



### WHAT'S IN A NAME?

The name, Kassiani was derived from a ninth-century abbess and composer born in Constantinople around 810 AD.

Kassiani was also known as Kassia. Her music is beautiful and Kassiani was known as one of the first composers and is the earliest female composer whose music has survived to the present day.



# M E N U

## APPETIZERS

### ARTICHOKE SPINACH DIP

Spicy and creamy artichoke spinach dip, topped with roasted Parmesan cheese. Served with toasted baguette. \$7.95

### SESAME CRUSTED PACIFIC AHI TUNA

Seared and served with Thai cabbage slaw. \$10.95 (sm) / \$17.95 (lg)

### ROASTED STUFFED MUSHROOMS

Three cheese stuffed white mushrooms. Roasted in our house ultra-premium olive oil. \$8.95

## SOUPS + SALADS

All salads are served with your choice of house ultra-premium olive oils and vinegars. Unsure what to choose? Just ask your server!

ADD TO ANY SALAD  
Grilled Chicken: \$2.95  
Salmon, Tuna or Shrimp: \$4.95

### MIXED GREEN SALAD

Spring mix, seasonal fruits/berries, candied walnuts, fresh blue cheese crumbles. We recommend house olive oil and vinegar. \$10.95

### LEMON CAESAR

Crispy hearts of romaine tossed in our house lemon Caesar dressing. With house rosemary lemon croutons and fresh Parmesan. \$7.95

## DRINKS

FRESH FRUIT SMOOTHIES \$4.95

ICED TEA \$1.95

### SHRIMP COCKTAIL

Delicious wild shrimp. Cooked to perfection and chilled. Served with our zesty house cocktail and lemon wedges. \$9.95

### HUMMUS/CRACKERS

House-crafted Mediterranean baked crackers with Israeli hummus. \$8.95

### CAPRESE

Fresh mozzarella with slice tomatoes and basil. Drizzled in our house ultra-premium olive oil and aged organic balsamic vinegar. \$8.95

### BLUE CHEESE WEDGE

(Seasonal) Wedge of crisp iceberg lettuce with tomatoes, croutons, blue cheese crumbles with home made blue cheese dressing or balsamic vinegar. \$7.95

### ROASTED BEET SALAD

Spinach, mixed greens, carrots, roasted beets, candied walnuts and blue cheese crumbles. With premium olive oil and Cara Cara Orange Vanilla balsamic vinegar. \$9.95

### SOUP DU JOUR

Our soups are made from scratch daily. Ask your server for today's creation. Served with fresh artisan bread. \$6.95

SODA \$1.95

Coca-Cola, Diet Coke, Root Beer, Dr. Pepper, Sprite, Lemonade.

SHRUBS \$1.95

A refreshing healthy alternative to soda. Try our house favorites: Key Lime, Coconut, Passion Fruit, Vermont Maple.

COFFEE \$1.95

HOT CHOCOLATE Served seasonally. \$1.95

BEER \$5.00/pint  
Kassiani Micro-brew

## ENTRÉES

All entrees are served with your choice of soup du jour or house side salad.

### PETITE NEW YORK STEAK

8 oz. cut seasoned with fresh herbs and garlic and served with chimichurri sauce. Paired with roasted rosemary red potatoes and house vegetables. \$18.95

### NEW YORK STEAK

Seasoned with fresh herbs and garlic. Served with roasted rosemary red potatoes and house vegetables. \$23.95

### MANHATTAN FILET

End of tenderloin seasoned with fresh herbs and garlic. Served with roasted rosemary red potatoes and house vegetables. \$27.95

### GRILLED CHICKEN BREAST

Generous portion of Vermont maple glazed grilled chicken breast. Served with roasted rosemary potatoes and house vegetables. \$17.95

### QUAIL

Byzantine quail pan seared in olive oil, pine nuts, fresh rosemary, golden Mediterranean raisins with a hint of byzantine spice. Served with roasted potatoes or rice. \$23.95

### SEARED AHI

Sashimi grade Ahi tuna steak coated with sesame seeds and flash seared. Served with jasmine rice, stir-fried carrots, wasabi ginger, sesame and soy. \$22.95

### PAN SEARED SALMON

Sashimi grade salmon filet seared in our house ultra-premium Persian lime olive oil and Vermont maple balsamic vinegar, topped with seasonal greens. Served with a side of roasted red potatoes. \$23.95

## PASTA

### ALFREDO

Slowly simmered rustic alfredo sauce with sundried tomato, mushrooms and spinach served atop fettuccine. Your choice of chicken or shrimp. \$18.95

### SCAMPI

Shrimp sautéed in a delicate garlic butter sauce served over fettuccine. \$18.95

### PORTABELLO RAVIOLI

3 cheese ravioli in a creamy bourbon portabello mushroom sauce. \$17.95

### ITALIAN SAUSAGE MARINARA

Fresh Italian sausage meatballs served with house fresh tomato olive oil, garlic and basil sautéed marinara atop fettuccine. \$15.95

### BACON WRAPPED SEA SCALLOPS

Sea scallops wrapped in apple wood smoked bacon, cooked in creamy butter and served with fettuccine. \$23.95

## DESSERTS

### OUR DAILY FRESH CREATION

Our chef is always ready to surprise our guests with something new and exciting! Ask your server for today's fresh creation.



ask your server about our daily specials!

DINNER