

BREAKFAST

FUEL UP

EGGS YOUR WAY 31
Two Eggs Any Style, Breakfast Potatoes, Choice of Toast and Choice of Bacon, Maple Pork Sausage or Black Forest Ham Includes Choice of Coffee, Tea or Juice

AZURE OMELETTE 31
Cheddar, Ham, Peppers, Onions, Breakfast Potatoes and Choice of Toast. Includes Choice of Coffee, Tea or Juice
Egg White Omelette - Add \$2

EGGS BENEDICT 32
Peameal Bacon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes. Includes Choice of Coffee, Tea or Juice

SMOKED SALMON BENEDICT 34
Smoked Salmon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes. Includes Choice of Coffee, Tea or Juice

BREAKFAST BOWL V, GF 31
Spring Mix, Quinoa, Half an Avocado, Edamame, Pineapple Salsa, Carrot, Marinated Tomatoes, Piri Piri Vinaigrette, Topped With a Poached Egg. Includes Choice of Coffee, Tea or Juice

AVOCADO TOAST V 29
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, Two Poached Eggs, Breakfast Potatoes. Includes Choice of Coffee, Tea or Juice

OATMEAL V, VG 21
Apple Compote, Brown Sugar
Includes Choice of Coffee, Tea or Juice

CONTINENTAL V 23
Fruit, Berries, Brie, Smoked Gouda, Choice of Toast or Breakfast Pastry. Includes Choice of Coffee, Tea or Juice

FRENCH TOAST V 29
Fresh And Freeze Dried Berries, Whipped Cream, Maple Syrup
Includes Choice of Coffee, Tea or Juice

BREAKFAST SIDES
SLICED BANANA 4 PEAMEAL BACON 8
MIXED FRUITS 8 BLACK FOREST HAM 6
BACON 8 SMOKED SALMON 12
MAPLE PORK SAUSAGE 8 BREAKFAST POTATOES 6

KIDS MENU

KIDS SPECIAL 22
Choice of French Toast or Banana Pancakes
Served with Yogurt, Fruit, Choice of Juice or Milk

BANANA PANCAKES 12

FRENCH TOAST 12

ONE EGG YOUR STYLE 12
Home Fries, Crispy Bacon, Toast

CEREAL WITH MILK 10

MIXED FRUIT SALAD 8

LUNCH AND DINNER

STARTERS

TOMATO DILL SOUP 15
Cured Grape Tomatoes

AZURE CAESAR 15
Crisp Romaine, Roasted Garlic Dressing, Croutons
Grana Padano, Canadian Peameal Bacon

HOUSE GREENS V, VG, GF 15
Spring Mix, Seed & Fruit Granola, Heirloom Carrot
Blueberries, Maple Kombucha Dressing

SALAD ADDITIONS
Pan Roasted Atlantic Salmon 21
Herb Marinated Grilled Chicken Breast 16

HOUSE SMOKED ATLANTIC SALMON 22
Lime Gel, Dill Crème Fraiche, Pickled Onion, Seedlings,
Toasted Baguette

MAIN COURSES

PETIT LOBSTER BUNS 45
Potato Rolls, Citrus Dijon Dressing, Shredded Iceberg
Served With Cajun Fries, Greens, Or Caesar

PRIME RIB SMASH BURGER 30
6oz Prime Rib Burger, Balderson Cheddar, Lettuce,
Tomato, Dill Pickle, Tangy Aioli
Served With Choice Of Cajun Fries, Greens, Or Caesar

THE BOSS LOBSTER BURGER 45
6oz Prime Rib Burger, Butter Poached Lobster
Balderson Cheddar, Lettuce, Tomato, Dill Pickle, Tangy Aioli
Served With Choice Of Cajun Fries, Greens, Or Caesar

CHICKEN BLT 28
Herb Marinated Grilled Chicken Breast, Cheddar, Canadian
Peameal, Lettuce, Tomato Jam, Chive Mayo, Toasted Brioche
Served With Cajun Fries, Greens, Or Caesar

RICOTTA AND BASIL PESTO RAVIOLI 27
Tomato Sauce, Grana Padano, Fresh Basil

PAN ROASTED ATLANTIC SALMON FRITES 38
Cajun Fries, Watercress Salad, Maître D'hôtel Butter

ICY WATERS ARCTIC CHARR 39
Wild Rice Pilaf, Broccolini, Crushed Pistachios,
Maître D'hôtel Butter

CHICKEN TENDERS AND FRITES 26
Plum Sauce

FUNGHI PIZZA 28
Roasted Wild Mushrooms, Truffle Mascarpone, Grana Padano,
Mozzarella, Chives

PEPPERONI PIZZA 27
Pepperoni, Chili Honey, Mozzarella Cheese, Pizza Sauce

BISON RIGATONI 35
Bison Short Rib, Rigatoni Pasta, Wild Mushrooms, Garlic
Beef Reduction, Heavy Cream, Grana Padano

HERB MARINATED GRILLED CHICKEN BOWL 39
Spring Mix, Quinoa, Half An Avocado, Edamame, Blueberries
Carrot, Marinated Tomatoes, Roasted Pepper & Apple Cider
Vinaigrette

SIDES

GARLIC PARMESAN MILK BUNS 4PC V 9
CAJUN SEASONED FRITES V, VG 12
SAUTEED GARLIC BROCCOLINI V, GF 12
ROASTED FINGERLINGS V, GF 12
JASMINE RICE V, VG, GF 12
ROASTED MUSHROOMS V, GF 14

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

Please press the room service key or dial ext. 4048 to place your order. Prices are subject to 15% service charge, a \$3.50 delivery charge per person & 13% HST.
Kindly speak to your server if you have any dietary or allergy requirements.



SWEET TOOTH

TARTE AU SUCRE 16
Chantilly Cream, Peach Compote

MANGO PASSIONFRUIT MOUSSE V, VG, GF 16
Variation Of Raspberries, Fresh, Freeze-Dried, and Coulis

CHOCOLATE TRUFFLE CAKE 16
Strawberry Coulis

MAPLE BOURBON CRÈME BRULEE V, GF 16
Fresh Berries and Toasted Pecans

ICE CREAM OR SORBET V, GF 8
A Selection of Ice Cream and Sorbets
Ask Your Server for Today's Flavours

BEVERAGES

COFFEE 10
Freshly brewed Starbucks coffee regular or decaffeinated
Serves 2

TEA 10
English Breakfast, earl grey, chamomile or mint
Serves 2

JUICE 6
Orange, grapefruit, cranberry or apple

POP & WATER

Coke, diet coke, coke zero, sprite or ginger Ale 6

Still bottled water 6

Carbonated bottled water 6

WINE SELECTION

5 oz / 8 oz / Bottle

RED WINE

PELLER ESTATE CABERNET / MERLOT 10 / 15 / 40
Niagara Peninsula, Ontario

DOMAINE ST. JACQUES (ORGANIC) 17 / 27 / 80
Cotes du Rhone, France

JAMES MITCHELL CABERNET SAUVIGNON 18 / 28 / 85
Central Valley, California

PANIZZI CHIANTI COLLI SENESI DOCG 16 / 26 / 75
Tuscany, Italy

TRAPICHE RESERVE, MALBEC 14 / 19 / 60
Mendoza, Argentina

WHITE WINE

PELLER ESTATE CHARDONNAY 10 / 15 / 40
Niagara Peninsula, Ontario

TRIU CHARDONNAY 13 / 18 / 58
VQA, Niagara, Ontario

FEATHERSTONE RIESLING 15 / 23 / 70
VQA, Niagara, Ontario

VILLA MARIA SAUVIGNON BLANC 14 / 22 / 65
Marlborough, New Zealand

CANTINA RAUSCEDO, PINOT GRIGIO 15 / 23 / 70
Trentino-Alto Adige, Italy

CHAMPAGNE & SPARKLING WINE

by bottle

BLUE GIOVELLO PROSECCO 60
Veneto, Italy

VEUVE CLICQUOT BRUT 375 ML 108
Champagne, France

VEUVE CLICQUOT BRUT 750 ML 260
Champagne, France

BEER SELECTION

DOMESTIC BEERS

Molson Canadian 9

Alexander Keith's 9

Coors Light 9

Steam Whistle Pilsner 9

IMPORTED BEERS

Heineken 10

Corona 10

LOCAL CRAFT BEER

Side Launch (Wheat) 11

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