

STARTERS

FRENCH ONION SOUP AU GRATIN	18
Beef broth, caramelized onions, red wine, crusty bread, gruyere cheese	
CREAMY TRUFFLE MUSHROOM SOUP V, GF	15
Feta cheese, roasted mushrooms	
CHARCUTERIE & CHEESE	30
Chef's selection of cured meats and cheese, cornichons, olives, mustard, honey, toasted baguette	
AZURANCINI	16
Short rib, cheddar & parmesan risotto balls, marinara	
CHICKEN SATAYS DF	me \$18 or we \$30
Served with crushed cashews, citrus slaw and peanut sauce	
CLASSIC POUTINE, CURDS AND GRAVY	16
AZURE GREENS V, VG, GF	15
Mixed greens, heirloom carrots, cured grape tomatoes, maple vinaigrette	
TRADITIONAL CAESAR	15
Romaine, chopped bacon, grana padano, croutons, roasted garlic dressing	
THE MIGHTY BOWL V, VG, GF, DF	28
Spring mix, quinoa, half an avocado, edamame, pineapple salsa, carrot, marinated tomatoes, piri piri vinaigrette	
ADD TO YOUR BOWL OR SALAD	
Pan roasted atlantic salmon DF, GF	21
Herb marinated grilled chicken breast DF, GF	16
Sautéed shrimp in a roasted garlic & parm butter (8pc) GF	18
Seared rare tuna DF, GF	22
Sesame ginger tofu V, VG, DF, GF	16

MAIN COURSES

PORK CARNITAS TACOS	26
Braised pork shoulder, coleslaw, cilantro, lime, soft tortilla, served with choice of cajun fries, greens, or caesar	
AZURE SMASH BURGER	28
6oz brisket burger, cheddar cheese, lettuce, tomato, dill pickle, tangy aioli. Served with choice of cajun fries, greens or caesar	
THE BOSS BURGER	38
Double the smash with bacon, two 6oz brisket burger patties, cheddar cheese, lettuce, tomato, dill pickle, tangy aioli Served with choice of cajun fries, greens or caesar	
VEGAN BURGER V, VG, DF	28
Beyond meat patty, lettuce, tomato, dill pickle. Served with choice of cajun fries or greens	
CHICKEN BLT	28
Herb marinated grilled chicken breast, bacon, lettuce, tomato, chive mayo, toasted multi-grain served with choice of cajun fries, greens or caesar	

MARGHERITA PIZZA V	25
Tomato sauce, basil pesto, mozzarella and bocconcini	
PEPPERONI PIZZA	27
Pepperoni, tomato sauce, chili honey, mozzarella cheese	
STEAK FRITES SALAD	48
8oz Wellington county ribeye, maître d'hôtel butter, red wine jus, cajun fries, azure greens	
WELLINGTON COUNTY TENDERLOIN GF	52
8oz filet, maître d'hôtel butter, red wine jus, roasted fingerlings, sauteed garlic broccolini, roasted mushrooms	
PAN ROASTED ATLANTIC SALMON GF	39
Roasted fingerlings, garlic broccolini, pineapple salsa, roasted mushrooms	
CHICKEN SATAY BOWL DF	38
Served with crushed cashews, citrus slaw, jasmine rice, soy glaze and peanut sauce	
PENNE BOLOGNESE	29
Beef, pork and veal blend, grana padano, fresh basil	
CHICKPEA STEW V, VG, GF, DF	28
Aromatic chickpea stew, crispy onions, fresh coriander, jasmine rice	
BUTTER CHICKEN	32
Marinated boneless chicken thighs simmered in rich butter chicken sauce, jasmine rice, naan	
substitute chicken for shrimp	38
RICOTTA & BASIL PESTO RAVIOLI V	27
Tomato sauce, grana padano, fresh basil	
SIDES	
GARLIC PARMESAN MILK BUNS 4PC V	9
CAJUN SEASONED FRIES V, VG	12
SAUTEED GARLIC BROCCOLINI V, GF	12
ROASTED FINGERLINGS V, GF	12
JASMINE RICE V, VG, GF, DF	12
ROASTED MUSHROOMS V, GF	14
DESSERTS	
VANILLA CRÈME BRULEE V, GF	16
Fresh Berries	
MANGO PASSIONFRUIT MOUSSE V, VG, GF, DF	16
Variation of raspberries	
CHOCOLATE HAZELNUT CRUNCH V	16
Sour cherry compote	
ICE CREAM OR SORBET V, GF	8
A selection of ice cream and sorbets Ask your server for todays flavours	
APPLE TART V	16
Maple apple streusel tart, raspberry sauce	

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

Indicated prices are exclusive of taxes and gratuities. 15% gratuity will be added for parties of six 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.