

BREAKFAST

All Breakfast Items Include Choice of Coffee, Tea or Juice

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

AZURE OMELETTE 31
Cheddar, Ham, Peppers, Onions, Breakfast Potatoes and Choice of Toast
Egg White Omelette - Add \$2

EGGS BENEDICT 32
Peameal Bacon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

SMOKED SALMON BENEDICT 34
Smoked Salmon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

BREAKFAST BOWL V 31
Wheat Berry Salad, Half an Avocado, Watermelon Radish, Blueberries, Marinated Tomatoes, Pineapple Salsa, Seedling Cress, Roasted Pepper and Apple Cider Vinaigrette, Topped with Two Poached Eggs

POACHED EGGS AVOCADO TOAST V 29
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, Two Poached Eggs, Breakfast Potatoes

OATMEAL VG 21
Apple Compote, Brown Sugar

CONTINENTAL V 23
Mixed Fruits, Sage Derby, Double Cream Brie
Choice of Toast or Breakfast Pastry

FRENCH TOAST V 29
Fresh and Freeze Dried Berries, Whipped Cream, Maple Syrup

BREAKFAST SIDES

SLICED BANANA	4	PEAMEAL BACON	8
MIXED FRUIT	8	BLACK FOREST HAM	6
BACON	10	SMOKED SALMON	14
MAPLE PORK SAUSAGE	8	BREAKFAST POTATOES	6
BREAKFAST PASTRY	5		

KIDS BREAKFAST 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, Bacon, Toast

CEREAL WITH MILK 10

MIXED FRUIT SALAD 8

LUNCH AND DINNER

STARTERS

PARSNIP & LEEK SOUP V, GF 16
Crispy onions

CHILLED GREEN PEA SOUP WITH MINT V 16
Butter Toasted Brioche Croutons

AZURE CAESAR 18
Crisp Romaine, Roasted Garlic Dressing, Herbed Croutons, Crispy Onions, Parmigiano Reggiano, Chopped Smoked and Peameal Bacon

CASA GREENS V, GF 18
Field Greens, Seed & Fruit Granola, Watermelon Radish, Blackberries, Crumbled Goat Cheese, Maple Kombucha Dressing

SALAD ADDITIONS

Pan Roasted Atlantic Salmon DF, GF 21
Herb Marinated Grilled Chicken Breast DF, GF 18
Sesame Ginger Tofu VG, DF, GF 16
Seared Rare Tuna DF, GF 29
Burratini with cracked black pepper and olive oil V, GF 18

SHRIMP COCKTAIL GF, DF 24
Fresh Lemon, Cocktail Sauce, House Hot Sauce

MAIN COURSES

PRIME RIB SMASH BURGER 30
6oz Prime Rib Burger, Aged Cheddar, Lettuce, Tomato, Dill Pickle, Azure Aioli
Served with Choice of Cajun Fries, Greens, or Caesar

MONTREAL CHICKEN CLUB 32
Grilled Chicken, Montreal Smoked Meat, Aged Cheddar Mustard, Aioli, Lettuce, Toasted Brioche
Served with Cajun Fries, Greens or Caesar

PAN ROASTED ATLANTIC SALMON FRITES 45
Cajun Fries, Citrus & Arugula Salad, Maple Brown Butter

CHICKEN TENDERS AND FRIES 26
Plum Sauce

PIZZA & PASTA

BRAISED LAMB AND SWEET PEA TAGLIATELLE 36
Pinot Jus, Asparagus, Mascarpone, Herbs, Reggiano

ROASTED MUSHROOM PENNE V 29
Roasted Garlic and Parmesan Cream, Crispy Onions, Aged Cheddar, Parsley Crumbs

HOT HONEY SOPPRESSATA PIZZA 28
Tomato, Fior Di Latte, Chili Flakes, Hot Honey Finish

ROASTED VEGETABLE & GOAT CHEESE PIZZA V 29
Zucchini, Peppers, Eggplant, Chèvre, Balsamic

SHORT RIB & CARAMELIZED ONION PIZZA 29
Braised Beef, White Cheddar, Onion Jam, Arugula
Horseradish Crema

CAPRESE DELUXE PIZZA V 27
Fresh Tomato, Bocconcini, Basil, Pesto Drizzle

SIDES

DUCK FAT ROASTED FINGERLINGS GF, DF	12	CRISPY BRUSSELS WITH PARMESAN DUST V, GF	15
PARMESAN TRUFFLE FRIES V	18	GARLIC BUTTER SAUTEED MUSHROOMS V, GF	16
CAJUN SEASONED FRIES DF, VG	12	LEMONGRASS GINGER CURRY CHICKPEAS VG, GF	14
DAUPHINOISE POTATO V, GF	12		

GF - Gluten Friendly 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.

FLEXIBLE DINING

Introducing Versatile and Nutritionally Balanced Dishes, Available Anytime

AZURE POWER BOWL VG 24

Wheat Berry Salad, Half an Avocado, Watermelon Radish, Blueberries, Marinated Tomatoes, Pineapple Salsa, Seedling Cress, Roasted Pepper and Apple Cider Vinaigrette

ADDITIONS

Pan Seared Atlantic Salmon GF, DF 21

Herb Marinated Grilled Chicken GF, DF 18

Sesame Ginger Tofu VG, DF, GF 16

Seared Rare Tuna DF, GF 29

Burratini with Cracked Black Pepper and Olive Oil V 18

AVOCADO TOAST V 22

Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, House Greens

SWEET TOOTH

TRIO OF RASPBERRY RED CURRENT BAVAROIS, LIME CURD TART AND MANGO CHEESECAKE V 20
Strawberry Compote, Fresh Strawberries

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

BELGIUM CHOCOLATE TRUFFLE CAKE V 16
Strawberry Coulis

ICE CREAM OR SORBET V, GF 10
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 8
Orange, Grapefruit, Cranberry or Apple

POP & WATER

COKE, DIET COKE, COKE ZERO, SPRITE OR GINGER ALE 6

STILL BOTTLED WATER 6

SPARKLING BOTTLED WATER 6

WINE SELECTION

RED WINE 6 oz / Bottle

PELLER ESTATE CABERNET MERLOT 13 / 60

Niagara Peninsula, Ontario

TRAPICHE RESERVE, MALBEC 15 / 65

Mendoza, Argentina

PERES CRUZ RESERVA 15 / 65

Cabernet Sauvignon, Chile

CARPINETO DOGAJOLO ROSSO TOSCANO 18 / 75

Sangiovese, Toscana, Italy

WHITE WINE

PELLER ESTATE CHARDONNAY 13 / 60

Niagara Peninsula, Ontario

TRIUSS SAUVIGNON BLANC 15 / 65

VQA, Niagara, Ontario

FEATHERSTONE RIESLING 15 / 65

VQA, Niagara, Ontario

VILLA MARIA SAUVIGNON BLANC 15 / 65

Marlborough, New Zealand

CANTINA RAUSCEDO, PINOT GRIGIO 16 / 70

Trentino-Alto Adige, Italy

CHAMPAGNE & SPARKLING WINE

by bottle

BLUE GIOVELLO PROSECCO 65

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

Imported Beers

HEINEKEN 11

ALEXANDER KEITH'S 9

CORONA 11

COORS LIGHT 10

Local Craft Beer

STEAM WHISTLE PILSNER 9

SIDE LAUNCH (WHEAT) 11



Experience an immersive 5-course dining adventure unlike any other, where every guest becomes part of the story*

*Please book 24-hours in advance

A MAGICAL DINING EXPERIENCE
THE MAGIC TABLE
— BY THOMMY TEN & AMÉLIE VAN TASS —
THE CLAIRVOYANTS

Afternoon Tea

Savour an elegant selection of savory bites, freshly baked scones and decadent confectionery every Saturday and Sunday



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