

STARTERS

FRONT STREET FLATBREAD V 	10
Garlic Parmesan Butter, Pickled Vegetables	
CREAMY CAULIFLOWER AND PEAR SOUP V, GF 	15
Pear Jam	
AZURE CAESAR	15
Crisp Romaine, Roasted Garlic Dressing, Herbed Croutons, Crispy Onions, Parmigiano Reggiano, Chopped Smoked and Peameal Bacon	
CASA GREENS V 	15
Field Greens, Seed & Fruit Granola, Watermelon Radish, Blackberries, Crumbled Goat Cheese, Maple Kombucha Dressing	
SALAD ADDITIONS	
<i>Pan Roasted Atlantic Salmon</i> DF, GF 	21
<i>Herb Marinated Grilled Chicken Breast</i> DF, GF 	18
<i>Sesame Ginger Tofu</i> VG, GF 	16
CHARCUTERIE & CHEESE	30
Niagara Pingue Prosciutto, Capocollo, Speck Alto Adige IGP, Mountain Oak Black Truffle Gouda, Quebec Oka, Crostini, Grainy Mustard, Honey, Cornichon, Olives	
BISON MEATBALLS WITH LINGONBERRY GLAZE	18
Reduction of Demi-Glace and Lingonberries	
SHRIMP COCKTAIL DF, GF 	24
Fresh Lemon, Cocktail Sauce, Chef Tito’s Hot Sauce	
MAPLE TAHINI BRUSSEL SPROUTS VG, GF 	15
Pomegranate Reduction, Pumpkin Seeds	
HOUSE SMOKED ATLANTIC SALMON	25
Lime Gel, Dill Sour Cream, Pickled Onion, Seedlings, Rosti Potato	

FLEXIBLE DINING

Introducing Versatile and Nutritionally Balanced Dishes, Available Anytime

AZURE POWER BOWL VG, GF 	24
Spring Mix, Quinoa, Half an Avocado, Edamame, Blackberries, Watermelon Radish, Marinated Tomatoes, Roasted Pepper and Apple Cider Vinaigrette	
ADDITIONS	
<i>Pan Seared Atlantic Salmon</i> GF, DF 	21
<i>Herb Marinated Grilled Chicken</i> GF, DF 	18
<i>Sesame Ginger Tofu</i> VG, GF 	16
AVOCADO TOAST V 	22
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, House Greens	

MAIN COURSES

THE BIG SMOKED MEAT POUTINE	25
French Fries, Quebec Cheese Curds, Rich Poutine Gravy, Smoked Beef Brisket, Dill Pickle	
<i>Without Smoked Meat</i>	20
HALF ROASTED CHICKEN	39
Savoury Dressing, Chicken Jus, Casa Greens	
8oz ONTARIO BEEF TENDERLOIN	69
From Wellington County, Potato Rosti, Roasted Mushroom, Honey Glazed Carrots, Red Wine Jus, Watercress Salad	
BEEF BRISKET PLATE	45
Molasses Baked Beans, Corn Bread, Honey Glazed Carrots, Red Wine Jus	
10oz BONE IN ONTARIO PORK CHOP	40
Canadian Whiskey BBQ Glaze, Red Skin Potatoes, Corn and Edamame Succotash, Cran-Apple Compote	
VEAL SCHNITZEL	38
Panko Crusted Veal Cutlet, Parmesan Truffle Fries, Watercress Salad, Half a Lemon, Tomato Jam	
PAN ROASTED ATLANTIC SALMON GF 	43
Quinoa, Asparagus, Lingonberry Buerre Blanc	
ITSUMO TUNA BOWL GF, DF 	45
Quinoa, Pickled Beets, Marinated Grape Tomatoes, Maple Miso Coleslaw, Avocado, Sriracha Mayo, Soy Glaze, Sesame Seeds, Scallions	
PACCHERI A LA VODKA	32
Paccheri Pasta, Georgian Bay vodka, Double Smoked Bacon, Parmigiano Reggiano	
FARFALLE PRIMAVERA V 	29
Grilled Vegetable Blend, Tomato Sauce, Parmigiano Reggiano	
ROASTED MUSHROOM, WILD RICE & BARLEY RISOTTO V 	29
Three Mushroom Blend, Barley, Fresh Herbs, Parmigiano Reggiano	
SIDES	
TRUFFLE PARM FRIES V 	18
LE PETIT POUTINE	18
CAJUN SEASONED FRIES DF, VG 	12
HONEY GLAZED CARROTS V, GF 	12
ROASTED RED SKIN POTATOES VG, GF 	12
ROASTED MUSHROOMS VG, GF 	14
SAUTEED ASPARAGUS GF, VG 	14

GF - Gluten Friendly V - Vegetarian VG - Vegan DF - Dairy Free

Indicated prices are exclusive of taxes and gratuities. 15% gratuity will be added for parties of eight or more.
Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.