

soup & salad

SOUP DU JOUR \$6 | \$9
cup or bowl of soup du jour
featuring seasonal ingredients

AUTUMN BISQUE \$6 | \$9
butternut squash / carrot / pumpkin
maple toasted pepitas / crema

SOUP & SALAD \$12
cup of soup & half-house salad

HOUSE SALAD \$7 | \$11
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

FALL HARVEST SALAD \$17
mixed greens / roasted Brussels / sweet potato
forbidden rice / dried cherries / goat cheese
pickled red onion / maple chipotle balsamic

add seared salmon* (\$7) or
grilled chicken (\$6) to any salad

sandwiches

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

THE CLASS ACT BURGER* \$18
8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$16
two 4oz angus patties / American cheese
comeback sauce / tomato / grilled onions / pickle
sesame seed bun

RED BEANS & RICE BURGER \$16
red beans & rice patty / arugula / chow chow
creole remoulade

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 & 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

DUCK POUTINE \$16
herbed potato wedges / Dan & Debbie's curds
duck confit / Dijon demi-glace

BURRATA \$16
burrata cheese / pepper agrodolce
pepita-arugula pesto / rosemary focaccia
soppressata / Calabrian oil

FRIED OYSTER MUSHROOMS \$14
Rot's Bounty oyster mushrooms
golden beet & shallot horseradish cream

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

FLATBREAD \$15
maple-miso butternut squash puree / bacon
arugula / red onion / goat cheese / mozzarella
spicy honey

entrées

all entrées include
half-house salad or cup of soup

FILET* \$44
7oz filet / espresso-porcini rub / asparagus
rustic Yukon mashed potatoes / Bordelaise sauce

RIBEYE* \$49
14oz ribeye / grilled broccolini
duck fat potatoes / roasted tomato-garlic butter

ROASTED CHICKEN \$34
roasted half chicken / roasted rainbow carrots
rustic Yukon mashed potatoes
sunflower seed gremolata / herb demi-glace

AUTUMN PASTA \$32
house made sage fettuccine / brown butter
butternut squash / crispy kale / pecorino
braised beef tenderloin

SALMON* \$38
grilled Faroe Island salmon
rosemary mojo hominy salad / herb farro
pumpkin romesco

BONE IN PORK CHOP* \$36
cider brined grilled chop / cochon spice
Brussels sprout hash
blackberry balsamic fig agrodolce

GARDENER'S PIE \$30
mushroom & root vegetable ragout
russet mashed potatoes / tuile

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

THE CLASS ACT RESTAURANT
Dinner Menu