

STARTERS

LEEK AND POTATO SOUP 15
Bacon Onion Jam, Herb Oil

AZURE CAESAR 15
Crisp Romaine, Roasted Garlic Dressing, Croutons,
Grana Padano, Chopped Smoked and Peameal Bacon

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

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

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

SMOKED MEAT POUTINE 20
French Fries, Quebec Cheese Curds, Rich Poutine
Gravy, Smoked Meat Brisket

SHRIMP COCKTAIL GF, DF 24
Fresh Lemon, Cocktail Sauce, Chef Tito's Hot Sauce

CRISPY BRUSSELS VG, GF 15
Maple Tahini, Pomegranate Reduction, Pumpkin Seeds

MAIN COURSES

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

SMOKED MEAT ROLLS 26
Cured and Seasoned Smoked Brisket, Yellow
Mustard, Dill Pickles, Potato Rolls
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

BEEF BRISKET DIP 35
Slow-Cooked Tender Beef Brisket, Caramelized Onions
Piled High on a Toasted Baguette, Horseradish Aioli,
Beef Jus for Dipping, Coleslaw and Dill Pickle

CREAMY CHICKEN PENNE 39
Mornay Sauce, Baby Kale, Roasted Squash,
Squash Mascarpone, Herb Marinated Grilled
Chicken Breast

TOMATO FARFALLE V 29
Roasted Garlic, Green Peas, Sun Dried and Marinated
Tomatoes, Tomato Sauce, Sweet Pepper Ricotta

ROASTED MUSHROOM, WILD RICE AND
BARLEY RISOTTO 29
Three Mushroom Blend, Fresh Herbs, Grana Padano

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

ICY WATERS ARCTIC CHARR 39
Wild Rice and Barley Pilaf, Roasted Root Vegetables,
Crushed Pistachios, Maitre D'hôtel Butter

SIDES

TRUFFLE PARM FRIES V 16
CAJUN SEASONED FRIES VG 12
SAUTÉED GARLIC BROCCOLINI VG, GF 12
ROASTED RED SKIN POTATOES VG, GF 12
ROASTED MUSHROOMS VG, GF 14
ROASTED ROOT VEGETABLES VG, GF 14

DAILY LUNCH SPECIALS 25

MONDAY

HOUSE SMOKED SALMON AVOCADO TOAST
Dill Sour Cream, Roasted Red Pepper Ricotta,
Half an Avocado, Toasted Rye, Side Green Salad

TUESDAY

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

WEDNESDAY

CHICKEN SATAYS
Served with Peanut Sauce, Fries or Salad

THURSDAY

BEEF BRISKET SLIDERS
Whiskey BBQ, Citrus Coleslaw, Dill Pickle
Served with Fries or Salad

FRIDAY

CHICKEN TENDER PLATTER
Cajun Fries, Azure Greens

GF - Gluten Friendly 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

LEEK AND POTATO SOUP Bacon Onion Jam, Herb Oil	15
AZURE CAESAR Crisp Romaine, Roasted Garlic Dressing, Croutons, Grana Padano, Chopped Smoked and Peameal Bacon	15
HOUSE GREENS V Spring Mix, Seed & Fruit Granola, Heirloom Carrot, Blueberries, Maple Kombucha Dressing	15
AZURE POWER BOWL VG, GF Spring Mix, Quinoa, Half an Avocado, Edamame, Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper and Apple Cider Vinaigrette	24
SALAD ADDITIONS	
<i>Pan Roasted Atlantic Salmon</i> DF, GF	21
<i>Herb Marinated Grilled Chicken Breast</i> DF, GF	18
<i>Sesame Ginger Tofu</i> VG, GF	16
CHARCUTERIE & CHEESE	
Niagara Pingue 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
SMOKED MEAT POUTINE French Fries, Quebec Cheese Curds, Rich Poutine Gravy, Smoked Meat Brisket	20
SHRIMP COCKTAIL GF, DF Fresh Lemon, Cocktail Sauce, Chef Tito's Hot Sauce	24
CRISPY BRUSSELS VG, GF Maple Tahini, Pomegranate Reduction, Pumpkin Seeds	15
HOUSE SMOKED ATLANTIC SALMON GF Lime Gel, Dill Sour Cream, Pickled Onion, Seedlings, Rosti Potato	25

MAIN COURSES

HALF ROASTED CHICKEN Canadian Whiskey BBQ Glaze, Roasted Potatoes, Corn and Edamame Succotash	39
CANADIAN PRIME 10oz STRIPLOIN Potato Rosti, Roasted Mushrooms, Carrots, Red Wine Jus, Watercress Salad	69
ICY WATERS ARCTIC CHARR Wild Rice and Barley Pilaf, Roasted Root Vegetables, Crushed Pistachios, Maître D'hôtel Butter	41



PAN ROASTED ATLANTIC SALMON Lobster Emulsion, Roasted Potatoes, Broccolini, Marinated Tomatoes	43
BEEF BRISKET PLATE Molasses Baked Beans, Roasted Root Vegetables, Jus, Citrus Coleslaw	39
10oz BONE IN VEAL CHOP Truffle Parmesan Fries, Red Wine Jus, Watercress Salad	59
BRAISED LAMB SHANK Crispy Leeks, Potato Rosti, Roasted Root Vegetables, Red Wine Jus	55
CREAMY CHICKEN PENNE Mornay Sauce, Baby Kale, Roasted Squash, Squash Mascarpone, Herb Marinated Grilled Chicken Breast	39
TOMATO FARFALLE V Roasted Garlic, Green Peas, Sun Dried and Marinated Tomatoes, Tomato Sauce, Sweet Pepper Ricotta	29
ROASTED MUSHROOM, WILD RICE AND BARLEY RISOTTO Three Mushroom Blend, Fresh Herbs, Grana Padano	29

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