

SUN - THU  
4PM - 10PM

FRI & SAT  
4PM - 11PM

# Dinner MENU

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

## GREAT *to* SHARE

<b>Trio of Dip</b>	\$15
hummus, guacamole, blue cheese dip served with chips and assorted veggies	
<b>House Made Smoked Fish Spread</b>	\$14
<b>Grilled Octopus</b>	\$15
crispy chickpeas, chorizo, cilantro, citrus aioli	
<b>Fried Calamari</b> GF	\$14
pepperoncini peppers, marinara sauce	
<b>Shrimp Tempura</b>	\$16
dipping sauces	
<b>Yellowfin Tuna Tartare</b>	\$14 <sup>.5</sup>
avocado, habanero aioli, crostini*	
<b>Steamed Mussels</b>	\$14
white wine, garlic butter sauce, grilled bread	
<b>Classic Hand-Cut Steak Tartare</b>	\$9/\$15
potato chips*	

## SHELLFISH

GF

<b>Oysters on the Half Shell</b>	\$16
half dozen, mignonette*	
<b>Jumbo Shrimp Cocktail</b>	\$17
dipping sauces*	
<b>Plateau for Two</b>	\$45
6 oysters, 1/2 lb snow crab legs, 6 green lip mussels, 6 shrimp cocktail, dipping sauces*	
<b>Plateau for Four</b>	\$75
12 oysters, 1 lb crab legs, 12 green lip mussels, 12 shrimp cocktail, dipping sauces*	

## SOUPS

\$7.5

<b>Soup of the Day</b> —chef's creation
<b>French Onion</b> —spiced croutons, gruyere cheese
<b>Tomato Bisque</b> —parmesan cheese V • GF

## CHEF'S CHEESE ASSORTMENT

\$21

### Selection of Five Cheeses

honeycomb, fig jam, balsamic strawberry, fresh fruit, candied almonds, red wine gelée, housemade breads

## SALADS

HALF \$10 / FULL \$14

### ADD PROTEIN TO ANY SALAD – +7

grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet\*

**Roasted Tomato, Burrata Mozzarella & Avocado** V • GF  
pesto, balsamic glaze

**Baby Arugula** V • GF  
fennel, cucumber, watermelon, feta cheese, toasted pepitas

**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

**Grilled 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, tomatoes, red wine vinaigrette

**Niçoise Salad** GF  
baby greens, haricort vert, potatoes, tomato, olives, egg, red onion, capers, anchovies

## BRAISED ESCARGOT

\$15<sup>.5</sup>

roasted fingerling potatoes, garlic toast, red wine persillade sauce

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.

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## ENTRÉES

<b>Bar Steak Frites</b> red wine sauce, herb butter, french fries*	<b>\$30<sup>.5</sup></b>
<b>Braised Pork Shank</b> mashed potatoes, pear mostarda, grilled bread	<b>\$32<sup>.5</sup></b>
<b>14oz Delmonico Steak</b> loaded mashed potatoes*	<b>\$37</b>
<b>Poulet Rouge "A la Crème"</b> organic farm-raised half chicken, crepe vonassienne, mushroom tarragon cream sauce	<b>\$31</b>
<b>Chef's Butcher's Cut</b>	<b>MP</b>
<b>Atlantic Salmon</b> pumpkin ravioli, green asparagus, grand marnier beurre blanc*	<b>\$31</b>
<b>Maple Leaf Farm Duck Breast GF</b> cauliflower purée, bacon braised brussels sprouts, black cherry reduction*	<b>\$32</b>
<b>Grouper Filet</b> braised artichoke hearts, haricot vert, mediterranean olive and tomato salad	<b>\$32</b>
<b>Zucchini Pasta V • GF • VEGAN (W/NO CHEESE)</b> vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil	<b>\$24</b>
<b>Butter Poached, Warm Water, Lobster Tail</b>	<b>\$15</b>

## BOUILLABAISSE

**\$35**

classic Mediterranean fish stew

## SIDES

<b>Grilled Asparagus V • GF</b> \$7 lemon vinaigrette	<b>Braised Artichoke</b> \$8
<b>Mashed Potato GF</b> \$7 Loaded GF \$8	<b>Onion Rings V</b> \$7 chipotle mayonnaise
<b>French Fries V</b> \$5	<b>Bacon-Braised Brussels Sprouts GF</b> \$7
<b>Potato Chips V</b> \$6	<b>Mac and Cheese V</b> \$6 <sup>.5</sup> with jalapeños \$7 with truffles \$8
<b>Pumpkin Ravioli V</b> \$7 <sup>.25</sup>	<b>Haricot Verts V</b> \$7
<b>Cauliflower Purée V</b> \$6	

## BETWEEN *the* BREAD \$15.25

SERVED WITH FRENCH FRIES

<b>Cassis Burger</b> caramelized onions and gruyere cheese
<b>Croque Monsieur</b> smoked ham, béchamel and gruyère cheese
<b>Blackened Grouper</b> golden pineapple, remoulade sauce
<b>Turkey BLT</b> avocado, applewood smoked bacon
<b>Vegetarian Meatball Grinder</b> marinara, mozzarella, parmesan cheese
<b>Smoked Salmon</b> cucumber, cream cheese, alfalfa sprouts, whole wheat bread*
<b>Open Faced Chicken Parmesan</b> burrata mozzarella, marinara, shaved parmesan, basil, Texas Toast

## PLAT DU JOUR

### MONDAY

#### Tagliatelle Pasta

**\$28**

bolognese sauce, parmesan cheese

### TUESDAY

#### Beef Bourguignon

**\$31**

pomme purée

### WEDNESDAY

#### Cassoulet

**\$32**

duck leg, garlic sausage, pork belly and white beans

### THURSDAY

#### Moules-Frites

**\$28**

tabasco butter & dark beer sauce, grilled bread

### FRIDAY

#### Lobster Ravioli

**\$34**

butter poached, warm water, lobster tail

### SATURDAY

#### Grilled Lamb Chops

**\$37**

### SUNDAY

#### Slow Roasted Prime Rib

**\$33**

loaded baked potato, au jus

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