

## FOR THE TABLE

TARTINE DU JOUR ..... 17  
Flatbread of the day

ROASTED CAULIFLOWER ..... 18  
Avocado crema, goat cheese purée

## SALADS

SALADE MAISON ..... 16  
Bib lettuce, cucumbers, campari tomatoes, onions in a dijon vinaigrette

SALADE CAESAR\* ..... 17  
Traditional Caesar salad

SALADE CASSIS ..... 21  
Micro greens, Roquefort cheese, roasted beets, walnuts, French beans, poached leeks, dijon vinaigrette

FRISÉE AUX LARDONS\* ..... 19  
Frisée lettuce, poached egg, lardons, dijon vinaigrette

SALADE CHÈVRE ..... 22  
Crispy goat cheese, roasted beets, lavender honey dressing, candied walnuts

D'EPINARD ET CREVETTES. . . . 27  
Baby spinach, glazed shrimps, orange caper sauce

## SMALL PLATES

SOUPE A L'OIGNON ..... 15  
Onion soup w croutons, gruyere cheese gratin

COQUILLES SAINT-JACQUES . 21  
Creamy Sea scallops in the shell, mushrooms & gruyère cheese

HUÎTRE GRILÉE ..... 16  
Grilled oysters (4) topped with a citrus herb butter

ESCARGOTS PERSILLÉS ..... 18  
Baked snails, garlic herb butter

TOMATE ET OIGNON TARTE . . . 17  
Caramelized onion tart, warm goat cheese, tomato, niçoise olives

CALAMARI CASSIS ..... 19  
Crispy calamari, honey raspberry glaze, cucumbers, sesame seeds

GATEAU DE CRABE ..... 26  
Crabcake with chipotle aioli

BRIE SUR TOAST ..... 19  
Warm brie on toast, fig compote, grapes, almonds, mixed greens

STEAK TARTARE\* ..... 19  
Traditional accoutrements

## • ENTREES •

POULET CHARDONNAY ..... 36  
Pan seared chicken with sautéed mushrooms, pearl onions and peas in a Chardonnay sauce. Served with mashed potatoes.

POULET PANÉE AVEC ROQUETTE ..... 36  
Pan seared panko crusted chicken breast, arugula, shaved parmesan in citrus dressing. Served with French fries.

POULET ROTI AUX LEGUMÉS ..... 36  
Thyme roasted half a chicken, vegetables, mushrooms with pan gravy. Served with French fries.

COQ AU VIN ..... 36  
Chicken simmered in red wine, pearl onions, bacon lardons, buttered noodles.

CANARD A L'ORANGE ..... 45  
Crispy duck, wild rice, vegetables, orange sauce

MAGRET DE CANARD AU CASSIS\* ..... 45  
Sliced duck breast, mushroom duck confit, fresh raspberries, Cassis sauce

CÔTE DE PORC DIJONNAISE ..... 41  
Berkshire pork chop paillard served with homemade French fries, shallots and asparagus in a Dijon mustard sauce

SOLE MEUNIÈRE ..... 36  
Filet of sole, noisette potatoes, French beans, beurre noir

SAUMON EN CROÛTE DE PACANES\* ..... 38  
Pan seared pecan crusted salmon, sautéed spinach, parsnip and apple purée in a grain mustard Dijon sauce

BOUILLABAISSE ..... 45  
French fish stew, clams, shrimp, mussels, calamari, bay scallops, potatoes, fennel seafood broth

FLÉTAN AUX HARICOTS BLANCS ..... 44  
Pan seared Halibut filet over white beans, sautéed spinach in a shallot, lardon Bordeaux wine

CREVETTES FRICASSÉE ..... 39  
Pan seared shrimp, oyster mushrooms, corn and leek fricassée, truffle cream sauce

JARRET D'AGNEAU ..... 38  
Braised lamb shank, porcini mushroom risotto, baby carrots

BOEUF BOURGUIGNON ..... 39  
Braised beef, carrots, leeks, pearl onion, lardons, tagliatelle pasta, red wine reduction

CÔTES DE BOEUF ..... 45  
Braised short ribs, red wine reduction, mushroom asparagus risotto

STEAK FRITES (Prime cut)\* ..... M/P  
Grilled NY strip steak, French fries, maître d'hotel butter

STEAK AU POIVRE (Prime cut)\* ..... M/P  
Seared NY strip steak, French string beans, potato gratin, brandy peppercorn sauce

## MUSSELS

28

add pommes frites 8

## MARINIÈRE

White wine, fresh herbs

## PROVENÇALE

Fresh tomatoes, roasted garlic

## PERNOD

Fennel, light cream sauce

## PÂTES ITALIENNES

RIGATONI AU JAMBON ..... 33  
Demi rigatoni, jambon (prosciutto), red onions and a touch of ricotta in a Mutti tomato sauce

MACARONI AU GRATIN ..... 28  
Elbow pasta, smoked bacon, green peas, parmesan, gruyere light cream sauce

RAVIOLI DU JOUR ..... 33  
Homemade ravioli of the day

## SANDWICHES

served with pommes frites

HAMBURGER MAISON(10oz)\*. . . 26  
add cheese ..... 2  
add roquefort ..... 2  
add bacon ..... 2

HAMBURGER LYONNAISE\* . . . 29  
Classic burger, Gruyère cheese, fried onion rings, bacon, sweet relish, tomato crème fraîche dressing

SANDWICH DE PÔULET ..... 28  
Grilled chicken, swiss, bacon, grilled red onion, avocado, chipotle aioli, baguette

SANDWICH AU POISSON. . . . 29  
Crispy filet of sole, braised cabbage, pickles, tartar sauce, brioche bun

## SIDE ORDERS

HARICOTS VERTS ..... 10  
French string beans

POMMES FRITES ..... 8  
French fries

BRUSSELS SPROUTS ..... 10  
Sautéed Brussels sprouts, bacon

## • BAR Á HUITRE •

served with mignonette and cocktail sauce

OYSTERS DU JOUR\* (6) ..... PA

SHRIMP COCKTAIL (4) ..... 22

## • SAUTÉED CLAMS •

MARINIÈRE white wine, garlic ..... 18

PROVENÇALE tomato, basil ..... 18

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\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions  
Before placing your order, please inform your server if a person in your party has a food allergy