

SMALL PLATES

- SOUPE A L'OIGNON 12**
Onion soup with croutons & gruyere
- CALAMARS FRAMBOISE 17**
Crispy calamari, honey raspberry glaze, cucumbers, sesame seeds
- ESCARGOTS PERSILLÉS 15**
Baked snails, garlic herb butter, crouton
- BRIE SUR TOAST 15**
Melted Brie, fig compote, balsamic
- TARTE AUX OIGNONS 15**
Caramelized onion tart, warm goat cheese, tomato, nicoise olives
- STEAK TARTARE* 16**
Traditional accoutrements
- SAUMON FUMÉ 18**
Smoked salmon over baby arugula, crumbled goat cheese, candied pecans, pomegranate seeds, apple dijon vinaigrette
- PIZZA DU JOUR 15**
Alsatian thin crust "pizza" of the day
- SHRIMP COCKTAIL(4) 16**

LES SALADES

- SALADE CÉSAR* 15**
Traditional Caesar
- SALADE CASSIS 16**
Micro greens, Roquefort cheese, roasted beets, walnuts, French beans, poached leeks, dijon vinaigrette
- SALADE CHEVRE 16**
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 19**
add gruyere, roquefort, or bacon +2each
- HAMBURGER LYONNAISE 21**
Classic burger, Gruyere cheese, fried onion rings, bacon, sweet relish, tomato aioli
- SANDWICH DE POULET 20**
Grilled chicken, swiss cheese, bacon, grilled red onions, avocado, chipotle aioli
- COD SANDWICH 24**
Provecale slaw, avocado, tartare sauce
- SANDWICH D'HOMARD 27**
Lobster meat salad club sandwich, tarragon mayo, crispy bacon, lettuce, tomato

BISTRO CASSIS®

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

LES ENTREES

- STEAK FRITES*41**
Seared NY strip steak, French fries, maître d'hotel butter
- STEAK AU POIVRE*42**
Seared NY strip steak, French string beans, potato gratin, brandy peppercorn sauce
- TAGLIATELLE AU BOEUF BOURGUIGNON.....29**
Braised beef, lardons, root vegetables, tagliatelle pasta, red wine reduction
- COTES DE PORC PANÉE.....29**
Breaded pork chop paillard, chopped salad, French fries
- POULET CHARDONNAY29**
Pan seared chicken breast, green peas, pearl onions, mushrooms, mashed potatoes, white wine sauce
- POULET RÔTI24 / 39**
Roasted whole chicken for 1 or 2, French fries, seasonal vegetables, pan jus
- MAGRET DE CANARD AU CASSIS*.....35**
Sliced duck breast, duck leg and mushroom confit, fresh raspberries, cassis sauce
- CANARD A L'ORANGE34**
Crispy duck, wild rice, vegetables, orange sauce
- CARRÉ D'AGNEAU AUX PISTACHES*.....43**
Pistachio crusted rack of lamb, mint au jus, mushroom bleu cheese potato tart, sautéed asparagus
- VIVANEAU ROUGE28**
Pan seared red snapper, ratatouille, roasted potatoes, saffran nage
- SOLE MEUNIERE.....29**
Filet of sole, noisette potatoes, French beans, lemon butter sauce
- SAUMON A LA MOROCAINE*.....30**
Herb marinated salmon, cherry tomato, pearl couscous salad, champagne basil dressing
- COQUILLES ST JACQUES ET CREVETTES37**
Pan seared shrimp and scallops, mushroom corn and leek fricassée, truffle cream sauce
- PATES AUX CREVETTES ET SAUCISSON.....27**
Fresh noodles, sautéed shrimp, andouille sausage, garlic, olive oil, basil, fresh tomato, green olives
- MACARONI AU GRATIN.....22**
Elbow pasta, smoked bacon, green peas, parmesan, gruyere, light cream sauce

LES MOULES

demi 15 • full 27

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