

• HORS D'ŒUVRES •

- Salade Caesar Traditionnelle\***  
Traditional Caesar salad . . . . \$8.00
- Salade Frisée aux Lardons**  
Frisée lettuce served with a poached egg and lardon . . . . \$10.00
- Salade Cassis**  
Mixed greens with Roquefort cheese, beets, walnuts, haricot vert and leeks in a Dijon vinaigrette . . . . \$10.00
- Salade Niçoise**  
Tuna, olives, tomatoes, haricot vert, anchovies, onions, potatoes, sliced egg and Boston lettuce . . . . \$13.00
- Oeuf en Meurette**  
Poached egg with bacon in a red wine reduction sauce . . . \$9.00
- Tarte aux Oignons et Chèvre**  
Caramelized onion tart served with goat cheese, tomatoes and olives over greens . . . . \$10.00
- Escargots à la Bourguignonne**  
Snails with garlic herb butter sauce . . . . \$9.00
- La Soupe Gratinée à l'Oignon**  
Onion soup with crouton and cheese gratin . . . . \$9.00
- Beignet de Crabe**  
Crab cake served with mixed greens, capers, shallots, cornichons, mayonnaise and herbs in a tartar sauce . . . . \$14.00
- Coquille Saint-Jacques au Mais**  
Pan seared sea scallops, corn-black truffle veloute and leek confit . . . . \$12.00
- Croûton de Brie aux Figues**  
Baked brie served with fig compote, grapes, almonds and mixed baby greens with a lemon vinaigrette . . . . \$13.00
- Steak Tartare\*** (raw)  
Traditional steak tartare . . . . \$13.00
- Thon Tartare\*** (raw)  
Chives, coriander, lemon and extra virgin olive oil . . . . \$15.00

**MUSSELS • MOULES**  
CHAUD • HOT

**Moules Marinières**  
White wine and garlic . . . \$15.00

**Moules Provençales**  
Tomato, garlic and basil . . \$15.00

**Moules à la Crème de Pernod**  
Sautéed in garlic and oil with a touch of Pernod and cream . . . . \$16.00

• ACCOMPAGNEMENTS •

- Pommes Frites**  
French fries . . . . \$5.00
- Haricots Verts**  
String beans . . . . \$6.00

• ENTRÉES •

- Steak Frites\***  
Steak served with French fries and butter maître d'hôtel (cooked to order) . . . . \$28.00
- Steak au Poivre Vert\***  
Steak with fresh green peppercorn sauce, potato gratin and haricot vert (cooked to order) . . . . \$29.00
- Onglet de Bœuf Echalotte\***  
Grilled hanger steak in a red wine shallot reduction with mushrooms and potatoes rissolé (cooked to order) . . . . \$23.00
- Magret de Canard au Cassis\***  
Duck breast and leg confit with mushroom gratin, fresh raspberries and a touch of cassis (cooked to order) . . . . \$25.00
- Carré d'Agneau\***  
Roasted rack of lamb crusted with pistachio, served with a wild mushroom tart and lamb jus (cooked to order) . . . . \$29.00
- Fricassé de Poulet aux Cêpes**  
Sautéed chicken breast in a chardonnay sauce with wild mushrooms, carrots and haricot vert . . . . \$21.00
- Poulet Jambon**  
Chicken breast stuffed with Roquefort cheese, ham, spinach and raisins served with plum tomatoes and artichoke heart ragù in a Marsala sauce . . . . \$21.00
- Côte de Porc Panée**  
Center cut pork chop paillard breaded and sauteed, served with chopped salad, apple, leeks and potatoes . . . . \$22.00
- Saumon à la Moutarde**  
Mustard crusted salmon with smoked lentils, spinach and red wine reduction . . . . \$23.00
- Truite Amandine**  
Trout filet sautéed in lemon butter with sliced almonds served over roasted potatoes and haricot vert . . . . \$22.00
- Cabillaud aux Agrumes**  
Sautéed cod fish in a white wine orange sauce served with mashed celery root . . . . \$23.00
- Sole Meunière**  
Sautéed filet of sole served with noisette potatoes and julienned vegetables in a brown butter sauce . . . . \$22.00
- Coquilles Saint Jacques et Crevettes**  
Pan seared sea scallops and shrimp over leek, corn and mushroom fricassée with fingerling potatoes in a truffle cream sauce . . . . \$26.00

**• LE BAR À HÛTRES •**  
FROID • COLD

**Oysters du Jour\*** (raw) . . . . P/A

**Shrimp Cocktail** . . . . \$14.00

**Little Neck Clams\*** (raw) . . . . \$10.00

————— CHAUD • HOT —————

**Clams Provençales** Tomato, garlic and basil . . . . \$11.00

**Clams Marinières** White wine and garlic . . . . \$11.00

**• POUR 2 PERSONNES •**  
**PLATES FOR TWO**

**Poulet Rôti**  
Organic roasted chicken with French fries and vegetables . . . . \$38.00

**Paella du Pays Basque**  
Saffron rice, shrimp, calamari, chicken, chorizo, peppers, mussels and green peas . . \$56.00

• LES SANDWICHES •

- Pan Bagnat**  
Tuna, tomatoes, onions, anchovies, hard boiled egg, lettuce and haricot vert dressed with olive oil . . . . \$14.00
- Hamburger Maison\***  
Homemade Kobe beef burger served with French fries (cooked to order) . . . . \$15.00  
with cheese . . . . \$16.00

**• PÂTES ITALIENNES •**  
PASTAS

**Macaroni au Gratin**  
Elbow pasta served with ham and green peas in a light cream sauce . . . . \$16.00

**Riz Pré Paré à L'Italiennes**  
Homemade risotto of the day . . . . P/A

**Ravioli du Jour**  
Homemade ravioli of the day . . . . P/A

**• MENU POUR**  
**LES ENFANTS •**  
**CASSIS JUNIOR**  
**(CHILDREN 10 AND UNDER-**  
**NO EXCEPTIONS)**

- Hamburger\***  
Homemade burger served with French fries (cooked to order) . . . . \$12.00
- Poulet Grillé sur Papardelle**  
Grilled sliced chicken breast served over papardelle with tomato sauce . . . . \$12.00

Open for Brunch, Lunch & Dinner.  
Reservations accepted for  
Valentine's Day, Mother's Day,  
New Year's Eve.



**• PLATS DU JOUR •**  
**OUR DAILY SPECIALS**

<b>— MONDAY —</b> <b>Sole en Papillote</b> Filet of sole in parchment paper with julienned vegetables, white wine herb sauce, potatoes and citrus zest \$22.00	<b>— TUESDAY —</b> <b>Canard à l'Orange</b> Crisp duck served with wild rice in an orange sauce \$24.00	<b>— WEDNESDAY —</b> <b>Coq au Vin</b> Chicken simmered in a red wine reduction sauce served with buttered noodles \$21.00	<b>— THURSDAY —</b> <b>Cassoulet</b> Traditional baked hearty white bean stew with pork loin, duck and sausage \$23.00	<b>— FRIDAY —</b> <b>Bouillabaisse</b> South of France's mixed seafood in its own broth served with potatoes and vegetables \$27.00	<b>— SATURDAY —</b> <b>Marmite de Bœuf Bourguignonne</b> Braised short ribs in red wine over bacon, white mushroom, pearl onions, carrots and garlic mash \$28.00	<b>— SUNDAY —</b> <b>Jarret d'Agneau</b> Braised lamb shank with winter vegetable risotto \$25.00
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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.