

SUN - THU
4PM - 10PM

FRI & SAT
4PM - 11PM

Dinner

MENU

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 & Soppresata 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 \$29
herb butter, french fries

Braised Pork Shank \$31
mashed potatoes, pear mostarda, grilled bread

14oz Delmonico Steak Au Poivre \$35
loaded mashed potatoes

Grilled Chicken Caprese \$28
pomme purée, roasted tomatoes, pesto, mozzarella & parmesan

Grilled Petite Filet \$32
blue cheese toasted orzo, sautéed broccoli rabe, bordelaise sauce

Atlantic Salmon GF \$30
cassis succotash, corn milk

Sea Scallops GF \$32
brussels sprouts, parsnip, lardons, aged balsamic

Pistachio Crusted Gulf Grouper \$33
pumpkin ravioli, artichoke hearts, lump crab, Grand Marnier beurre blanc

Ricotta & Goat Cheese Ravioli v \$25
roasted beets, fennel pollen, sage brown butter

Braised Lamb Shank Ragout \$28
pappardelle pasta, tomatoes, lemon confit gremolata, ricotta salata

BOUILLABAISSE

\$33

classic Mediterranean fish stew

SIDES

Sautéed Broccoli Rabe \$7

Asparagus,
hollandaise sauce \$7.5

Blue Cheese Toasted Orzo \$6.5

Loaded Mashed Potato \$7.5

Fried Avocado,
salsa picante \$5.5

French Fries \$5

Potato Chips \$5
spicy bourbon aioli

Onion Rings \$6.5
garlic mayonnaise

Bacon Braised Brussels Sprouts \$8

Mac and Cheese \$6.5
with jalapeños \$7.5
with crab \$8.5
with both \$9.5

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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