

LUNCH

EVERY DAY | 11AM - 4PM
EXECUTIVE CHEF • JEREMY DUCLUT

SALADS

ADD PROTEIN

\$9.5

+7

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

CHIPOTLE CHICKEN QUESADILLA



\$12.5

guacamole, sour cream, and pico de gallo

GREAT *to* SHARE

Tomato & Mozzarella Bruschetta v \$10
crispy bread

Fried Calamari \$13
marinara sauce, garlic aioli

Kobe Beef Sliders \$14
three sliders with pickled jalapeño, cheddar cheese, spicy bourbon aioli

Spicy Homemade Guacamole v • GF \$10.5
homemade potato chips

Chef's Cheese Assortment v \$17
selection of five cheeses

Chickpea & Garlic Hummus v • GF \$10.25
spicy basil pesto, crisp vegetables

Cassis Poutine \$14
duck confit, foie gras mousse, black truffle, mushrooms, lardons, cheese curd

Yellowfin Tuna Tartare \$14
avocado, habanero aioli

Steamed Mussels \$13.5
white wine, garlic butter sauce

Oysters on the Half Shell – half dozen \$16
orange sherry mignonette

Classic Hand-Cut Steak Tartare \$14
potato chips

GRILLED CHEESE & TOMATO SOUP

\$12.5

add tomato \$1
add bacon \$2



BETWEEN *the* BREAD \$13.25

SERVED WITH FRENCH FRIES

Cassis Burger
caramelized onions and gruyere cheese

Croque Monsieur
smoked ham, béchamel, gruyere cheese

Blackened Grouper
golden pineapple, remoulade sauce

Grilled Chicken Breast
open face, baby arugula, provolone cheese, apricot vinaigrette

Parisian Style Hot Dog
baked foot long hot dog, béchamel sauce, mozzarella and parmesan cheese

Vegetarian Meatball Grinder
marinara, mozzarella, parmesan cheese

Turkey BLT
avocado, applewood smoked bacon

Smoked Salmon
cucumber, cream cheese, alfalfa sprouts

French Reuben
corned beef, sauerkraut, thousand island, sourdough bread

SOUPS

\$6.5

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



FLAT BREADS

\$12.5

SERVED WITH A SIDE SALAD

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

SIDES

French Fries	\$5	Bacon Braised Brussels Sprouts	\$8
Potato Chips	\$5	Mac and Cheese	\$6
Onion Rings	\$5.5	with jalapeños	\$7
Fried Avocado,		with crab	\$8
salsa picante	\$5	with both	\$9

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.