

STARTERS

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



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 39
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

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

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

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 BRÛLÉE 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

FLEXIBLE DINING
Introducing Versatile and Nutritionally Balanced Dishes, Available Anytime

AZURE POWER BOWL VG, GF Spring Mix, Quinoa, Half an Avocado, Edamame, Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper and Apple Cider Vinaigrette	24
ADDITIONS	
HERB MARINATED GRILLED CHICKEN	
SESAME GINGER TOFU	18
	16
AVOCADO TOAST V Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, House Greens	22

MAIN COURSES 39

ONTARIO DUCK LEG CONFIT GF
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 43
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 41
Wild Rice Pilaf, Broccolini, Crushed Pistachios, Maître D'hôtel Butter
Pair with a glass of Columbia Crest, Chardonnay, Washington, USA - 14

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

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 Pique 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

FLEXIBLE DINING

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AZURE POWER BOWL VG, GF 24
Spring Mix, Quinoa, Half an Avocado, Edamame,
Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper
and Apple Cider Vinaigrette

ADDITIONS
HERB MARINATED GRILLED CHICKEN 18
SESAME GINGER TOFU 16

AVOCADO TOAST V 22
Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye,
House Greens

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

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, Maître D'hôtel Butter

ICY WATERS ARCTIC CHARR GF 39
Wild Rice Pilaf, Broccolini, Crushed Pistachios,
Maître 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

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DAILY LUNCH SPECIALS 25

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

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