



CASS CAFE

4620 Cass Ave • Detroit • MI • 48201 • 313.831.1400

Food Hours: M - Th 11am - 11pm, F & S 11am - 1am, Sun 5pm - 10pm Bar Hours: M - Sat 11am - 2am, Sun 5pm - Midnight
www.casscafe.com

SOUPS

Roasted Curry Lentil 2.5 cup/4 bowl

Our house soup.

Soup du Jour 2.5 cup/4 bowl

CAFE PETITE PLATES

Artichoke Heart & Spinach Dip 6.5

Our blend of this classic with cheddar, mild jalapeños & pepperoncinis, served warm with toasted pita chips.

Cafe Hummus Plate 6

Served with pita slices & olive sun-dried tomato tapenade.

Calamari Plate 8.5

Strips of calamari steak, marinated in garlic parsley olive oil, deep-fried & topped with a scampi style saute' of pepperoncinis, tomatoes & green onions.

Asian Sriracha Wings 7.5

Deep-fried chicken wings, glazed with Sriracha & honey, served with Asian peanut sauce & celery sticks.

Black Bean & Cheddar Quesadilla 7.5 With Chicken/add 3

A grilled flour tortilla stuffed with refried black beans, mild jalapeños, onions & cheddar, served with salsa & sour cream.

Asian Vegetarian Egg Rolls 7.5

Served with assorted seaweed salads & wasabi, finished with coconut-cilantro oil.

Chicken Tender Appetizer 6.5

Served with Asian peanut sauce.

SIDES

Onion Rings half/3.25 whole basket/4.25

Fries half/2.75 whole basket/3.75

Love Bowl 4

French fries & onion rings... A whole lotta love in one little bowl.

Veg du Jour 3.5

Roasted Garlic Mashed Potatoes 3.5

Asian Seaweed Salad Market Price

SALADS

Looking to beef up your salad? Add chicken/3.5, salmon/4.5, steak/6, ahi tuna /5, lentil burger 5

Soup & Salad 7

Cup of soup, garlic bread, & house salad with choice of dressing.

House Salad 3.75

Fresh wild greens with Romas, carrots, shaved red onions & croutons. Choice of dressing.

Simply Caesar Salad 7/petite 4

This classic mix of Romaine, croutons & Parmesan cheese features our light egg-less Caesar Vinaigrette.

Mediterranean Cobb Salad 9

Fresh mozzarella, smoked turkey, paprika tossed eggs, beets, kalamatas, red onions, fried artichokes, wild greens & Roma tomatoes, tossed with Wholegrain Mustard Balsamic Vinaigrette.

Rosemary Chicken Salad 9

Rosemary crusted, seared chicken breast with wild greens, roasted red peppers, mandarin oranges, sun-dried tomatoes & red onions, tossed with Sun-Dried Cherry Vinaigrette.

Soy-Honey Marinated Ahi Tuna Salad* 12

Wild greens, edamame, walnuts, mandarin oranges, red onions & roasted red peppers, tossed with Orange-Wasabi Vinaigrette.

The Blackened Bleu Salad* 12

Blackened sirloin with wild greens, bleu cheese, cranberries, sun-dried tomatoes, red onions & walnuts, tossed with House Red Wine Garlic Vinaigrette.

House-Made Dressings: House Red Wine Garlic Vinaigrette, Oriental Garlic Vinaigrette, Orange Wasabi Vinaigrette, Balsamic Vinaigrette, Wholegrain Mustard Balsamic Vinaigrette, Sun-Dried Cherry Vinaigrette, Ranch, Bleu Cheese, Caesar Vinaigrette

Additional Dressings: Honey Mustard and Thousand Island

SANDWICHES

Add White Cheddar, Mozzarella, Pepperjack, Swiss or American .5

Deluxe w/fries 1.5/Deluxe w/onion rings 2

Cafe Lentil Burger (Our House Specialty) 6.5

A patty featuring lentils, walnuts, Parmesan & other fresh ingredients, served on a toasted onion roll with tomato, spinach & side of honey mustard.

Smoked Wild Salmon BLT* 9.5

House smoked 4 oz. salmon fillet, pan-seared on toasted sourdough with apple-wood smoked bacon, wild greens & tomatoes, finished with roasted artichoke-caper aioli.

Artichoke-Pesto Melt 8

Served on toasted English muffins with white cheddar & tomatoes.

Cafe Reuben turkey 6.5/corned beef 7

Served on grilled rye bread with choice of corned beef or smoked turkey, sauerkraut or coleslaw, & swiss cheese.

Tuna Melt 7.5

Our blend of Albacore tuna salad on toasted English muffin with cheddar & tomatoes.

Cass Avenue Grilled 5 Cheese 6.5

Pepperjack, white cheddar, mozzarella, Swiss & American cheeses on grilled sourdough with wild greens, sun-dried tomatoes & red onions.

Spanish Vegetarian Burrito 7.5

Black beans, corn, Spanish rice, jalapeños, tomatoes & cheddar wrapped in a jumbo flour tortilla, served with pico de gallo, salsa & sour cream. Made vegan by request.

Sandwiches Continued...

Campus Vegetarian Rap 6.5

A vegetable melody of roasted peppers, sun-dried tomatoes, baby spinach, hummus spread, & kalamatas with our Balsamic Vinaigrette, wrapped in assorted lavash.

Monterey Turkey Burger* 7

Seared ground turkey w/ fresh cilantro & curry topped w/ pepperjack cheese on an onion roll, with choice of toppings.

Black Angus Steak Burger* 7.5

A half pound of Certified 100% sirloin steak patty, served on a toasted onion roll w/ choice of toppings.

☺Try it w/ a Cajun style rub & side of garlic aioli/ add .50...or pub style w/ bacon & white cheddar/add \$1

ENTREES

Ahi Tuna* 15

Char-grilled 8 oz. Ahi Tuna steak marinated with soy & honey, served with soy gravy, roasted garlic mashed potatoes, & our vegetable du jour.

Curry Roasted Chicken Breast over Capellini 13

6 oz. Chicken breast tossed with roasted red peppers, roasted corn, red onions, and sweet curry cream sauce over angel hair pasta . Served with garlic bread

English Fish & Chip Bowl 8

A half pound of beer-battered fillets, served with coleslaw, tartar sauce & fries.

Wild Mushroom Cheese Tortellini 11

Steamed cheese tortellini with wild mushrooms, spinach, artichokes, & sun-dried tomatoes, tossed in mushroom stock, garlic, & olive oil. Served with garlic bread.

Chicken Tender Bowl 8.5

Served with fries & your choice of BBQ, ranch, Sriracha, honey mustard or Asian peanut sauce.

Classic Italian Linguine Bolognese 12

Ground veal, turkey sausage & beef sirloin, tossed with a tomato-herb cream sauce over linguine. Served with garlic bread.

Cafe Vegetarian Lasagna 10

Lasagna noodles layered with spinach, broccoli & mozzarella, topped with our house marinara. Served with garlic bread.

Char-Grilled Black Angus Beef Sirloin* 15

8 oz. sirloin steak, served with roasted garlic mashed potatoes & our vegetable du jour, finished with black peppercorn wild mushroom brandy cream.

DESSERTS

See Specials List for Today's Choices

BEVERAGES

(no free refills on juice, one free refill on pop)

Pepsi, Diet Pepsi, Ginger Ale, Mountain Dew, Orange Crush, Sierra Mist, Dr. Pepper, Mug Root Beer, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemonade, Coffee, Iced Tea 1.75

Mighty Leaf Hot Teas 2

Cass Cafe Double Hot Chocolate 2.5

Red Bull 3.5

Cass Cafe Miss Shirley Temple 2.50

18% gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

BEER

Draft Brews

Glass/Pint/Pitcher

Motor City NUT BROWN ALE	\$4/\$4.5/\$15
Motor City GHETTOBLASTER	\$4/\$4.5/\$15
Motor City LAGER	\$4/\$4.5/\$15
Motor City PALE ALE	\$4/\$4.5/\$15
PABST BLUE RIBBON	\$2/\$2.5/\$8
MOLSON CANADIAN	\$3/\$3.5/\$11
PILSNER URQUELL	\$4/\$4.5/\$15
STELLA ARTOIS	NA/\$5/\$17

Bottled Beer

Domestic

Black Label (can) 2 Stroh's 3 Miller High Life 3 Miller Lite 3 Budweiser 3 Bud Light 3
Rolling Rock 3.5 Michelob Ultra Light 3.5 Samuel Adams 4 Sierra Nevada Pale Ale 4
Michigan Brewing Company IPA 4.5

Import

Labatt Blue 3.5 Amstel Light 4 Bass Ale 4 Corona 4 Heineken 4 Spaten 4 Red Stripe 4
Clausthaler Non-Alcoholic 4 Franziskaner Weiss 5.5 Hacker-Pschorr Weisse 5.5
Guinness (can) 5.5

WINE

RED Glass/Bottle

Garnacha El Burro (Spain) 7.5/27
Pinot Noir Tortoise Creek (France) 7/25
Gamay Noir Grand Traverse (Michigan) 6.75/24
Anciano Tempranillo (Spain) 6.5/23
Organic Malbec Santa Julia (Mendoza, Argentina) 6.5/23
Merlot R Collection (California) 7.5/27
Cotes Du Rhone Louis Bernard (France) 6.5/23
Cabernet Sauvignon Avalon (California) 6/21
Cabernet-Shiraz Lindemans (Australia) 4/15

WHITE Glass/Bottle

Organic Sauvignon Blanc Natura (Chile) 7/24
Riesling Grand Traverse Select Sweet Harvest (Michigan) 6/21
Pinot Grigio Capolsaldo (Italy) 6/21
Chardonnay Ardeche (France) 5.5/20
Piesporter Johann Klaus (Germany) 4/15
White Zinfandel Vendange (California) 4/15