

STARTERS

TOMATO DILL SOUP V, GF 15
Cured Grape Tomatoes

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

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

SALAD ADDITIONS
Pan Roasted Atlantic Salmon DF, GF 21
Herb Marinated Grilled Chicken Breast DF, GF 18
Sesame Ginger Tofu 16

CHARCUTERIE & CHEESE 30
Niagara Pingue Prosciutto, Capocollo, Bresaola, Mountain
Oak Wild Nettle Gouda, Quebec Oka, Crostini, Grainy
Mustard, Honey, Cornichon, Olives

CLASSIC POUTINE 16
French Fries, Quebec Cheese Curds, Rich Poutine Gravy

LOBSTER POUTINE 28
French Fries, Quebec Cheese Curds, East Coast Lobster,
Lobster Gravy

MAIN COURSES

PETIT LOBSTER BUNS 45
Potato Rolls, Citrus Dijon Dressing, Shredded Iceberg
Served with Choice of Cajun Fries, Greens, or Caesar

PRIME RIB SMASH BURGER 29
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 29
Herb Marinated Grilled Chicken Breast, Cheddar, Canadian
Peameal, Lettuce, Tomato Jam, Chive Mayo, Toasted Brioche
Served with Choice of Cajun Fries, Greens, or Caesar

HERB MARINATED GRILLED CHICKEN BOWL DF, GF 39
Spring Mix, Quinoa, Half An Avocado, Edamame,
Blueberries, Carrot, Marinated Tomatoes, Roasted
Pepper & Apple Cider Vinaigrette
Substitute Chicken for Sesame Ginger Tofu for a Vegan Bowl

TOURTIERANCINI 29
Blend of Ground Beef Brisket and Pork, Root Vegetables,
Parmesan and Cheddar
Served with Blueberry Jus and Watercress
Served with Choice of Cajun Fries, Greens, or Caesar

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

PAN ROASTED ATLANTIC SALMON FRITES 39
Cajun Fries, Watercress Salad, Maitre D'hôtel Butter

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

SIDES

CAJUN SEASONED FRIES V, VG 12
SAUTEED GARLIC BROCCOLINI V, VG, GF 12
ROASTED RED SKIN POTATOES V, VG, GF 12
ROASTED MUSHROOMS V, VG, GF 14

SWEET TOOTH

TARTE AU SUCRE V 16
Chantilly Cream, Peach Compote

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

CHOCOLATE TRUFFLE CAKE V 16
Strawberry Sauce

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 Todays Flavours

DAILY LUNCH SPECIALS

MONDAY

HOUSE SMOKED SALMON AVOCADO TOAST 25
Dill Crème Fraiche, Roasted Red Pepper Ricotta, Half
an Avocado, Toasted Rye, Side Green Salad

TUESDAY

PIRI PIRI CHICKEN BREAST 25
Mini Red Potatoes, Garlic Broccolini, Roasted
Mushrooms

WEDNESDAY

DUCK LEG CONFIT POUTINE 25
Cheese Curds, Rich Poutine Gravy, French Fries

THURSDAY

RIGATONI & LOBSTER 25
Rose Sauce, Spinach and Grana Padano

FRIDAY

WHISKEY BBQ BISON SANDO 25
Shredded Bison, Crown Royale BBQ Sauce, Citrus
Coleslaw, Pickles on a Sesame Seed Bun, Side Fries

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 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.

STARTERS

TOMATO DILL SOUP	V, GF	15
Cured Grape Tomatoes		
AZURE CAESAR		15
Crisp Romaine, Roasted Garlic Dressing, Croutons, Grana Padano, Canadian Peameal Bacon		
HOUSE GREENS	V	15
Spring Mix, Seed & Fruit Granola, Heirloom Carrot, Blueberries, Maple Kombucha Dressing		
CHARCUTERIE & CHEESE		30
Niagara Pingue Prosciutto, Capocollo, Bresaola, Mountain Oak Wild Nettle Gouda, Quebec Oka, Crostini, Grainy Mustard, Honey, Cornichon, Olives		
CLASSIC POUTINE		16
French Fries, Quebec Cheese Curds, Rich Poutine Gravy		
LOBSTER POUTINE		28
French Fries, Quebec Cheese Curds, East Coast Lobster, Lobster Gravy		
TOURTIERANCINI		16
Blend of Ground Beef Brisket and Pork, Root Vegetables, Parmesan and Cheddar, served with Blueberry Jus & Watercress		
ROASTED BONE MARROW	DF	24
Braised Bison Short Rib, Smoked Sea Salt, Pickled Onion, Chives, Toasted Baguette		
HOUSE SMOKED ATLANTIC SALMON		22
Lime Gel, Dill Crème Fraiche, Pickled Onion, Seedlings, Toasted Baguette		

MAIN COURSES

ONTARIO DUCK LEG CONFIT	GF	39
Pan Seared, Potato Rosti, Preserved Stone Fruit, Watercress, Pomegranate Reduction		
Pair with a glass of Organized Crime “Break-In”, Pinot Noir VQA, Niagara, Ontario - 14		
12OZ WELLINGTON COUNTY RIBEYE	GF, DF	69
Roasted Mushrooms, Cippolini, Confit Potato, Red Wine Jus		
Pair with a glass of James Mitchell, Cabernet Sauvignon, Central Valley, California - 18		
PAN ROASTED ATLANTIC SALMON	GF, DF	39
Roasted Baby Potatoes, Tomato Jam, Corn & Edamame Succotash		
Pair with a glass of La Crema, Chardonnay, Sonoma Coast, California - 19		
ICY WATERS ARCTIC CHARR	GF	39
Wild Rice Pilaf, Broccolini, Crushed Pistachios, Maître D'hôtel Butter		
Pair with a glass of Columbia Crest, Chardonnay, Washington, USA - 14		
10oz BONE IN ONTARIO PORKCHOP		42
Canadian Whiskey BBQ Glaze, Roasted Mushrooms, French Fries		
Pair with a glass of Earthworks Shiraz Barossa Valley, Australia - 14		
BISON RIGATONI		38
Bison Short Rib, Rigatoni Pasta, Roasted Mushrooms, Garlic Beef Reduction, Heavy Cream, Grana Padano		
Pair with a glass of Panizzi Chianti Colli Senesi, Tuscany, Italy - 16		



RICOTTA AND BASIL PESTO RAVIOLI	V	27
Tomato Sauce, Grana Padano, Fresh Basil		
Pair with a glass of Cantina Rauscedo, Pinot Grigio, Friuli, Italy - 15		
PROVIMI VEAL SHANK PRESS	GF	48
Foie Gras Torchon, Potato Rosti, Charred Cippolini, Broccolini, Carrot Ginger Puree, Red Wine Jus		
Pair with a glass of Trapiche Reserve Malbec, Mendoza, Argentina - 14		
HERB MARINATED GRILLED CHICKEN BOWL	GF, DF	39
Spring Mix, Quinoa, Half an Avocado, Edamame, Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper & Apple Cider Vinaigrette		
Substitute Chicken for Sesame Ginger Tofu for a Vegan Bowl		
Pair with a glass of Villa Maria, Sauvignon Blanc, Marlborough, New Zealand - 14		
SIDES		
CAJUN SEASONED FRIES	V, VG	12
SAUTEED GARLIC BROCCOLINI	V, VG, GF	12
ROASTED RED SKIN POTATOES	V, VG, GF	12
ROASTED MUSHROOMS	V, VG, GF	14
SWEET TOOTH		
TARTE AU SUCRE	V	16
Chantilly Cream, Peach Compote		
MANGO PASSIONFRUIT MOUSSE	V, VG, GF	16
Variation Of Raspberries, Fresh, Freeze-Dried, and Coulis		
CHOCOLATE TRUFFLE CAKE	V	16
Strawberry Sauce		
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 Todays Flavours		

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 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.