

AZURE

Restaurant & Bar

Lunch Menu 2010

Appetizers

Chef's Daily Soup Creation 9

Potato & Roasted Garlic Soup 10

Salt Cod Fritter
Ravenswood Zinfandel 15

Confit Quebec Duck & Arugula Salad 14

Braised Figs, Tangerine, Green Beans,
Roasted Almond, Red Poppy Dressing
Cave Spring Riesling 9

Azure Caesar Salad 13

Romaine Hearts, Caesar Vinaigrette, White
Anchovy, Shaved Parmesan, Garlic Croutons
Add Grilled Chicken 6
Add Pan Fried Shrimp 9

Bottega Vino dei Poeti Prosecco 9

Pan Seared Crab Cakes 14

Pickled Cucumber, Mango Mint Sauce
Pirramimma 'Stock's Hill' Shiraz 14

Chicken Liver Napoleon 12

Triplesec Marinated Oranges Walnut Tuille

Smoked Salmon Balik 14

Smoked Mackerel, Smoked Trout Tartare,
Tobiko Caviar, Butternut Squash Purée
Nobilo Sauvignon Blanc 11

Pasta

Braised Lamb Shank 25

Pappardelle Noodles, Tomato, Oka Cheese
Malivoire Pinot Noir 15

Stuffed Lobster Cannelloni 28

Ricotta Cheese, Thermidor Sauce
Cave Spring Riesling 9

Wines

White

Pinot Grigio Collavini 10

Peninsula Ridge Viognier 10

Nobilo Sauvignon Blanc 11

Red

Rodney Strong Cabernet Sauvignon 12

Peele Island Merlot 9

Malivoire Pinot Noir 15

Bodega Humberto Canale Malbec
Black River 11

Ricasoli Toscana, IGT Italy 10

Pirramimma Shiraz 14

Main Dishes

Naturally Raised Pacific Salmon Almond Hummus, Roasted Carrots, Crisp Asparagus, Spinach Purée <i>Chateau de Maligny Chablis</i>	30 13
Herb Marinated Chanteclair Chicken Potted Pea & Asparagus Brulée, Corn Stuffing, Rosemary Nage <i>Rodney Strong Chardonnay</i>	31 11
Roasted Lake Erie Pickerel Fricassée of Mussels, Clams & Root Vegetables Fried Chorizo, Lobster Broth <i>Peninsula Ridge Viognier</i>	29 10
West Coast Halibut Crushed Lemon Zest Potato, Spinach, Tomato Olive Relish <i>Nobilo Sauvignon Blanc</i>	32 11
Grilled 8oz Sterling Silver Strip Loin Steak Ragout of Local Potatoes, Mushrooms, Smoked Bacon, Madeira Sauce <i>Pirramimma 'Stock's Hill' Shiraz</i>	32 14
Fish and Chips Crispy Beer Battered Halibut, Yukon Gold Frites, Tartar Sauce <i>Steamwhistle Pilsner</i>	25 7
Braised Beef Bourguignon Roasted Whole Fingerling Potatoes, Petite Salad	19

Sandwiches

*All sandwiches served with choice of House Salad
or Yukon Gold Frites*

8oz Sterling Silver Beef Burger	16
Add Cheddar	2
Add Smoked Bacon	2
Add Grilled Onions	2
Azure Clubhouse Sandwich	18
Smoked Chicken Breast, Charred Onions, Aged Cheddar, Tomato, Crisp Bacon	
Nova Scotia Lobster & Shrimp Sandwich	24
Asparagus, Marie Rose, Toasted Bianco Bread	
Vegetable Whole Grain Panini	14
Marinated Eggplant, Roasted Corn & Red Pepper Relish, Arugula Salad, 11 Grain Whole Wheat Bun	

Azure Daily Lunch Specials

Monday 18

Seared Bay Scallops
Crisp Pork Bellies, Pearl Onions,
Cooks Town Carrots, Fingerling Potatoes,
Spinach & Shallot Emulsion

Tuesday 18

Moroccan Lamb Tangine
Israeli Couscous, Baby Spinach, Dried
Apricots

Wednesday 18

Chicken Pot Pie
Herbed Puff Pastry, Petite Arugula Salad,
Red Poppy Vinaigrette

Thursday 20

Poached Beef Flank
Ricotta Gnocchi, Forest Mushrooms &
Truffle Broth, Béarnaise Sauce

Friday 20

Pan Seared Rainbow Trout
Leek & Scallion Risotto, Braised Fennel &
Carrot Reduction

Signature Sides for Sharing

Sautéed Seasonal Mushrooms	10
Medley of Vegetables	10
Steamed Asparagus With shaved parmesan	10
Crushed Lemon Zest Potato	10
Herb & Truffle Oil Frites	10