

<div> INTERCONTINENTAL TORONTO CENTRE</div>		<div>LUNCH MENU</div> <div>11:30 AM - 2:00 PM</div>		<div>AZURE</div> <div>Restaurant & Bar</div>	
STARTERS					
FRONT STREET FLATBREAD V 		10	SMOKED MEAT SUB		33
Garlic Parmesan Butter, Pickled Vegetables			Cured and Seasoned Smoked Brisket, Provolone, Dijonnaise, Dill Pickle, Lettuce, Tomato, Hoagie Roll		
CREAMY CAULIFLOWER AND PEAR SOUP GF, V 		15	GRILLED CHICKEN & MAPLE BACON MELT		32
Pear Jam			Maple-Glazed Bacon, Cheddar, Miso Coleslaw, Chive Mayo, Tomato Jam, Toasted Brioche		
AZURE CAESAR		15	Served with Choice of Cajun Fries, Greens, or Caesar		
Crisp Romaine, Roasted Garlic Dressing, Herbed Croutons, Crispy Onions, Parmigiano Reggiano, Chopped Smoked and Peameal Bacon			PACCHERI A LA VODKA		32
CASA GREENS V 		15	Paccheri Pasta, Georgian Bay vodka, Double Smoked Bacon, Parmigiano Reggiano		
Field Greens, Seed & Fruit Granola, Watermelon Radish, Blackberries, Crumbled Goat Cheese, Maple Kombucha Dressing			FARFALLE PRIMAVERA V 		29
SALAD ADDITIONS			Grilled Vegetable Blend, Tomato Sauce, Parmigiano Reggiano		
Pan Roasted Atlantic Salmon DF, GF 		21	PAN ROASTED ATLANTIC SALMON FRITES		39
Herb Marinated Grilled Chicken Breast DF, GF 		18	Cajun Fries, Watercress Salad, Maitre D'hôtel Butter		
Sesame Ginger Tofu VG, GF 		16	ROASTED MUSHROOM, WILD RICE & BARLEY RISOTTO V 		29
CHARCUTERIE & CHEESE		30	Three Mushroom Blend, Barley, Fresh Herbs, Parmigiano Reggiano		
Niagara Pingue Prosciutto, Capocollo, Speck Alto Adige IGP, Mountain Oak Black Truffle Gouda, Quebec Oka, Crostini, Grainy Mustard, Honey, Cornichon, Olives			VEAL SCHNITZEL		38
SHRIMP COCKTAIL DF, GF 		24	Panko Crusted Veal Cutlet, Parmesan Truffle Fries, Watercress Salad, Half a Lemon, Tomato Jam		
Fresh Lemon, Cocktail Sauce, Chef Tito's Hot Sauce			SIDES		
MAPLE TAHINI BRUSSEL SPROUTS VG, GF 		15	TRUFFLE PARM FRIES V 		18
Pomegranate Reduction, Pumpkin Seeds			LE PETIT POUTINE		18
FLEXIBLE DINING			CAJUN SEASONED FRIES DF, VG 		12
Introducing Versatile and Nutritionally Balanced Dishes, Available Anytime			HONEY GLAZED CARROTS V, GF 		12
AZURE POWER BOWL VG, GF 		24	ROASTED RED SKIN POTATOES VG, GF 		12
Spring Mix, Quinoa, Half an Avocado, Edamame, Blackberries, Watermelon Radish, Marinated Tomatoes, Roasted Pepper and Apple Cider Vinaigrette			ROASTED MUSHROOMS VG, GF 		14
ADDITIONS			SAUTEED ASPARAGUS GF, VG 		14
Pan Seared Atlantic Salmon GF, DF 		21	DAILY LUNCH SPECIALS		25
Herb Marinated Grilled Chicken GF, DF 		18	MONDAY		
Sesame Ginger Tofu VG, GF 		16	HOUSE SMOKED SALMON AVOCADO TOAST		
AVOCADO TOAST V 		22	Lime Gel, Roasted Red Pepper Ricotta, Half an Avocado		
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, House Greens			Toasted Rye, Side Green Salad		
MAIN COURSES			TUESDAY		
THE BIG SMOKED MEAT POUTINE		25	PIRI PIRI CHICKEN BREAST		
French Fries, Quebec Cheese Curds, Rich Poutine Gravy, Smoked Beef Brisket, Dill Pickle			Mini Red Potatoes, Asparagus, Roasted Mushrooms		
Without Smoked Meat		20	WEDNESDAY		
PRIME RIB SMASH BURGER		29	WHISKEY BBQ BEEF BRISKET SANDWICH		
6oz Prime Rib Burger, Balderson Cheddar, Lettuce, Tomato, Dill Pickle, Azure Aioli			Lettuce, Tomato, Caramelized Onion, Brioche Bun		
Served with Choice of Cajun Fries, Greens, or Caesar			Served with Fries or Salad		
			THURSDAY		
			RICOTTA RAVIOLI		
			Tomato Sauce, Parmigiano Reggiano		
			FRIDAY		
			CRISPY CHICKEN SLIDERS		
			Maple Miso Coleslaw, Dill Pickle, Azure Aioli, Potato Rolls		
			Served with Fries or Salad		

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.