

## start

Azure Soup	9
Grilled <i>Chicken</i> Tortilla Soup □ Tequila Splash	10
□ Seared Ahi tuna	18
winter green salad □ pineapple slivers □ sesame and ginger vinaigrette	
□ Warm Truffled <i>Baby Vegetable</i> Salad	15
toasted Pine nuts □ cherry balsamic bubble bath □ <i>micro seedlings</i>	
Crab Encrusted Scallops	16
roasted corn chowder □ lobster dust □ double smoked bacon	

## salad

Smoked <i>Quebec Duck Breast</i>	16
cherry gastrique □ winter melon □ tatsoi □ lotus chips	
Hand Picked Winter Greens	14
candied northern ontario spy apple □ roasted almonds	
Crumbled <i>chevre</i> □ Apple balsamic Vinaigrette	
Azure Caesar Salad – Appetizer	12
Azure Caesar salad – Entrée	16
red and green romaine hearts □ shaved parmesan	
garlic anchovy crouton □ classic caesar dressing	
add grilled naturally raised <i>chicken</i>	6
add grilled <i>organic B.C salmon</i>	7
add grilled shrimp	9

## pasta

Shiraz stained Goat Cheese Tortellini	25
<i>braised lamb shank</i>   shiitake mushrooms   asparagus   green pea	
Pappardella Bolognese	21
<i>wellington county beef</i> □ <i>micro basil</i> □ shaved parmesan	

azure □ local □ canadian □ **organic** □ sustainable □ protecting endangered species

□ healthy option  
vegetarian and gluten free menus are available

## main

Chicken and Shrimp or Beef Stir-Fry tofu □ daikon sprouts □ fried wonton □ cilantro □ Jasmine rice	25
Grilled Boneless-Skinless <b>Chicken Breast</b> □ quinoa and wild rice salad □ raisins □ toasted pinenuts □ gremolata	25
Grilled <b>Wellington County Striploin Steak</b> potato gratin □ sautéed mushrooms □ broccolini	44
<b>Organic B.C Salmon</b> □ celeriac puree □ wilted arugula caramelized fennel □ saffron nage	32
Pan Seared Wellington County <b>Beef Tenderloin</b> spiced butternut squash □ forest Mushroom □ kohlrabi quebec fois gras demiglace	46
Roasted Ontario <b>Pork Chop</b> parsnip potato puree □ double smoke bacon □ roasted leek jam Spinach □ granny smith apple	42
Simmered west coast halibut □ shellfish broth □ garden vegetables □ fingerling potato	35
Ontario Farmed <b>Veal Chop</b> potato pave □ asparagus ribbons □ glazed baby carrots red wine jus	40
Semi-Boneless <b>Grain Fed Half Chicken</b> butternut squash Mash □ roasted onion relish □ baby beets natural juice reduction	32
Grilled <b>Wellington County Sirloin Tip</b> potato gratine □ asparagus □ sauteed mushroom	38

## Sides

asparagus □ shaved parmesan □	7
roasted fingerling potatoes □ rosemary	7
broccolini □ roasted garlic □	7
jumbo shrimp	7
<b>azure</b> □ <b>local</b> □ <b>canadian</b> □ <b>organic</b> □ <b>sustainable</b> □ <b>protecting endangered species</b>	

consuming raw or undercooked meats, seafood, eggs etc. may increase your risk of food borne illness  
a 15% gratuity is added to parties of 8 or more