

SUN - THU  
4PM - 10PM

# Dinner

## MENU

FRI & SAT  
4PM - 11PM

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

### GREAT *to* SHARE

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

### 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

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

### BOUILLABAISSE

\$33

classic Mediterranean fish stew

### SIDES

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

### BETWEEN *the* BREAD \$14.25

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>Chicken Cutlet</b> broccoli rabe, Italian long hot, mozzarella & parmesan cheese
<b>Turkey BLT</b> avocado, applewood smoked bacon
<b>Vegetarian Meatball Grinder</b> marinara, mozzarella, parmesan cheese
<b>Smoked Salmon</b> 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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