

SUN - THU
4PM - 10PM

Dinner MENU

FRI & SAT
4PM - 11PM

CHEF TREVOR LYMAN

GREAT *to* SHARE

- Trio of Dip** V • GF \$17
hummus, avocado dip, blue cheese dip
served with chips and assorted veggies
- House Smoked Fish Spread** \$16
cucumbers, fried capers, red onion, EVOO,
smoked paprika, tabasco, everything bagel
spiced housemade lavash
- Crispy Calamari** \$17
lemon, marinara sauce, fresh herbs
- Cauliflower Bites** V • GF \$15
honey sriracha, sesame seeds
- Fried Street Corn Style Shrimp** \$19
smoked pimento aioli, cotija cheese, corn,
micro cilantro, lime
- Yellowfin Tuna Tartare** GF \$16
avocado, habanero aioli, cilantro, potato chips*
- Fried Brussels Sprouts** GF \$14
crispy bacon, parmesan cheese
- Steamed Mussels** \$16.5
Tabasco butter-dark beer sauce, grilled garlic bread*
- Burrata Mozzarella Toast** V \$14
pomegranate, vincotto, roasted Marcona almonds

HAND CUT STEAK TARTARE

\$19

- Burgundy stone ground mustard,
- rosemary salt, cornichon, crispy
- capers, shallot, egg yolk, chips

SHELLFISH

- Oysters on the Half Shell** GF
champagne mignonette
half dozen* \$19
dozen* \$34
- Shrimp Cocktail** GF \$18
bourbon aioli, cocktail sauce*
- Plateau** \$75
12 oysters, 12 shrimp, 1 pound of snow
crab, housemade fish spread, champagne
mignonette, bourbon aioli, cocktail sauce,
lemon, housemade crostini

SALADS

\$14.5

- ADD PROTEIN TO ANY SALAD** – + \$8.5
grilled or fried chicken breast, sautéed shrimp, salmon*
Add Sea Scallops \$15
Add Bistro Steak \$13
- Roasted Tomato, Burrata Mozzarella & Avocado** V • GF
basil pesto, balsamic glaze
- Roasted Beets and Baby Arugula** V • GF
Humboldt Fog cheese, candied walnuts, lemon vinaigrette
- Warm Lentil and Soppressata** GF
warm lentils, shaved parmesan, sopressata, lemon vinaigrette,
arugula, fennel
- House Cured Smoked Salmon** GF
butter lettuce, corn, avocado, white balsamic dressing*
- Baby Kale and Puffed Quinoa** V • GF
Marcona almonds, dried cherries, feta cheese,
dark balsamic vinegar, EVOO
- Iceberg Wedge** GF
applewood smoked bacon, red onions, tomatoes, scallions,
blue cheese crumbles, blue cheese dressing
- Watermelon Heirloom Tomato Salad** V • GF
arugula, feta cheese, pomegranates, white balsamic dressing

CHEF'S CHEESE ASSORTMENT V

\$27.5

Chef's selection of five cheeses,
accoutrements and housemade breads

GRILLED OCTOPUS

\$25

crispy chickpeas, chorizo vinaigrette,
cilantro, citrus aioli

SOUPS

\$8.5

- Soup of the Day** – chef's creation
- French Onion** – croutons, provolone cheese
- Tomato Bisque** – parmesan cheese V • GF

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** \$35
red wine sauce, herb butter, french fries*
- 10oz Manhattan Strip Filet GF** \$43
vincotto butter, loaded red bliss potato gratin*
- Crispy Chicken Thighs** \$30
mac and cheese, watermelon salad,
honey sriracha dipping sauce
- Atlantic Salmon GF** \$35
crispy corn and red bliss potato hash,
fine herb salad, Dijon mustard sauce*
- Maple Leaf Farm Duck Breast GF** \$38
butternut squash, brussels sprouts,
jalapeño corn bread, red cherry reduction*
- Red Snapper & Jumbo Shrimp GF** \$38
chorizo red pepper brodo, cannellini beans,
kale, green herb aioli*
- Pan-seared Sea Scallops GF** \$36
peas two ways, honey sriracha braised baby carrots,
smoked bacon*
- Curry Lentils V • GF** \$29
coconut green curry stew, mixed seasonal
vegetables, fresh herbs
- Add a Caribbean Lobster Tail*** \$19

TAGLIATELLE ALLA BOLOGNAISE

\$30 : grilled garlic bread,
grana padana cheese

BOUILLABAISSE

\$40
classic Mediterranean fish stew:
lobster, scallop, salmon, shrimp, clams, mussels,
tomatoes, potatoes, lobster saffron broth, fennel,
saffron aioli bread

SIDES

- | | |
|---|--|
| French Fries V \$7 | Mac and Cheese \$7.5 |
| | with jalapeños \$8 |
| Potato Chips V \$7 | with bacon \$8 |
| Jalapeño Cornbread V • GF \$6.5 | Honey Sriracha Glazed Baby Carrots V • GF \$7.5 |
| Onion Rings V \$7.5 | |
| chipotle mayonnaise | Grilled Asparagus \$8 |
| | parmesan, blistered
tomatoes, EVOO |
| Fried Sweet Plantains V • GF \$7 | |
| lime wedge | Portobello and Kale \$7.5 |
| | garlic, EVOO |
- Truffle French Fries** \$9
chives, truffle essence,
grana padana cheese

BETWEEN *the* BREAD \$17

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

- Cassis Burger**
Burgundy onion mustard jam, gruyère cheese
Substitute burger patty for Beyond vegan patty, additional \$3
- Croque Monsieur**
smoked ham, béchamel and gruyère cheese
- Fried Shrimp Po' Boy**
shredded iceberg, tomatoes, bourbon aioli*
- Smoked Salmon**
cucumber, lemon pepper crème fraîche, alfalfa sprouts,
fresh baked croissant*
- Grilled Chicken Ciabatta**
olives, tzatziki, cucumber, tomatoes, iceberg, feta, red onion

The Cubano Sandwich

slow braised mojo pork, smoked ham, classic
Cuban sauce, swiss cheese, pickles, Ybor City
Cuban bread, served with sweet fried plantains

PLAT DU JOUR

MONDAY

Maryland Style Crab Cakes
MP

TUESDAY

Fish and Chips
\$29.5

WEDNESDAY

Braised Pork Shank
\$37

THURSDAY

Kobe Beef and Foie Gras Burger*
\$29.5

onion jam, smoked bacon,
sunny side up egg, truffle fries

FRIDAY

Seared Yellowfin Tuna*
MP

recommended rare

SATURDAY

Chef's Choice Butcher Cut
MP

à la carte side

SUNDAY

Half Rack Pork Ribs
\$30

housemade barbecue sauce,
macaroni and cheese, watermelon salad,
jalapeño cornbread

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