EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREvor LYMAN

GREAT & SHARE

Trio of Dip  GF  $15
hummus, guacamole, blue cheese dip served with chips and assorted veggies

House Made Smoked Fish Spread  $15.5
Grilled Octopus  GF  $16.25
crispy chickpeas, chorizo, cilantro, citrus aioli

Fried Calamari  GF  $14.25
pepperoncini peppers, marinara sauce

Cauliflower Bites  V  •  GF  $9.5
deep-fried, buffalo sauce, blue cheese dressing

Baked Vegetarian Meatball Gratin  V  marinara, basil, provolone cheese

Yellowfin Tuna Tartare  $14.75
avocado, habanero aioli, crostini*

Fried Brussels Sprouts  V  •  GF  $9.5
pimiento aioli

Steamed Mussels  $14.25
white wine, garlic butter sauce, grilled bread

Classic Hand-Cut Steak Tartare  $11.5  •  $16.5
potato chips*

CHEF’S CHEESE ASSORTMENT  $26
Selection of Five Cheeses
honeycomb, fig jam, balsamic strawberry, candied almonds, dried apricots, housemade breads

SALADS  HALF  $10.5  /  FULL  $14.5
ADD PROTEIN TO ANY SALAD  —  + $7
grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper filet*

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

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

Roasted Beets  V
tarragon, goat cheese, toasted pepitas

Mixed Berries  V  •  GF
baby spinach, Fuji apple, grapes, candied almonds, blue cheese

Smoked Salmon  GF
butternut squash, goat cheese, pepitas, cucumber vinaigrette*

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

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

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

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

SOUPS  $7.5
Soup of the Day—chef’s creation
French Onion—cassouls, gurayere cheese

SHELLFISH  GF
Oyster on the Half Shell  half dozen*  $17
dozen*  $32

Shrimp Cocktail  $17
remoulade, cocktail sauce*

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

Plateau for Four  Double the Plateau for Two  $75

BRAISED ESCARGOT  $16
roasted fingerling potatoes, garlic bread, red wine persillade sauce

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

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.

PRIVATE DINING ROOM AVAILABLE FOR YOUR SPECIAL EVENT — PLEASE INQUIRE
## Dinner Menu

### Executive Chef Jeremy Duclut & Sous Chef Trevor Lyman

### Entrées
- Bar Steak Frites
  - red wine sauce, herb butter, French fries*
  - $31
- Porcini Rubber 14oz Delmonico Steak GF
  - truffled fingerling potato gratin*
  - $38
- Poulet Rouge ‘A la Creme’
  - organic farm-raised half chicken, tagliatelle pasta, tarragon mushroom cream sauce
  - $32
- Chef’s Butcher’s Cut
  - four cheese ravioli, roasted beets, fennel pollen sage brown butter*
  - $34
- Atlantic Salmon
  - $31
- Maple Leaf Farm Duck Breast
  - butternut squash, brussels sprouts, jalapeno corn bread, red cherry reduction*
  - $31
- Grouper Filet
  - braised artichoke hearts, asparagus, mediterranean olive and tomato salad*
  - $31
- Pan-seared Sea Scallops
  - $34
- Zucchini Pasta V • Vegan (w/no cheese)
  - vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil
  - $26
- Add Maine Lobster*
  - Half $15 / Whole $25

### Bouillabaisse

<table>
<thead>
<tr>
<th>Bouillabaisse</th>
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<tbody>
<tr>
<td>$35</td>
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<tr>
<td>classic Mediterranean fish stew</td>
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<tr>
<td>lobster, scallop, salmon, shrimp, clams, mussels, potatoes, lobster saffron broth</td>
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### Sides
- Green Asparagus V • GF
  - greek olives, parmesan regiano, lemon vinaigrette
  - $8
- French Fries V
  - $6
- Potato Chips V
  - $6
- Pumpkin Ravioli V
  - $8
- Braised Short Rib Hash
  - $8
- Roasted Beets V • GF
  - brown butter, fennel pollen
  - $7
- Jalapeno Cornbread
  - $6
- Braised Artichoke V
  - $8
- Onion Rings V
  - $7
- Mac and Cheese V
  - with jalapenos
  - $7
- with truffles
  - $8
- Truffle Potato Gratin V • GF
  - $9

### Between the Bread $15.5

<table>
<thead>
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<tbody>
<tr>
<td>Served with French Fries</td>
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<td>Substitute french fries for a side salad, a soup, or any side, additional $2</td>
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- Cassis Burger
  - caramelized onions and gruyère cheese
- Croque Monsieur
  - smoked ham, bechamel and gruyère cheese
- Blackened Grouper
  - golden pineapple, remoulade sauce
- Turkey BLT
  - avocado, applewood smoked bacon, mayonnaise, wheat bread
- Prime Rib French Dip
  - caramelized onion, swiss cheese, horseradish crème fraîche, au jus
- Smoked Salmon
  - cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
- Open Faced Chicken Parmesan
  - tomato mozzarella, marinara, shaved parmesan, basil, Texas Toast

### Plat du Jour

- **Monday**
  - Tagliatelle Pasta
    - $29
  - bolognese sauce, parmesan cheese
- **Tuesday**
  - Beef Bourguignon
    - $32
- **Wednesday**
  - Cassoulet
    - $33
  - duck leg, garlic sausage, pork belly and white beans
- **Thursday**
  - Moules-Frites*
    - $34
  - tabasco butter & dark beer sauce, grilled bread
- **Friday**
  - Maine Lobster*
    - $37
  - pumpkin ravioli, grand marnier beurre blanc
- **Saturday**
  - Grilled Lamb Chops*
    - $38
- **Sunday**
  - Slow Roasted Prime Rib* GF
    - $34
  - loaded baked potato, au jus

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**Cassis**

**Vegetarian & Gluten-Free Options Indicated with – V • GF**

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**Sun - Thu**
- 4PM – 10PM

**Fri & Sat**
- 4PM – 11PM