

BREAKFAST

FUEL UP

AZURE CLASSIC

27

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

27

Cheddar, ham, peppers, onions, breakfast potatoes and choice of toast. Includes choice of coffee, tea or juice.
Egg white Omelette - Add \$2

PEAMEAL BENNY

28

Peameal bacon, English muffin, two poached eggs, hollandaise sauce, breakfast potatoes. Includes choice of coffee, tea or juice

SALMON BENNY

32

Smoked salmon, English muffin, two poached eggs, hollandaise sauce, breakfast potatoes. Includes choice of coffee, tea or juice

BREAKFAST BURGER

27

Maple cured sausage patty, cheddar, fried egg, tomato jam, tangy aioli, sesame seed bun, breakfast potatoes. Includes choice of coffee, tea or juice

AVOCADO TOAST

24

Sliced avocado, roasted red pepper ricotta, toasted rye, two poached eggs, breakfast potatoes

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

GOOD MORNING

YOGURT PARFAIT

18

Seed granola, passionfruit puree, fresh strawberries

OATMEAL

18

Apple compote, brown sugar

CONTINENTAL

26

Fruit, berries, brie, smoked gouda, choice of toast or breakfast pastry. Includes choice of coffee, tea or juice

FRENCH TOAST

22

Fresh and freeze dried berries, whipped cream, maple syrup

BREAKFAST BOWL

21

Quinoa, baby kale, cherry tomatoes, watermelon radish, hemp seeds, puffed wild rice, maple vinaigrette
A soft poached egg - Add \$3

KIDS MENU

KIDS SPECIAL

21

Choice of French Toast or Banana Pancakes
Served with yogurt, fruit, choice of juice or milk

BANANA PANCAKES

10

ONE EGG YOUR STYLE

12

Home Fries, Crispy Bacon, Toast

CEREAL WITH MILK

8

MIXED FRUIT SALAD

8

Seasonal Selection

LUNCH & DINNER

STARTER AND SIDES

KALE CAESAR SALAD

15

Baby kale, romaine, chopped bacon, grana Padano, croutons, roasted garlic dressing

AZURE GREENS

14

Mixed greens, seed granola, shaved vegetables, peach lime vinaigrette
Salad Additions - Chicken 16 / Salmon 16 / Shrimp 16

CHARCUTERIE & CHEESE

30

Chef's selection of cured meats and cheese, cornichons, olives, mustard, honey, toasted baguette

CREAMY SWEET CORN SOUP

13

charred corn, dill popcorn

CAJUN FRIES	10	BABY BOK CHOY	8
JASMINE RICE	6	MILK BUNS 2PC	5
DUCK FAT FINGERLINGS	10		

MAIN COURSES

LOWER SIMCOE SMASH BURGER

28

6oz beef brisket patty, cheddar cheese, lettuce, tomato, dill pickle, tangy aioli, sesame seed bun
Choice of cajun fries, Azure greens or kale Caesar salad
Make it a smashed double cheeseburger - Add \$14

BEYOND MEAT BURGER

28

Sesame seed bun, lettuce, tomato, dill pickle, tangy aioli
Choice of cajun fries, Azure greens or kale Caesar salad

FRONT STREET CLUB

28

Herb marinated grilled chicken breast, bacon, brie, lettuce, tomato jam, chive mayo, ciabatta. Served with choice of cajun fries, Azure greens or kale Caesar salad

PIRI PIRI SALMON

38

Pan roasted piri piri glazed Atlantic salmon, Israeli couscous, green peas, charred corn, cured grape tomatoes

MAFALDA BOLOGNESE

29

Beef, pork and veal blend, grana padano, fresh basil

RICOTTA AND BASIL PESTO RAVIOLI

27

Tomato sauce, grana padano, fresh basil

LEMONGRASS & GINGER CURRY BOWL

38

Chickpea 26 Chicken breast 35 Shrimp 38
Jasmine rice, baby bok choy, citrus slaw, coconut curry sauce & cashews

BUTTER CHICKEN

32

Marinated boneless chicken thighs, jasmine rice, naan, raita

CHICKEN TENDERS

24

Crisp chicken fingers, fries, plum sauce

AVAILABLE FOR DINNER 4:00 PM - 11:00 PM

SLOW BRAISED BEEF SHORT RIB

45

Confit fingerlings, broccolini, pickled pearl onion, red wine jus

MARGHERITA PIZZA

23

Tomato sauce, basil pesto, mozzarella and burrata cheese

PEPPERONI PIZZA

24

Pepperoni, tomato sauce, chili honey, mozzarella cheese

BRAISED SHORT RIB PIZZA

30

Tender short rib, roasted red pepper ricotta, mozzarella, pickled hot banana peppers, pizza sauce, chives
A Caesar dip on the side of your pizza - Add \$2



SWEET TOOTH	
RASPBERRY MOUSSE	14
Passionfruit puree, freeze dried raspberries	
CHEESECAKE	14
Sour cherry sauce, whipped cream	
CHOCOLATE TRUFFLE CAKE	14
Raspberry coulis	
ICE CREAM & SORBET	
Ask your order taker for Chef's featured selection	
1 Scoop \$5 2 Scoops \$8	
BEVERAGES	
COFFEE	
Freshly brewed Starbucks coffee regular or decaffeinated	
2 Cup Pot \$8 / 4 Cup Pot \$10	
TEA	
English Breakfast / Earl Grey / Chamomile / Mint	
2 Cup Pot \$8 / 4 Cup Pot \$10	
JUICE	6
Orange / Grapefruit / Cranberry / Apple	
POP & WATER	
Coke / Diet Coke / Coke Zero / Sprite / Ginger Ale	5
Still Bottled Water	5
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	5 oz / 8 oz / Bottle
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	10
Side Launch (Wheat)	

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.