

Brunch

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES
Substitute potatoes for a side salad, a soup, or any side (additional \$2)
Add bacon, smoked ham or breakfast sausage (additional \$2)

Three Eggs Your Way* V • GF	\$13 ^{.5}
Croissant Sandwich egg, sausage, cheddar cheese*	\$14 ^{.25}
Scrambled Egg Burrito chorizo, guacamole, cheddar cheese, tomato salsa*	\$14 ^{.75}
Avocado Toast bacon, cheddar cheese, jalapeño, poached egg, tomato salsa, cilantro, wheat toast*	\$14 ^{.25}
Smoked Salmon Benedict toasted bagel, cream cheese, hollandaise sauce*	\$15 ^{.25}
Braised Short Rib Hash Benedict english muffin, chipotle hollandaise sauce*	\$14 ^{.75}
Egg White Omelet GF smoked salmon, asparagus, goat cheese*	\$14 ^{.75}
Fines Herbes Omelet V • GF baby spinach, feta cheese*	\$14
Meat Lover's Omelet GF breakfast sausage, smoked ham, bacon, cheddar*	\$15

BRIOCHE FRENCH TOAST \$15^{.25}

honey mascarpone, banana,
fresh strawberries V



SPECIALTIES

Our Pancakes V blueberries, poppy seed, lemon ricotta	\$14 ^{.75}
Smoked Salmon Platter red onions, capers, eggs, chives, tomatoes, toasted bagel, cream cheese*	\$14 ^{.75}
Quiche, Vegetarian or Ham & Cheese mixed baby greens salad	\$14 ^{.25}
Shrimp & Sausage Ragout GF roasted pepper, caramelized onion, cheddar grits	\$14 ^{.5}
Granola Bowl V mixed berries, banana, ricotta cheese, honey, oat milk	\$13 ^{.5}

PASTRIES & BREADS

Plain Croissant	\$3 ^{.75}	Buttered Toast & Jam V \$2
Chocolate Croissant	\$4 ^{.25}	white bread, wheat bread,
Almond Croissant	\$4 ^{.5}	English muffin, or mini bagel with
Cheese Danish	\$3 ^{.75}	cream cheese
Raisin Roll	\$3 ^{.75}	
Brioche au Sucre	\$3 ^{.5}	

Le Panier \$21
an assortment of all the pastry
items served with jam and butter

HANDSQUEEZED FRUIT JUICES



glass \$4^{.5} | carafe \$9

ORANGE | GRAPEFRUIT | LEMONADE

BEVERAGES

Coffee	\$3 ^{.5}
Espresso	\$3 ^{.5}
Kahwa Nitro Brew or Cold Brew Can	\$6 ^{.25}
TeBella Loose Tea	\$5 ^{.25}
Fruit Juices apple, pineapple, cranberry, or tomato	\$3 ^{.5}

COCKTAILS

Mimosa sparkling wine, fresh orange juice	\$9
Mimosa for Two Prosecco Ruffino, fresh orange juice	\$18
Cassis Bloody Mary Cassis homemade bloody mary mix, vodka + upgrade to E+G Premium Vodka	\$10 ^{.25} + \$1 ^{.75}
High Noon Seltzers pineapple, grapefruit, black cherry, watermelon	\$6

FRUIT SALADS \$7 V • GF

Tropical Salad
pineapple, kiwi, banana, oranges,
lime zest, and ginger syrup

Apple Delight
fuji apple, blueberry, grapes,
non-fat vanilla yogurt, brown sugar

Berrylicious
mixed berries, vin cotto

SMOOTHIES \$7 V • GF

Healthy Green
spinach, apple, kiwi and banana

Kale and Berries
agave nectar

Piña Banana
pineapple, banana, ginger, and turmeric

BRUNCH EXTRAS – \$6

Roasted Red Bliss Potatoes V • GF	Smoked Salmon GF
Cheddar Grits V • GF	Vanilla Yogurt V • GF
Crispy Bacon GF	Fresh Avocado V • GF
Breakfast Sausage Links GF	Sliced Tomatoes V • GF
Smoked Ham GF	Seasonal Fruit V • GF
	Fresh Berries V • GF

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

CASSIS

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.

EVERY DAY
11AM – 4PM

Lunch

MENU

EXECUTIVE CHEF JEREMY DUCLUT
& SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

Trio of Dip V • GF hummus, guacamole, blue cheese dip, served with chips and assorted veggies	\$15
House Made Smoked Fish Spread	\$15 ^{.5}
Cauliflower Bites V • GF deep-fried, buffalo sauce, blue cheese dressing	\$9 ^{.5}
Baked Vegetarian Meatball Gratin V marinara, basil, provolone cheese	\$12
Chef's Cheese Assortment V selection of five cheeses & accoutrements	\$26
Fried Calamari GF pepperoncini peppers, marinara sauce	\$14 ^{.25}
Fried Brussels Sprouts V • GF pimiento aioli	\$9 ^{.5}
Yellowfin Tuna Tartare avocado, habanero aioli, crostini*	\$14 ^{.75}
Steamed Mussels white wine, garlic butter sauce, grilled bread	\$14 ^{.25}
Classic Hand-Cut Steak Tartare potato chips*	\$11 ^{.5} / \$16 ^{.5}



CHIPOTLE CHICKEN QUESADILLA

\$14

guacamole, sour cream, and pico de gallo

SALADS

HALF \$10^{.5} / FULL \$14^{.5}

ADD PROTEIN TO ANY SALAD – + \$7 grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet*	
Roasted Tomato, Burrata Mozzarella & Avocado V • GF basil pesto, balsamic glaze	
Baby Arugula V • GF fennel, cucumber, watermelon, feta cheese, toasted pepitas	
Roasted Beets V fresh ricotta, grilled bread, honey, pistachios, tarragon	
Mixed Berries V • GF baby spinach, fuji apple, grapes, candied almonds, blue cheese	
Smoked Salmon GF butter lettuce, goat cheese, pepitas, cucumber vinaigrette*	
Warm Lentils & Soppresata GF hard salami, baby arugula, fennel, lemon vinaigrette, parmesan cheese	
Baby Kale Caesar bacon, hard-boiled eggs, parmesan cheese, grilled bread	
Iceberg Wedge GF applewood smoked bacon, red onions, tomatoes, scallions, blue cheese crumbles, blue cheese dressing	
Cobb Salad GF turkey breast, blue cheese, eggs, avocado, bacon, red onion, tomatoes, red wine vinaigrette	

GRILLED CHEESE & TOMATO SOUP

add tomato \$1
add bacon \$2

\$14



BETWEEN *the* BREAD \$14^{.5}

SERVED WITH FRENCH FRIES
Substitute french fries for a side salad, a soup, or any side, additional \$2

Cassis Burger caramelized onions and gruyère cheese
Croque Monsieur smoked ham, béchamel and gruyère cheese
Blackened Grouper golden pineapple, remoulade sauce
Turkey BLT avocado, applewood smoked bacon, mayonnaise, wheat bread
Smoked Salmon cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
Prime Rib French Dip caramelized onion, swiss cheese, horseradish crème fraîche, au jus
Open Faced Chicken Parmesan burrata mozzarella, marinara, shaved parmesan, basil, Texas Toast

SOUPS

\$7

Soup of the Day —chef's creation
French Onion —crostinis, gruyère cheese
Tomato Bisque —parmesan cheese V • GF



SHELLFISH GF

Oyster on the Half Shell half dozen* dozen*	\$17 \$32
Shrimp Cocktail remoulade, cocktail sauce*	\$17
Plateau for Two 6 oysters, 1/2 lb snow crab legs, 6 green lip mussels, 6 shrimp cocktail, dipping sauces*	\$45
Plateau for Four Double the Plateau for Two	\$75

SIDES

French Fries	\$6
Potato Chips	\$6
Onion Rings	\$7
Mac and Cheese V	\$6 ^{.5}
with jalapeños	\$7
with truffles	\$8
Green Asparagus	\$8
V • GF greek olives, parmesan regiano, lemon vinaigrette	

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

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SUN - THU
4PM - 10PM

FRI & SAT
4PM - 11PM

Dinner

MENU

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

Trio of Dip GF	\$15
hummus, guacamole, blue cheese dip served with chips and assorted veggies	
House Made Smoked Fish Spread	\$15. ⁵
Grilled Octopus GF	\$16. ²⁵
crispy chickpeas, chorizo, cilantro, citrus aioli	
Fried Calamari GF	\$14. ²⁵
pepperoncini peppers, marinara sauce	
Cauliflower Bites V • GF	\$9. ⁵
deep-fried, buffalo sauce, blue cheese dressing	
Baked Vegetarian Meatball Gratin V	\$12
marinara, basil, provolone cheese	
Yellowfin Tuna Tartare	\$14. ⁷⁵
avocado, habanero aioli, crostini*	
Fried Brussels Sprouts V • GF	\$9. ⁵
pimiento aioli	
Steamed Mussels	\$14. ²⁵
white wine, garlic butter sauce, grilled bread	
Classic Hand-Cut Steak Tartare	\$11. ⁵ /\$16. ⁵
potato chips*	

SHELLFISH

GF

Oyster on the Half Shell	
half dozen*	\$17
dozen*	\$32
Shrimp Cocktail	\$17
remoulade, cocktail sauce*	
Plateau for Two	\$45
6 oysters, 1/2 lb snow crab legs, 6 green lip mussels, 6 shrimp cocktail, dipping sauces*	
Plateau for Four	\$75
Double the Plateau for Two	

SOUPS

\$7.⁵

Soup of the Day —chef's creation
French Onion —crostinis, gruyere cheese
Tomato Bisque —parmesan cheese V • GF

CHEF'S CHEESE ASSORTMENT

\$26

Selection of Five Cheeses

honeycomb, fig jam, balsamic strawberry, candied almonds, dried apricots, housemade breads

SALADS

HALF \$10.⁵ / FULL \$14.⁵

ADD PROTEIN TO ANY SALAD – + \$7

grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet*

Roasted Tomato, Burrata Mozzarella & Avocado V • GF
basil pesto, balsamic glaze

Baby Arugula V • GF
fennel, cucumber, watermelon, feta cheese, toasted pepitas

Roasted Beets V
fresh ricotta, grilled bread, honey, pistachios, tarragon

Mixed Berries V • GF
baby spinach, fuji apple, grapes, candied almonds, blue cheese

Smoked Salmon GF
butter lettuce, goat cheese, pepitas, cucumber vinaigrette*

Warm Lentils & Soppressata GF
hard salami, baby arugula, fennel, lemon vinaigrette, parmesan cheese

Baby Kale Caesar
bacon, hard-boiled eggs, parmesan cheese, grilled bread

Iceberg Wedge GF
applewood smoked bacon, red onions, tomatoes, scallions, blue cheese crumbles, blue cheese dressing

Cobb Salad GF
turkey breast, blue cheese, eggs, avocado, bacon, red onion, tomatoes, red wine vinaigrette

BRAISED ESCARGOT

\$16

roasted fingerling potatoes, garlic bread, red wine persillade sauce

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

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SUN - THU
4PM - 10PM

FRI & SAT
4PM - 11PM

Dinner

MENU

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

ENTRÉES

Bar Steak Frites	\$31
red wine sauce, herb butter, french fries*	
Porcini Rubbed 14oz Delmonico Steak GF	\$38
truffled fingerling potato gratin*	
Poulet Rouge "A la Crème"	\$32
organic farm-raised half chicken, tagliatelle pasta, tarragon mushroom cream sauce	
Chef's Butcher's Cut	MP
Atlantic Salmon	\$31
four cheese ravioli, roasted beets, fennel pollen sage brown butter*	
Maple Leaf Farm Duck Breast	\$34
butternut squash, brussels sprouts, jalapeño corn bread, red cherry reduction*	
Grouper Filet	\$34
braised artichoke hearts, asparagus, mediterranean olive and tomato salad*	
Pan-seared Sea Scallops	\$34
braised short ribs hash, jardinière vegetable fricassée, sauce bourguignone*	
Zucchini Pasta V • VEGAN (W/NO CHEESE)	\$26
vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil	
Add Maine Lobster*	HALF \$15 / WHOLE \$25

BOUILLABAISSE

\$35

classic Mediterranean fish stew:
lobster, scallop, salmon, shrimp, clams,
mussels, potatoes, lobster saffron broth

SIDES

Green Asparagus V • GF	\$8	Jalapeño Cornbread V	\$6^{.25}
greek olives, parmesan regiano, lemon vinaigrette		Braised Artichoke V	\$8
French Fries V	\$6	Onion Rings V	\$7
		chipotle mayonnaise	
Potato Chips V	\$6	Mac and Cheese V	\$6^{.5}
Pumpkin Ravioli V	\$8	with jalapeños \$7 with truffles \$8	
Braised Short Rib Hash	\$7^{.5}	Truffle Potato Gratin V • GF	\$9^{.5}
Roasted Beets V • GF	\$7		
brown butter, fennel pollen			

BETWEEN *the* BREAD \$15.⁵

SERVED WITH FRENCH FRIES
Substitute french fries for a side salad, a soup, or any side, additional \$2

Cassis Burger
caramelized onions and gruyère cheese
Croque Monsieur
smoked ham, béchamel and gruyère cheese
Blackened Grouper
golden pineapple, remoulade sauce
Turkey BLT
avocado, applewood smoked bacon, mayonnaise, wheat bread
Prime Rib French Dip
caramelized onion, swiss cheese, horseradish crème fraîche, au jus
Smoked Salmon
cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
Open Faced Chicken Parmesan
burrata mozzarella, marinara, shaved parmesan, basil, Texas Toast

PLAT DU JOUR

MONDAY

Tagliatelle Pasta
\$29

bolognese sauce, parmesan cheese

TUESDAY

Beef Bourguignon
\$32

WEDNESDAY

Cassoulet
\$33

duck leg, garlic sausage, pork belly and white beans

THURSDAY

Moules-Frites*
\$31

tabasco butter & dark beer sauce, grilled bread

FRIDAY

Maine Lobster*
\$37

pumpkin ravioli, grand marnier beurre blanc

SATURDAY

Grilled Lamb Chops*
\$38

SUNDAY

Slow Roasted Prime Rib* GF
\$34

loaded baked potato, au jus

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CASSIS

➤ AFTER DINNER ➤

DESSERTS

PASTRY CHEF KATHERINE WILLIAMS

SIGNATURE

MINIATURES - \$3.50 EACH

Cassis is proud to present our finest desserts reimagined as miniatures. Select as many as you please to create a unique dessert experience customized just for you!

Chocolate Mousse Cake

Key Lime Pie

Flourless Chocolate Cake

Raspberry Tart

Crème Brûlée

Vegan Chocolate

Lemon Tart

Opera Cake

Raspberry Cake

HOUSEMADE

ICE CREAM - \$3.25 ONE SCOOP

\$4.50 TWO SCOOPS • \$5.75 THREE SCOOPS

HOUSEMADE

SORBET - \$3.25 ONE SCOOP

\$4.50 TWO SCOOPS • \$5.75 THREE SCOOPS

TOPPINGS - 75¢ EACH

Chocolate Sauce • Rainbow Sprinkles • Oreo Pieces

Dark Chocolate

Butter Pecan

Vanilla

Cookie Dough

Strawberry

Cookies & Cream

Mint Chocolate

Coffee

Chip

Coconut

Passion Fruit

Raspberry

Mango



PARISIAN STYLE

MACARONS - \$2.25 EACH, OR 6 FOR \$10

Chocolate

Raspberry

Vanilla

Cassis

Pistachio

Seasonal

DESSERT TASTING

\$45

one of each of our 8 signature desserts, plus one macaron of every flavor, accompanied by a bottle of sparkling wine

CASSIS

DRINKS

PORT

RUBY

Sandeman \$14.25
2003, VAU VINTAGE

Sandeman \$10.25
FOUNDERS RESERVE, NV

TAWNY

Taylor Fladgate \$16.25
20 YEAR OLD TAWNY

Taylor Fladgate \$12.25
10 YEAR OLD TAWNY

WHISKEY

SCOTCH

Macallan 12 \$17.25

Macallan 18 \$31.25

Glenmorangie Signet \$35.25

Glenmorangie 10 \$11.25

Belvine 14 \$15.25

Highlander Park 12 \$12.25

Macallan 15 \$23.25
FINE OAK

Macallan Rare Cask \$45

Macallan 21 \$75
FINE OAK

Glenlivet 12 \$15.25

Glenlivet 15 \$17.25

Glenlivet 18 \$24.25

BOURBON

Blanton's \$17.25
93 PROOF

Knob Creek \$14.25
100 PROOF

Wild Turkey \$10.25
101 PROOF

Basil Hayden's \$14.25
80 PROOF

BRANDY

CALVADOS

Bushnell \$15.25
VIELLE RESERVE, VSOP

ARMAGNAC

Larressingle \$15.25
VSOP

COGNAC

Courvoisier \$12.25
VS

Rémy Martin \$13.25
VSOP

Delamain \$28.25
PALE AND DRY, XO

Hennessy \$18.25
VSOP

SHERRY

Harveys \$9.25
BRISTOL CREAM (SWEET)

Osbourne \$7.25
CREAM (SWEET) -OR- FINO (DRY)

DIGESTIF

ITALY

Fernet-Branca \$7.25

Fernet-Branca \$7.25
MENTA

Amaro \$7.25
RAMAZOTTI

GREAT BRITAIN

Pimm's \$6.25

GREAT BRITAIN

Yellow Chartreuse \$14.25

Rémy Martin \$13.25
V (EAU-DE-VIE)

CASSIS



CASSIS

MON-SUN
4PM-12AM

AVAILABLE AT THE
BAR & CAFÉS ONLY

SMALL BITES

CHEESES v

\$7 EACH

Brilliant-Savarin, Fig Jam
Grafton 2 Year Old Cheddar, Dried Apricot
Etorki, Pistachio, Lemon Pepper
Montboisse, Honey Comb
Point Reyes Blue, Strawberry Balsamic

POTATOES v

\$6 EACH

Potato Chips, Chipotle Mayo
Sweet Potato Waffle Fries, Honey Mustard
Fingerling, Pimiento Aioli
Housemade French Fries

VEGGIES

Brussels Sprouts, Pimiento Aioli \$9.5
Vegetarian Meatballs, Marinara, \$12
Provolone Cheese v
Grilled Asparagus, Olives, Parmesan, \$8
Lemon Vinaigrette v, GF
Fried Chickpeas v, GF, VE \$4.5
Braised Artichoke v, GF \$8
Onion Rings v \$7
Cauliflower Bites, Buffalo Sauce, \$9.5
Blue Cheese Dressing v

BRUSCHETTA v \$5.5 EACH

Roasted Pear Tomatoes, Goat Cheese,
Balsamic Glaze
Roasted Beets, Ricotta Cheese, Tarragon

POPCORN v • GF \$6 EACH

Black and Blue Cheese
Truffle Parmesan Cheese
Herb Butter

SEAFOOD

\$9 EACH

Shrimp Cocktail GF
Tuna, Avocado and Habanero Tartare
Housemade Fish Spread, Red Onion,
Capers, Lavash Bread

STEAMED MUSSELS

\$7 EACH

White Wine, Butter, Lemon, Garlic
Marinara, Basil
Green Curry, Coconut Milk

QUESADILLAS

\$6.5 EACH

Lots of Cheese v
Chipotle Chicken
Jalapeño Mac and Cheese v

RAVIOLIS

\$8 EACH

Pumpkin & Mascarpone, Asparagus v
Four Cheeses, Roasted Beet, Brown Butter

CARNE

\$11.5 EACH

Classic Steak Tartare, Potato Chips GF
Grilled Lamb Chop, Chimichurri GF

CASSIS BURGER

\$14.5

caramelized onions & gruyère cheese
served with french fries