



### Eggs

Azure Full Breakfast 16  
Two eggs any style, served with bacon & sausage, two pieces of French toast, Niagara fruit compote

Eggs Benedict 18  
Classic with Canadian back bacon  
Or  
Atlantic smoked salmon, braised granny smith apples

Steak and Eggs 23  
4 oz Sterling Silver tenderloin with two eggs, hash browns, roasted tomatoes & toast

3 Egg Omelet 16  
Choice of: Salmon, ham, cheese, mushrooms or tomatoes; choice of hash browns or mesclun greens.  
Egg white only omelet add \$3

Heart Smart Start 16  
Poached eggs on a bed of spinach; served with roasted tomato, cottage cheese, fresh fruit & toast

### Brunch Classics

Butter Milk Pancakes or Whole Wheat Waffles 16  
With pure Canadian maple syrup & seasonal fruit compote

The Farmers Skillet 14  
2 fried eggs with sautéed bell peppers, tomatoes, asparagus, double smoked bacon, charred onions and sautéed new potatoes, gruyere cheese

Corned Beef Hash 16  
Poached eggs atop traditional corned beef hash seasoned potatoes and scallions

Seasonal Fruit Plate 16  
Minted yogurt, chestnut honey

Classic Quiche Lorraine 18  
Grilled vegetables, cheese fondue drizzle

Fresh Fruit Yogurt Parfait 9  
Apple, cantaloupe, honeydew, organic granola & seasonal berries

### Sides

Sausages, bacon, peameal Bacon or Smoked salmon 7

Cottage cheese or fruit cup 6

Home fries or toast 4

### Patisserie Accompaniments 5.00

Select 2 of the following:  
Muffins  
Croissants  
Toast

Served with fresh butter and house made fruit compote, jams and honey

### Lunch Favourites

Lobster Salad 21  
Arugula, grape tomato, avocado & tobiko caviar

French Onion Soup 9  
Gruyere cheese & parmesan croutons

Azure "Caesar" Salad 13  
Romaine hearts, caesar vinaigrette, garlic crostini, marinated anchovies  
Add grilled chicken 6 Add poached shrimp 9

Fish and Chips 20  
Crispy beer battered halibut with yukon gold fries & homemade tartar sauce

Canadian Wild Salmon Romesco 28  
Roasted garlic, swiss chard and white polenta

Gnocchi "A La Nicoise" 24  
Zucchini, summer squash, olive and heirloom tomato

### Sandwiches

Azure Clubhouse 18  
Smoked chicken breast, fried egg, bibb lettuce, tomato, white cheddar & crispy bacon

Grilled Vegetable Panini 15  
Herbed chevre, black olive spread, arugula

Smoked Salmon Panini 18  
Cream cheese, tomato, vidalia onion and cucumber

8 oz Sterling Silver Beef Burger 16  
Add Cheddar 2  
Add Crisp bacon 2  
Add Grilled onions 2

### Brunch Cocktails

1<sup>st</sup> Class Caesar 14  
Ketel One vodka, Sake, horseradish, clamato

Grand Mimosa 12  
Sparkling wine, orange juice, splash of Grand Marnier

Kir Royale 12  
Traditional combination of sparkling wine and Cassis

### Fruit Juices and Beverages

Freshly squeezed orange or grapefruit juice 7.00  
Apple, cranberry, tomato or v8 juice 4.50  
Whole, skim or chocolate milk 3.50  
Freshly brewed coffee, decaffeinated coffee and specialty teas 4.50  
Espresso 5.00  
Cappuccino, café latte 5.50