

## BISTRO

# CASSIS®

55B WALL ST. • HUNTINGTON VILLAGE, NY • 631.421.4122

### SMALL PLATES

#### SOUPE A L'OIGNON 12

Onion soup with croutons  
& gruyere cheese gratin

#### CALAMARS FRAMBOISE 15

Crispy calamari, honey raspberry glaze,  
cucumbers, sesame seeds

#### ESCARGOTS PERSILLÉS 13

Baked snails, garlic herb butter, crouton

#### BRIE SUR TOAST 14

Melted Brie cheese, fig compote,  
balsamic drizzle

#### STEAK TARTARE\* 15

Traditional accoutrements

#### PIZZA DU JOUR 14

Alsatian thin crust "pizza" of the day

#### SHRIMP COCKTAIL(4) 16

### LES SALADES

#### SALADE CÉSAR\* 13

Traditional Caesar

#### SALADE CASSIS 15

Micro greens, Roquefort cheese,  
roasted beets, walnuts, French beans,  
poached leeks, dijon vinaigrette

#### SALADE CHEVRE 15

Crispy goat cheese, roasted beets,  
lavender honey dressing,  
candied walnuts, mixed greens

#### FRISÉE AUX LARDONS 13

Frisée lettuce, poached egg, bacon

### SANDWICHES

Served with pommes frites

#### HAMBURGER MAISON 17

add gruyere, roquefort, or bacon +2each

#### HAMBURGER LYONNAISE 21

Classic burger, Gruyere cheese, fried onion  
rings, bacon, sweet relish, tomato aioli

#### SANDWICH DE POULET 18

Grilled chicken, swiss cheese, bacon, grilled red  
onions, avocado, chipotle aioli,

#### SANDWICH D'HOMARD 25

Lobster meat salad club sandwich, tarragon  
mayo, crispy bacon, lettuce, tomato

### LES ENTREES

#### STEAK FRITES\* .....40

Seared NY strip steak, French fries, maître d'hotel butter

#### STEAK AU POIVRE\* .....41

Seared NY strip steak, French string beans, potato gratin, brandy  
peppercorn sauce

#### STEAK BORDELAISE\* .....41

Seared NY strip steak, Bordeaux wine demi glace, sautéed spinach,  
pommes lyonnaise

#### TAGLIATELLE AU BOEUF BOURGUIGNON.....29

Braised beef, lardons, root vegetables, tagliatelle pasta, red wine  
reduction

#### POULET CHARDONNAY .....27

Pan seared chicken breast, green peas, pearl onions, mushrooms,  
mashed potatoes, white wine sauce

#### POULET RÔTI .....24 / 39

Roasted whole chicken for 1 or 2, French fries, seasonal vegetables,  
pan jus

#### MAGRET DE CANARD AU CASSIS\* .....33

Sliced duck breast, duck leg and mushroom confit, fresh raspberries,  
cassis sauce

#### CANARD A L'ORANGE .....34

Crispy duck, wild rice, vegetables, orange sauce

#### CARRÉ D'AGNEAU AUX PISTACHES\* .....39

Pistachio crusted rack of lamb, mint au jus, mushroom bleu cheese  
potato tart, sautéed asparagus

#### SOLE MEUNIÈRE.....28

Filet of sole, noisette potatoes, French beans, lemon butter sauce

#### SAUMON AUX LENTILLES\* .....29

Dijon crusted salmon, Beluga lentils, sautéed spinach, grain mustard  
beurre blanc

#### COQUILLES ST JACQUES ET CREVETTES .....35

Pan seared shrimp and scallops, mushroom corn and leek fricassée,  
truffle cream sauce

#### RAVIOLI DU JOUR .....25

Homemade ravioli of the day

#### MACARONI AU GRATIN.....19

Elbow pasta, smoked bacon, green peas, parmesan, gruyere, light  
cream sauce

### LES MOULES

demi 14 • full 24

MARINIÈRE white wine and garlic  
PROVENÇALE tomato, garlic, basil  
PERNOD Anise cream sauce