

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	Maple Pork Sausage 8
Breakfast Pastry 5	Peameal Bacon 8
Black Forest Ham 6	Bacon 10
Breakfast Potatoes 6	Smoked Salmon 14
Mixed Fruit 8	

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

Sesame Ginger Tofu VG, GF 16
Herb Marinated Grilled Chicken Breast DF, GF 18
Burratini with Cracked Black Pepper and Olive Oil V, GF 18
Pan Roasted Atlantic Salmon DF, GF 21
Seared Rare Tuna DF, GF 29

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

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.

SIDES

- Duck Fat Roasted Fingerlings GF, DF 12
- Cajun Seasoned Fries DF, VG 12
- Dauphinoise Potato V, GF 12
- Lemongrass Ginger Curry Chickpeas VG, GF 14
- Crispy Brussels with Parmesan Dust V 15
- Garlic Butter Sauteed Mushrooms V, GF 16
- Parmesan Truffle Fries V 18

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
Sesame Ginger Tofu VG, GF 16
Herb Marinated Grilled Chicken Breast DF, GF 18
Burratini with Cracked Black Pepper and Olive Oil V, GF 18
Pan Roasted Atlantic Salmon DF, GF 21
Seared Rare Tuna DF, GF 29

AVOCADO TOAST V 24
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye,
House Greens

SWEET TOOTH

TRIO OF RASPBERRY RED CURRANT 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

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 6 oz / Bottle
Peller Estate Chardonnay 13/60
Niagara Peninsula, Ontario

Trius 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
Alexander Keith's 9
Coors Light 10
Steam Whistle Pilsner 9

Imported Beers
Heineken 11
Corona 11
Local Craft Beer
Side Launch (Wheat) 11

POP & WATER

JUICE 8
Orange, Grapefruit, Cranberry or Apple

Coke / Diet Coke / Coke Zero / Sprite / Ginger Ale 6

Still Bottled Water 6

Sparkling Bottled Water 6

A MAGICAL DINING EXPERIENCE

THE MAGIC TABLE

— BY THOMMY TEN & AMÉLIE VAN TASS —
THE CLAIRVOYANTS

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

*Please book 24-hours in advance.



Afternoon Tea at Azure

Savour an elegant selection of
savoury bites, freshly baked scones
and decadent confectionery
every Saturday and Sunday
from 1PM - 4PM.



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