

# LUNCH

EVERY DAY | 11AM - 4PM  
EXECUTIVE CHEF • JEREMY DUCLUT

## GREAT *to* SHARE

<b>Ricotta Cheese Ravioli</b> v	\$12
tomato butter, micro basil, pamesan cheese	
<b>Fried Calamari</b> GF	\$13
pepperoncini peppers	
<b>Banh Mi Sliders</b>	\$14
vietnamese braised pork, pickled carrots, daikon, cucumber, cilantro aioli	
<b>Spicy Homemade Guacamole</b> v • GF	\$11
potato chips	
<b>Chef's Cheese Assortment</b> v	\$17
selection of five cheeses	
<b>Chickpea &amp; Garlic Hummus</b> v • GF	\$11
spicy basil pesto, crisp vegetables	
<b>Cheese Spring Roll</b> v	\$12
fontina cheese, marinara sauce	
<b>Yellowfin Tuna Tartare</b>	\$14
avocado, habanero aioli*	
<b>Steamed Mussels</b>	\$13.5
white wine, garlic butter sauce, grilled bread	
<b>Classic Hand-Cut Steak Tartare</b>	\$8.5/\$14
potato chips*	

## CHIPOTLE CHICKEN QUESADILLA



\$13.5

guacamole, sour cream, and pico de gallo

## SALADS

FULL \$13.5 / HALF \$9.5

**ADD PROTEIN TO ANY SALAD – +7**  
grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet\*

**Roasted Tomato, Burrata & Avocado** v  
pesto, balsamic glaze, crostini

**Baby Arugula** v • GF  
fennel, cucumber, watermelon, feta cheese, toasted pepita

**Roasted Beets** v  
fresh ricotta, grilled bread, honey, pistachios, tarragon

**Mixed Berries** v • GF  
baby spinach, fuji apple, grapes, candied almonds, blue cheese

**Smoked Salmon** GF  
butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette\*

**Warm Lentils & Soppresata** GF  
baby arugula, fennel, lemon vinaigrette, parmesan cheese

**"Our" Caesar**  
herbed croutons, white anchovies, hard boiled egg, parmesan cheese

**Iceberg Wedge** GF  
applewood smoked bacon, red onions, tomatoes, scallions, blue cheese

**Cobb Salad** GF  
turkey breast, blue cheese, eggs, avocado, bacon, red onion, corn salsa, tomatoes, red wine vinaigrette

## GRILLED CHEESE & TOMATO SOUP

\$13.5

add tomato \$1  
add bacon \$2



## BETWEEN *the* BREAD \$13.75

SERVED WITH FRENCH FRIES

**Cassis Burger**  
caramelized onions and gruyere cheese\*

**Croque Monsieur**  
smoked ham, béchamel, gruyere cheese

**Blackened Grouper**  
golden pineapple, remoulade sauce\*

**Buffalo Fried Chicken**  
celery slaw, blue cheese, texas toast

**Parisian Style Hot Dog**  
baked foot long hot dog, béchamel sauce, mozzarella and parmesan cheese

**Vegetarian Meatball Grinder**  
marinara, mozzarella, parmesan cheese

**Turkey BLT**  
avocado, applewood smoked bacon

**Smoked Salmon**  
cucumber, cream cheese, alfalfa sprouts, whole wheat bread\*

**Prime Rib French Dip**  
carmelized onion, swiss cheese, horseradish crème fraiche, au jus

## SOUPS

\$6.5

**Soup of the Day**—chef's creation

**French Onion**—spiced croutons, gruyere cheese

**Tomato & Basil**—parmesan cheese v • GF



## SHELLFISH GF

**Oyster on the Half Shell** \$15  
half dozen, mignonette\*

**Jumbo Shrimp Cocktail** \$16  
dipping sauces\*

**Plateau for Two** \$45  
6 oysters, 1/2 lb crab legs, 6 green lip mussels, 6 shrimp cocktail, dipping sauces\*

**Plateau for Four** \$75  
12 oysters, 1 lb crab legs, 12 green lip mussels, 12 shrimp cocktail, dipping sauces\*

## SIDES

<b>French Fries</b>	\$5	<b>Grilled Asparagus</b>	\$8
<b>Potato Chips</b>	\$5	lemon vinaigrette	
<b>Onion Rings</b>	\$6.5	<b>Mac and Cheese</b>	\$6.5
<b>Bacon-Braised Brussels Sprouts</b>	\$8	with jalapeños	\$7.5
		with truffles	\$8.5

VEGETARIAN & GLUTEN-FREE  
OPTIONS INDICATED WITH – V • GF

# CASSIS

PRIVATE DINING ROOM AVAILABLE FOR  
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.