

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 \$9.25
crispy bread
- Sliders** \$14
Three each of Kobe Beef -or- Crab Cake
-or- Asian Pork -or- Tasting (one of each)
- Fried Calamari** \$13
marinara sauce, garlic aioli
- Spicy Homemade Guacamole** v • GF \$9.25
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** \$13.5
avocado, habanero aioli
- Steamed Mussels** \$12.95
white wine, garlic butter sauce
- Grouper Tacos** \$12
pico de gallo, cabbage slaw, cilantro aioli
- Oysters on the Half Shell - half dozen** \$16
orange sherry mignonette
- Jumbo Shrimp Cocktail** \$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
- Italian Sausage**
roasted pepper, marinara, basil,
fresh mozzarella, ricotta
and parmesan cheese

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 \$8.5

- 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, avocado, bacon, red onion, corn salsa,
tomatoes, red wine vinaigrette

ADD PROTEIN TO ANY SALAD – +6
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	\$28
Braised Pork Shank mashed potatoes, pear mostarda, grilled bread	\$31
14oz Delmonico Steak Au Poivre truffled three cheese tortellini	\$35
Grilled Chicken Caprese pomme purée, roasted tomatoes, pesto, mozzarella & parmesan	\$28
Roasted Chicken Roasted half free range chicken, lemon rosemary BBQ sauce, parmesan shoestring fries	\$29
Atlantic Salmon GF smashed peas, baby carrot confit, orange coriander glaze	\$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	\$32
Primavera v cappelini pasta, sautéed vegetables, marinara	\$21
Bolognese cappelini pasta, parmesan cheese	\$23
Fruits de Mer cappelini pasta, shrimp, clams, mussels, tomatoes, white wine-lemon-butter sauce	\$29

BOUILLABAISSE

\$33

classic Mediterranean fish stew

SIDES

Sautéed Haricot Vert	\$7	French Fries	\$5
Asparagus, hollandaise sauce	\$6.5	Potato Chips	\$5
Parmesan Shoestring Fries	\$6	Onion Rings	\$6.5
Truffled Three Cheese Tortellini	\$8	Bacon Braised Brussels Sprouts	\$8
Fried Avocado, salsa picante	\$5	Mac and Cheese	\$6
		with jalapeños	\$7
		with lobster	\$8
		with both	\$9

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
Grilled Chicken Breast open face, baby arugula, provolone cheese, apricot vinaigrette
Turkey BLT avocado, applewood smoked bacon
Vegetarian Meatball Grinder marinara, mozzarella, parmesan cheese
Crab Cake Alaskan snow crab, Dijon mustard aioli

PLAT DU JOUR

MONDAY

Hoisin Glazed Peking Duck
\$29.5
sweet potatoes

TUESDAY

Beef Bourguignon
\$29
pomme puree

WEDNESDAY

Sesame Crusted Yellowfin Tuna
\$32
baby bok choy GF

THURSDAY

Hand Cut Steak Tartare
\$15/\$29
potato chips

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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