herb breaded goat cheese  
pickled gold beets / balsamic cherries  
candied pistachios / cherry-thyme vinaigrette

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

sandwiches

all sandwiches include choice of French fries,  
half-house salad or cup of soup

THE CLASS ACT BURGER\* \$16  
8oz angus patty / white cheddar  
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$15  
two 4oz angus patties / American cheese  
comeback sauce / tomato / grilled onions / pickle  
sesame seed bun

RED BEANS & RICE BURGER \$15  
red beans & rice patty / lettuce / tomato  
creole mustard spread

ITALIAN SHAVED RIBEYE \$18  
shaved ribeye / house giardiniera  
grilled onions / provolone / Calabrian aioli

GRILLED CHEESE \$15  
sourdough / Point Reyes toma cheese / roasted  
tomatoes

substitute a house-made red beans & rice burger patty

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

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

STEAK & POTATO POUTINE \$16  
russet potato / sweet potato / rutabaga / parsnip  
Gruyère / shaved ribeye / demi

RICOTTA & TOMATO CONFIT \$10  
herbed ricotta / tomato confit / honey balsamic  
grilled bread

FRIED OYSTER MUSHROOMS \$14  
Rot's Bounty oyster mushrooms / tzatziki

SALMON CAKES \$15  
arugula / tomato balsamic / roasted pepper sauce  
crispy potato

FLATBREAD \$15  
sunchoke / leeks / feta / mozzarella / Gruyère  
Spring pesto / balsamic

entrées

all entrées include  
half-house salad or cup of soup

FILET\* \$42  
7oz filet / espresso-porcini rub / Boursin mashed  
potatoes / asparagus / Bordelaise sauce

RIBEYE\* \$47  
14oz ribeye / duck fat roasted potatoes  
grilled zucchini / roasted tomato-garlic butter

ROASTED CHICKEN \$28  
lemon herb butter brushed half chicken  
rustic Yukon potato mash / roasted rainbow  
carrots / herb demi-glace

DUCK CONFIT PASTA \$30  
basil roasted garlic fettuccine / duck confit  
lemon zucchini sauce / Rot's Bounty  
mushrooms / grilled zucchini  
roasted tomatoes / smoked ricotta

SALMON\* \$36  
grape leaf brined and grilled Faroe Island  
salmon / herb farro / asparagus / grape  
mostardo / bell pepper coulis

BONE IN PORK CHOP\* \$32  
cider brined chop / rustic Yukon potato mash  
broccolini / sweet corn chow chow  
blackberry gastrique

CAULIFLOWER STEAK \$28  
shawarma roasted cauliflower  
lentils & rice with caramelized onions  
red cabbage apple purée / green apple chimi

WALLEYE \$32  
cornmeal breaded walleye / pecan dirty rice  
braised greens / Creole cream sauce

THE CLASS ACT RESTAURANT

Dinner Menu