

SUN - THU  
4PM - 10PM

# Dinner

## MENU

FRI & SAT  
4PM - 11PM

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

### GREAT *to* SHARE

<b>Cheese Spring Roll</b> v	\$12
fontina cheese, marinara sauce	
<b>Banh Mi Sliders</b>	\$14
vietnamese braised pork, pickled carrots, daikon, cucumber, cilantro aioli	
<b>Fried Calamari</b> GF	\$13
pepperoncini peppers	
<b>Spicy Homemade Guacamole</b> v • GF	\$11
potato chips	
<b>Chickpea &amp; Garlic Hummus</b> v • GF	\$11
spicy basil pesto, crisp vegetables	
<b>Ricotta Cheese Ravioli</b> v	\$12
tomato butter, micro basil, pamesan cheese	
<b>Yellowfin Tuna Tartare</b>	\$14
avocado, habanero aioli	
<b>Steamed Mussels</b>	\$13.5
white wine, garlic butter sauce, grilled bread	
<b>Classic Hand-Cut Steak Tartare</b>	\$8.5/\$14
potato chips*	

### CHEF'S CHEESE ASSORTMENT

\$17

*Selection of Five Cheeses*  
honeycomb, fig jam, balsamic strawberry, house breads, fresh fruit

### SALADS

FULL \$13.5 / HALF \$9.5

#### ADD PROTEIN TO ANY SALAD – +7

grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet\*

**Roasted Tomato, Burrata & Avocado** v  
pesto, balsamic glaze, crostini

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

**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, 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

### SHELLFISH

GF

<b>Oyster on the Half Shell</b>	\$15
half dozen, mignonette*	
<b>Jumbo Shrimp Cocktail</b>	\$16
dipping sauces*	
<b>Plateau for Two</b>	\$45
6 oysters, 1/2 lb crab legs, 6 green lip mussels, 6 shrimp cocktail, dipping sauces*	
<b>Plateau for Four</b>	\$75
12 oysters, 1 lb crab legs, 12 green lip mussels, 12 shrimp cocktail, dipping sauces*	

### SOUPS

\$7.5

<b>Soup of the Day</b> —chef's creation
<b>French Onion</b> —spiced croutons, gruyere cheese
<b>Tomato &amp; Basil</b> —parmesan cheese v • GF

### BRAISED ESCARGOT

\$15

roasted fingerling potatoes, garlic toast, 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

<b>Bar Steak Frites</b> herb butter, french fries*	\$29.5
<b>Braised Pork Shank</b> mashed potatoes, pear mostarda, grilled bread	\$32
<b>14oz Delmonico Steak</b> loaded mashed potatoes*	\$35.5
<b>Fried Chicken</b> mac & cheese gratin, creamed corn, grilled watermelon, homemade gravy	\$29.5
<b>12oz Bone-In Filet</b> creamed spinach BLT gratin, maître d' butter*	\$42
<b>Atlantic Salmon</b> pumpkin ravioli, green asparagus, grand marnier beurre blanc*	\$30
<b>Jumbo Prawns &amp; Scallops</b> GF jalapeño & maple syrup grit cake, andouille sausage, pepper ragout*	\$33
<b>Maple Leaf Farm Duck Breast</b> GF celery root puree, bacon braised brussels sprouts, black cherry reduction*	\$30
<b>Blackened Gulf Grouper</b> GF black bean puree, fresh avocado, corn salsa, pico de gallo*	\$30.5
<b>Roasted Cauliflower Head</b> v buffalo style, blue cheese, celery slaw -or- parmesan style, marinara sauce, basil	\$28

### BOUILLABAISSE

\$33

classic Mediterranean fish stew

### SIDES

<b>Grilled Asparagus</b> GF v \$8 lemon vinaigrette	<b>Potato Chips</b> v \$5 spicy bourbon aioli
<b>Loaded Mashed Potato</b> GF \$7.5	<b>Onion Rings</b> v \$6.5 garlic mayonnaise
<b>Creamed Spinach</b> \$8.5 BLT gratin	<b>Bacon-Braised Brussels Sprouts</b> GF \$8
<b>Creamed Corn</b> GF v \$6.5	<b>Mac and Cheese</b> v \$6.5 with jalapeños \$7.5 with truffles \$8.5
<b>French Fries</b> v \$5	

### BETWEEN *the* BREAD \$14.75

SERVED WITH FRENCH FRIES

<b>Cassis Burger</b> caramelized onions and gruyere cheese
<b>Croque Monsieur</b> smoked ham, béchamel, gruyere cheese
<b>Blackened Grouper</b> golden pineapple, remoulade sauce
<b>Buffalo Fried Chicken</b> celery slaw, blue cheese, texas toast
<b>Turkey BLT</b> avocado, applewood smoked bacon
<b>Vegetarian Meatball Grinder</b> v marinara, mozzarella, parmesan cheese
<b>Smoked Salmon</b> cucumber, cream cheese, alfalfa sprouts, whole wheat bread*

### PLAT DU JOUR

#### MONDAY

**Bucatini Pasta**  
\$28

bolognese sauce, parmesan cheese

#### TUESDAY

**Beef Bourguignon**  
\$30

pomme puree

#### WEDNESDAY

**King Crab Legs** GF  
\$42

roasted fingerling potatoes, citrus butter

#### THURSDAY

**Moules-Frites**  
\$26

tabasco butter & dark beer sauce, grilled bread

#### FRIDAY

**Lobster Ravioli**  
\$33

butter poached warm water lobster tail

#### SATURDAY

**Grilled Lamb Chops**  
\$36

#### SUNDAY

**Slow Roasted Prime Rib** GF  
\$31.5

loaded baked potato, au jus

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