

# AZURE

Restaurant & Bar

## Weekend Brunch Menu 2010

### Eggs

Azure Full Breakfast 16  
Two Eggs Any Style, served with Bacon & Sausage, Two Pieces of French Toast, Niagara Fruit Compote, Toast

Eggs Benedict 18  
Classic with Canadian Back Bacon  
Or  
Atlantic Smoked Salmon, Braised Granny Smith Apples

Steak and Eggs 23  
4oz Sterling Silver Tenderloin with Two Eggs,  
Hashbrowns, Roasted Tomatoes & Toast

3 Egg Omelet 16  
Choice of: Salmon, Ham, Cheese, Mushrooms or  
Tomatoes. Choice of Hashbrowns 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

### Lunch Favourites

Herb Marinated Chanteclaire Chicken 32  
Local Mennonite Organically Raised Potted Pea &  
Asparagus Brulée, Corn Stuffing, Rosemary Nage

French Onion Soup 9  
Gruyere Cheese & Cheese Curd Croutons

Azure "Caesar" Salad 13  
Romaine Hearts, Caesar Vinaigrette, Garlic Crostini  
Add Grilled Chicken 6 Add Grilled Shrimp 9

Fish and Chips 25  
Crispy Beer Battered Halibut with Yukon Gold Frites  
& Tartar Sauce

Pan Seared Pacific Salmon 29  
Almond Hummus, Roasted Carrots, Crisp Asparagus,  
Spinach Purée

Braised Lamb Shank 25  
Pappardelle Noodles, Tomato, Oka Cheese

### Brunch Classics

Butter Milk Pancakes or Whole Wheat Waffles 16  
With Pure Canadian Maple Syrup  
& Seasonal Fruit Compote

The Farmers Skillet 14  
2 Poached 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  
Made with 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  
Pineapple, Cantaloupe, Honeydew,  
Organic Granola & Seasonal Berries

### Sandwiches

Canadian Club 18  
Smoked Chicken Breast, Charred Onions,  
Tomato and Canadian Back Bacon

Vegetable Whole Grain Panini 14  
Marinated Eggplant, Roasted Corn &  
Red Pepper Relish, Eleven Grain Whole Wheat Bun  
Add Chicken 6

Grown Up Grilled Cheese 16  
Melted Aged Cheddar, Prosciutto,  
Caramelized Apples on Toasted Brioche

8oz Sterling Silver Beef Burger 16  
Add Cheddar 2  
Add Crisp Bacon 2  
Add Grilled Onions 2

### Sides

Sausages, Bacon, Peameal Bacon or  
Smoked Salmon 7

Cottage Cheese or Fruit Cup 6

Home Fries or Toast 4

### 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

### Patisserie Accompaniments 5

Select 2 of the following:  
Muffins  
Croissants  
Toast

Served with Fresh Butter and House-made Fruit  
Compote, Jams and Honey

### Fruit Juices and Beverages

Freshly Squeezed Orange or Grapefruit Juice 7  
Apple, Cranberry, Tomato or V8 Juice 4.5  
Whole, Skim or Chocolate Milk 3.5  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas 4.5  
Espresso 5  
Cappuccino, Café Latte 5