

appetizers

AVOCADO TOAST \$10
ginger miso sweet pea spread / compari tomato
onion / red pepper oil / black sea salt

SEARED SCALLOPS \$16
cantaloupe mint sauce / crispy prosciutto
microgreen salad

STICKY PORK BELLY \$13
pineapple / pickled vegetable

DUCK POUTINE \$14
confit duck / house-cut French fries / demi
Gruyere

sandwiches

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

THE CLASS ACT BURGER* \$15
8oz angus patty / white cheddar
cherrywood-smoked bacon / aioli
traditional garnish

MUSHROOM SWISS BURGER* \$16
8oz angus patty / mushroom / Swiss / bacon / aioli

SMOKED BRISKET \$15
tomato-bacon jam / black pepper aioli / frisée

CUBAN \$15
mojo pork / house smoked ham / Swiss
Dijonaise / house-made pickles

CHICKEN PHILLY \$15
onion / poblano peppers / poblano cheese sauce

GRILLED CHEESE \$14
Gruyere / sun-dried tomato & garlic cheddar
tomato / frisée / basil aioli
add cherrywood-smoked bacon (\$3)

*gluten friendly buns and bread available
substitute a house-made black bean burger*

**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 \$11
cup of soup du jour & half-house salad

HOUSE SALAD \$6 | \$10
strawberries / radish / candied almonds
citrus poppy seed vinaigrette

CAPRESE SALAD \$12
arugula / compari tomato / fresh mozzarella
onion / balsamic reduction / grilled baguette

SHRIMP SALAD* \$16
mixed greens / onion / grilled pineapple / avocado
red pepper / cashews / cumin vinaigrette

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

entrées

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

FILET* \$42
7oz filet / smashed fingerling potatoes
fried rainbow carrots / white wine pan sauce

DRY AGED NY STRIP* \$40
12oz chili-rubbed NY strip / chimichurri
red pepper oil / black bean & corn pico
sweet potato fries

CORNISH HEN \$38
Goose Island 312 brined / fried green tomato
farro salad / pecans / apples / feta

APPLE-BOURBON BONE IN
PORK CHOP* \$32
sweet potato hash / apple-fennel slaw
fennel vinaigrette

ROASTED ACORN SQUASH \$23
spiced quinoa / kale / mushrooms / chopped fig
pickled vegetables / microgreens / hazelnut

SALMON* \$38
plantain & coconut risotto cake
mango salsa / cilantro oil

THE CLASS ACT RESTAURANT

Dinner Menu