

HEAD CHEF
TREVOR LYMAN

CHEF PETER CHEA
SOUS CHEF CASSIDY COOK

Lunch MENU

GREAT *to* SHARE

Trio of Dip v • GF \$17.9
hummus, avocado dip, blue cheese dip, served with potato chips and assorted veggies

House Smoked Fish Spread \$16.9
cucumbers, fried capers, red onion, EVOO, smoked paprika, tabasco, everything bagel spiced housemade lavash

Cauliflower Bites v • GF \$15.9
honey sriracha, sesame seeds

Fried Street Corn Style Shrimp \$19.9
smoked pimento aioli, cotija cheese, corn, micro cilantro, lime

Chef's Cheese Assortment v \$29.5
selection of five cheeses and accoutrements

Crispy Calamari \$17.9
green herb aioli, lemon, marinara sauce, fresh herbs

Fried Brussels Sprouts GF \$14.5
crispy bacon, parmesan cheese

Yellowfin Tuna Tartare GF \$17.5
avocado, habanero aioli, cilantro, potato chips*

Steamed Mussels \$16.9
Tabasco butter-dark beer sauce, grilled garlic bread*

Burrata Mozzarella Toast v \$14.9
pomegranate, vincotto, roasted Marcona almonds

Hand Cut Steak Tartare \$19.9
Burgundy stone ground mustard, rosemary salt, cornichons, crispy capers, shallots, egg yolk, potato chips

CHIPOTLE CHICKEN QUESADILLA \$17.9

avocado dip, sour cream, salsa picante



SALADS \$15.9

ADD PROTEIN TO ANY SALAD +\$8.5
grilled or fried chicken breast, sautéed shrimp, salmon*
Add Bistro Steak +\$13 • Add Sea Scallops +\$15

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, soppressata, lemon vinaigrette, arugula, fennel

House Cured Smoked Salmon Niçoise GF
potatoes, asparagus, heirloom tomatoes, mixed olives, capers, hard-boiled egg, champagne-dijon vinaigrette*

Watermelon Heirloom Tomato Salad v • GF
arugula, feta cheese, pomegranate seeds, white balsamic dressing

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

Baby Kale and Puffed Quinoa v • GF
Marcona almonds, dried cherries, feta cheese, dark balsamic vinegar, EVOO

GRILLED CHEESE & TOMATO SOUP

add tomato \$1
add bacon \$2

\$17.5



BETWEEN *the* BREAD \$18.5

SERVED WITH FRENCH FRIES

Substitute french fries for a side salad, a soup, or any side, +\$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

Smoked Salmon
cucumber, lemon pepper crème fraîche, alfalfa sprouts, fresh baked croissant*

Fried Shrimp Po' Boy
shredded iceberg, tomatoes, bourbon aioli*

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

SOUPS \$8.9

Soup of the Day – chef's creation

French Onion – croutons, provolone cheese

Tomato Bisque – parmesan cheese v • GF



SHELLFISH

Oysters on the Half Shell GF
champagne mignonette
half dozen* \$19.9
dozen* \$37

Shrimp Cocktail GF \$19.5
bourbon aioli, cocktail sauce*

Plateau \$79
12 oysters, 12 shrimp, 1 pound of snow crab, housemade fish spread, champagne mignonette, bourbon aioli, cocktail sauce, lemon, housemade crostini

SIDES

Fried Sweet \$8 **Grilled Asparagus** v • GF \$9.5
Plantains v • GF parmesan, blistered tomatoes, EVOO

French Fries \$8 **Portobello and Kale** v • GF \$8.5
Potato Chips \$8 garlic, EVOO

Onion Rings \$8
Mac and Cheese \$9
with jalapeños \$10
with bacon \$10
with truffle essence \$11

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.