

SUN - THU
4PM - 10PM

FRI & SAT
4PM - 11PM

Dinner MENU

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

GREAT *to* 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 \$12
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*

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** \$75
Double the Plateau for Two

SOUPS \$7.5

- Soup of the Day**—chef's creation
- French Onion**—crostinis, gruyere cheese
- Tomato Bisque**—parmesan cheese V • GF

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 fillet*

Roasted Tomato, Burrata Mozzarella & Avocado V • GF
basil 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, 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

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

BRAISED ESCARGOT

\$16

roasted fingerling potatoes, garlic bread, 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

Bar Steak Frites	\$31
red wine sauce, herb butter, french fries*	
Porcini Rubbed 14oz Delmonico Steak GF	\$38
truffled fingerling potato gratin*	
Poulet Rouge "A la Crème"	\$32
organic farm-raised half chicken, tagliatelle pasta, tarragon mushroom cream sauce	
Chef's Butcher's Cut	MP
Atlantic Salmon	\$31
four cheese ravioli, roasted beets, fennel pollen sage brown butter*	
Maple Leaf Farm Duck Breast	\$34
butternut squash, brussels sprouts, jalapeño corn bread, red cherry reduction*	
Grouper Filet	\$34
braised artichoke hearts, asparagus, mediterranean olive and tomato salad*	
Pan-seared Sea Scallops	\$34
braised short ribs hash, jardinière vegetable fricassée, sauce bourguignone*	
Zucchini Pasta V • VEGAN (W/NO CHEESE)	\$26
vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil	
Add Maine Lobster*	HALF \$15 / WHOLE \$25

BOUILLABAISSE

\$35

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

SIDES

Green Asparagus V • GF	\$8	Jalapeño Cornbread V	\$6^{-.25}
greek olives, parmesan regiano, lemon vinaigrette		Braised Artichoke V	\$8
French Fries V	\$6	Onion Rings V	\$7
		chipotle mayonnaise	
Potato Chips V	\$6	Mac and Cheese V	\$6^{-.5}
		with jalapeños \$7 with truffles \$8	
Pumpkin Ravioli V	\$8	Truffle Potato Gratin V • GF	\$9^{-.5}
Braised Short Rib Hash	\$7^{-.5}		
Roasted Beets V • GF	\$7		
brown butter, fennel pollen			

BETWEEN *the* BREAD \$15.5

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
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	burrata 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*

\$31

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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