LUNCH

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

SALADS $8.5
ADD PROTEIN +6

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, 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 — $9.25
crispy bread

Fried Calamari — $13
marinara sauce, garlic aïoli

Sliders — $14
Three each of Kobe Beef -or- Crab Cake -or- Asian Pork -or- Tasting (one of each)

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 aïoli

Steamed Mussels — $12.95
white wine, garlic butter sauce

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

Plateau Royale — MP
one dozen each of oysters, one pound of snow crab legs, green lip mussels, and shrimp cocktail, plus dipping sauces

GRILLED CHEESE & TOMATO SOUP
$12.5

add tomato $1
add bacon $2

BETWEEN the BREAD $12.95
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

Crab Cake
Alaskan snow crab, Dijon mustard aioli

SOUPS $5.95

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

Italian Sausage
roasted pepper, marinara, basil, fresh mozzarella, ricotta and parmesan cheese

SIDES

French Fries $5
Potato Chips $5
Onion Rings $5.5
Fried Avocado, salsa picante $5
Bacon Braised Brussles Sprouts $8
Mac and Cheese $6
with jalapeños $7
with lobster $8
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.