

SUN - THU
4PM - 10PM

Dinner

MENU

FRI & SAT
4PM - 11PM

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

Tomato & Mozzarella Bruschetta v crispy bread	\$10
Kobe Beef Sliders three sliders with pickled jalapeño, cheddar cheese, spicy bourbon aioli	\$14
Fried Calamari marinara sauce, garlic aioli	\$13
Spicy Homemade Guacamole v • GF homemade potato chips	\$10.5
Chef's Cheese Assortment v selection of five cheeses	\$17
Chickpea & Garlic Hummus v • GF spicy basil pesto, crisp vegetables	\$10.25
Cassis Poutine duck confit, foie gras mousse, black truffle, mushrooms, lardons, cheese curd	\$14
Yellowfin Tuna Tartare avocado, habanero aioli	\$14
Steamed Mussels white wine, garlic butter sauce	\$13.5
Classic Hand-Cut Steak Tartare potato chips	\$14
Oysters on the Half Shell - half dozen orange sherry mignonette	\$16
Jumbo Shrimp Cocktail three dipping sauces	\$16

FLAT BREADS

..... \$12.5

Artichoke & Goat Cheese v
tomatoes, mushroom,
basil pesto, pumpkin seeds

Black Bean & Roasted Corn v
avocado, arugula, white balsamic dressing,
parmesan and cheddar cheese

Prosciutto di Parma
Italian long hot pepper, parmesan
cheese, baby arugula

PLATEAU ROYALE MARKET PRICE

.....
one dozen each of oysters, one pound of
snow crab legs, green lip mussels,
and shrimp cocktail, plus dipping sauces GF

SALADS

FULL \$13.5 / HALF \$9.5

.....
Roasted Tomato, Burrata & Avocado v
pesto, balsamic glaze

Baby Arugula v • GF
fennel, cucumber, watermelon, feta cheese, toasted pepita

Roasted Beets v
fresh ricotta, honey, pistachios, tarragon

Mixed Berries v • GF
baby spinach, fuji apple, grapes, candied almonds, blue cheese

Smoked Salmon GF
butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette

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

"Our" Caesar
herbed croutons, white anchovies, hard boiled egg,
parmesan cheese

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

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

ADD PROTEIN TO ANY SALAD – +7
grilled chicken breast, grilled steak, duck confit,
sautéed shrimp, salmon or grouper fillet

SOUPS

\$7.5

.....
Soup of the Day—chef's creation

French Onion—spiced croutons, gruyere cheese

Tomato & Basil—parmesan cheese v • GF

Chilled Gazpacho—cucumber and mint, crab and herb salad GF

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

CASSIS
-AMERICAN BRASSERIE-

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 herb butter, french fries	\$29
Braised Pork Shank mashed potatoes, pear mostarda, grilled bread	\$31
14oz Delmonico Steak Au Poivre loaded mashed potatoes	\$35
Grilled Chicken Caprese pomme purée, roasted tomatoes, pesto, mozzarella & parmesan	\$28
Grilled Petite Filet blue cheese toasted orzo, sautéed broccoli rabe, bordelaise sauce	\$32
Atlantic Salmon GF cassis succotash, corn milk	\$30
Sea Scallops GF brussels sprouts, parsnip, lardons, aged balsamic	\$32
Pistachio Crusted Gulf Grouper pumpkin ravioli, artichoke hearts, lump crab, Grand Marnier beurre blanc	\$33
Ricotta & Goat Cheese Ravioli v roasted beets, fennel pollen, sage brown butter	\$25
Braised Lamb Shank Ragout pappardelle pasta, tomatoes, lemon confit gremolata, ricotta salata	\$28

BOUILLABAISSE

\$33

classic Mediterranean fish stew

SIDES

Sautéed Broccoli Rabe \$7	Potato Chips \$5 spicy bourbon aioli
Asparagus, \$7.5 hollandaise sauce	Onion Rings \$6.5 garlic mayonnaise
Blue Cheese Toasted Orzo \$6.5	Bacon Braised Brussels Sprouts \$8
Loaded Mashed Potato \$7.5	Mac and Cheese \$6.5 with jalapeños \$7.5 with crab \$8.5 with both \$9.5
Fried Avocado, \$5.5 salsa picante	
French Fries \$5	

BETWEEN *the* BREAD \$14.25

SERVED WITH FRENCH FRIES

Cassis Burger caramelized onions and gruyere cheese
Croque Monsieur smoked ham, béchamel, gruyere cheese
Blackened Grouper golden pineapple, remoulade sauce
Chicken Cutlet broccoli rabe, Italian long hot, mozzarella & parmesan cheese
Turkey BLT avocado, applewood smoked bacon
Vegetarian Meatball Grinder marinara, mozzarella, parmesan cheese
Smoked Salmon cucumber, cream cheese, alfalfa sprouts

PLAT DU JOUR

MONDAY

Potato Gnocchi
\$28

bolognese sauce, parmesan cheese

TUESDAY

Beef Bourguignon
\$29

pomme puree

WEDNESDAY

Yellowfin Tuna
\$32

Salade Niçoise GF

THURSDAY

Moules-Frites
\$25

Tabasco butter & dark beer sauce, grilled bread

FRIDAY

Lobster Ravioli
\$32

butter poached warm water lobster tail

SATURDAY

Grilled Lamb Chops
\$34

mint pesto

SUNDAY

Slow Roasted Prime Rib
\$30

loaded baked potato, au jus

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