

## MUSSELS

Demi 16 / Full 27  
add pommes frites 7

### MARINIÈRE

White wine, fresh herbs

### PROVENÇALE

Fresh tomatoes, roasted garlic

### PERNOD

Fennel, cream

## SALADS

SALADE CÉSAR\* ..... 15  
Traditional Caesar salad

SALADE CASSIS ..... 16  
Micro greens, Roquefort cheese, roasted  
beets, walnuts, french beans, poached leeks,  
dijon  
vinaigrette

FRISÉE AUX LARDONS\* ..... 13  
Frisée lettuce, poached egg, bacon

SALADE NIÇOISE ..... 17  
Tuna in water, Kalamata olives,  
haricots verts, sliced potatoes,  
boiled egg

SALADE CHEVRE ..... 17  
Pecan & walnut crusted goat cheese, roast-  
ed beets, lavender honey  
dressing, mixed greens

## SMALL PLATES

LA SOUPE A L'OIGNON ..... 12  
Onion soup, gruyere cheese, crouton

TARTE AUX OIGNONS ..... 15  
Caramelized onion tart, warm goat cheese,  
tomato, nicoise olives

CALAMARS FRAMBOISE ..... 17  
Crispy calamari, honey raspberry glaze,  
organic sprouts

ESCARGOTS PERSILLÉS ..... 15  
Baked snails, garlic herb butter

BRIE EN CROUTE ..... 15  
Baked Brie cheese wrapped in puffed pastry  
served with apple grape compote

POUTINE MAISON ..... 14  
Braised beef, fried egg, mozzarella curd,  
veal demi gravy, French fries

PIZZA DU JOUR ..... 15  
Alsatian thin crust 'pizza' of the day

GÂTEAU DE CRABE ..... 18  
Lump crabmeat cake, chipotle aioli

STEAK TARTARE\* ..... 17  
Traditional accoutrements

**BISTRO**  
**CASSIS**®

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## • ENTREES •

STEAK FRITES\* ..... 42  
Seared NY strip steak, French fries, maître d'hotel butter

STEAK AU POIVRE\* ..... 43  
Seared NY strip steak, French string beans, potato gratin,  
brandy peppercorn sauce

POULET RÔTI ..... 28 / 42  
Roasted whole chicken for 1 or 2, french fries, seasonal vegetables, pan jus

POULET CHARDONNAY ..... 30  
Pan seared chicken breast, green peas, pearl onions, mushrooms,  
mashed potatoes, white wine sauce

CANARD A L'ORANGE ..... 35  
Crispy duck, wild rice, vegetables, orange sauce

MAGRET DE CANARD AU CASSIS\* ..... 35  
Sliced duck breast, duck leg and mushroom confit, fresh raspberries, Cassis sauce

CÔTES DE PORC PANÉE ..... 31  
Breaded pork chop paillard, chopped salad, French fries

CARRÉ D'AGNEAU EN CROÛTE DE PISTACHE\* ..... 43  
Pistachio crusted rack of lamb, mint au jus, mushroom blue cheese potato tart, sautéed  
asparagus

JARRET D'AGNEAU ..... 36  
Braised lamb shank, porcini mushroom risotto, baby carrots

SOLE MEUNIÈRE ..... 29  
Filet of sole, noisette potatoes, French beans, lemon butter sauce

SAUMON AUX LENTILLES\* ..... 30  
Dijon crusted, Beluga lentils, sautéed spinach, grain mustard beurre blanc

VIVANEAU ROUGE ..... 33  
Pan seared red snapper, ratatouille, roasted potatoes, saffron nage

COQUILLES ST JACQUES ET CREVETTES ..... 39  
Pan seared shrimp and scallops, mushroom corn and leek fricassee,  
truffle cream sauce

MACARONI AU GRATIN ..... 22  
Elbow pasta, smoked bacon, green peas, parmesan, gruyere, light cream sauce

TAGLIATELLE AU BOEUF BOURGUIGNON ..... 29  
Braised beef, root vegetables, tagliatelle pasta, red wine reduction

## SANDWICHES

served with pommes frites

HAMBURGER MAISON\* ..... 19  
add gruyere ..... 2  
add roquefort ..... 2  
add bacon ..... 2

HAMBURGER LYONNAISE ..... 22  
Classic burger, Gruyere cheese, fried onion  
rings, bacon, sweet relish, tomato aioli

SANDWICH DE POULET ..... 20  
Grilled chicken, swiss, bacon,  
grilled red onion, avocado, chipotle aioli,  
baguette

SANDWICH D'HOMARD ..... 27  
Lobster meat salad club sandwich, tarragon  
mayo, crispy bacon, lettuce, tomato

COD SANDWICH ..... 25  
Crispy cod, braised cabbage, sliced pickle,  
tartar sauce, brioche bun

## • BAR À HUITRE •

served with mignonette and cocktail sauce

SHRIMP COCKTAIL(4) ..... 16

SAUTEED CLAMS MARINIÈRE white wine, garlic ..... 16

SAUTEED CLAMS PROVENCALE tomato, basil ..... 16