

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> GF	\$16
hummus, guacamole, blue cheese dip served with chips and assorted veggies	
<b>House Made Smoked Fish Spread</b>	\$17
<b>Grilled Octopus</b> GF	\$18
crispy chickpeas, chorizo, cilantro, citrus aioli	
<b>Fried Calamari</b> GF	\$15.5
pepperoncini peppers, marinara sauce	
<b>Cauliflower Bites</b> V • GF	\$12
deep-fried, buffalo sauce, blue cheese dressing	
<b>Yellowfin Tuna Tartare</b>	\$15
avocado, habanero aioli, crostini*	
<b>Fried Brussels Sprouts</b> V • GF	\$12
pimiento aioli	
<b>Steamed Mussels</b>	\$15
white wine, garlic butter sauce, grilled bread	

## SHELLFISH

GF

<b>Oyster on the Half Shell</b>	\$18
half dozen*	\$32
dozen*	
<b>Shrimp Cocktail</b>	\$17
remoulade, cocktail sauce*	
<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
Double the Plateau for Two	

## CHEF'S CHEESE ASSORTMENT

\$28

### Selection of Five Cheeses

honeycomb, fig jam, balsamic strawberry, candied almonds, dried apricots, housemade breads

## SOUPS

\$7.5

**Soup of the Day**  
chef's creation

**French Onion**  
crostinis, gruyère cheese

## SALADS

HALF \$11 / FULL \$15

### 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  
basil pesto, balsamic glaze

**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, pepitas, cucumber vinaigrette\*

**Warm Lentils & Soppressata** GF  
hard salami, baby arugula, fennel, lemon vinaigrette, parmesan cheese

**Baby Kale Caesar**  
bacon, hard-boiled eggs, parmesan cheese, grilled bread

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

# CASSIS

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

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>	<b>\$32</b>
red wine sauce, herb butter, french fries*	
<b>Porcini Rubbed 14oz Delmonico Steak GF</b>	<b>\$40</b>
truffled fingerling potato gratin*	
<b>Poulet Rouge "A la Crème"</b>	<b>\$33</b>
organic farm-raised half chicken, tagliatelle pasta, tarragon mushroom cream sauce	
<b>Atlantic Salmon</b>	<b>\$32</b>
four cheese ravioli, roasted beets, fennel pollen sage brown butter*	
<b>Maple Leaf Farm Duck Breast</b>	<b>\$36</b>
butternut squash, brussels sprouts, jalapeño corn bread, red cherry reduction*	
<b>Grouper Filet</b>	<b>\$36</b>
braised artichoke hearts, asparagus, mediterranean olive and tomato salad*	
<b>Zucchini Pasta V • VEGAN (W/NO CHEESE)</b>	<b>\$28</b>
vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil	
<b>Add Maine Lobster*</b>	<b>HALF \$15 / WHOLE \$25</b>

## SIDES

<b>Green Asparagus V • GF</b>	<b>\$8</b>
greek olives, parmesan regiano, lemon vinaigrette	
<b>French Fries V</b>	<b>\$6</b>
<b>Potato Chips V</b>	<b>\$6</b>
<b>Roasted Beets V • GF</b>	<b>\$7</b>
brown butter, fennel pollen	
<b>Jalapeño Cornbread V</b>	<b>\$6<sup>.25</sup></b>
<b>Braised Artichoke V</b>	<b>\$8</b>
<b>Onion Rings V</b>	<b>\$7</b>
chipotle mayonnaise	
<b>Mac and Cheese V</b>	<b>\$6<sup>.5</sup></b>
with jalapeños	\$7
with truffles	\$8
<b>Truffle Potato Gratin V • GF</b>	<b>\$9<sup>.5</sup></b>

## BOUILLABAISSE

.....  
**\$37**  
.....

classic Mediterranean fish stew:  
lobster, scallop, salmon, shrimp, clams,  
mussels, potatoes, lobster saffron broth

## BETWEEN *the* BREAD \$16

SERVED WITH FRENCH FRIES  
Substitute french fries for a side salad, a soup, or any side, additional \$2

**Cassis Burger**  
caramelized onions and gruyère cheese

**Croque Monsieur**  
smoked ham, béchamel and gruyère cheese

**Blackened Grouper**  
golden pineapple, remoulade sauce

**Smoked Salmon**  
cucumber, cream cheese, alfalfa sprouts, fresh baked croissant\*

**Open Faced Chicken Parmesan**  
burrata mozzarella, marinara, shaved parmesan, basil,  
Texas Toast

## PLAT DU JOUR

### TUESDAY

**Beef Bourguignon**  
**\$32**

### WEDNESDAY

**Cassoulet**  
**\$33**  
duck leg, garlic sausage, pork belly and white beans

### THURSDAY

**Moules-Frites\***  
**\$31**  
tabasco butter & dark beer sauce, grilled bread

### FRIDAY

**Maine Lobster\***  
**\$37**  
pumpkin ravioli, grand marnier beurre blanc

### SATURDAY

**Grilled Lamb Chops\***  
**\$38**

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