

AZURE

Restaurant & Bar

CERTIFIED MASTER CHEF FEATURES

COGNAC & DILL CURED ATLANTIC SALMON 16
maple mustard remoulade + avocado sour cream +
compressed watermelon + cherry tomatoes + soy beans +
goat cheese + balsamic reduction

SHORT RIB ARANCINI 14
risotto fritters + braised beef short rib +
mascarpone cheese + demi-glacé

BEGINNINGS

SMASHED AVOCADO & TORTILLAS 12½
avocado dip + tomato salsa + fried corn tortillas

PAN SEARED CRAB CAKE 18
chipotle mayo

SWEET POTATO & CHESTNUT SOUP 12
maple walnut oats

CANNELLINI BEAN SOUP 12
escarole pesto + double smoked bacon + feta

MEZZE DIP PLATTER 19
caramelized shallot goat cheese dip +
smoked paprika white bean hummus + roasted
eggplant + olives + naan + crostini

CHEESE 21
chef's daily selection + dried fruit + berry compote +
Crostini

SALUMI 21
cured meats + pickled vegetables + olives +
grain mustard + crostini

WARM DIAMOND BREAD ROLLS 6
balsamic & caramelized onion butter

HANDHELDS

8OZ BEEF BRISKET CHEESEBURGER 26¾
caramelized onion mayo + farmstead gold
gouda + lettuce + tomato + pickles + brioche bun

CHICKEN AVOCADO CIABATTA 25½
herb & garlic mayo + smoked cheddar + bacon +
bibb Lettuce + tomato

BUFFALO STYLE CAULIFLOWER TACOS 25
blue cheese sour cream + purple cabbage slaw +
spicy buffalo sauce

*choice of one accompaniment:
fries, side green salad or cup of soup*

HEARTY

STRIPLOIN STEAK & GOAT CHEESE TARTINE 34
Canadian AAA dry-aged beef + horseradish aioli +
grey owl goat cheese + arugula + Pickled shallots +
grilled focaccia + fries
**pair with earthworks shiraz , 5 oz 15 \$ or 8 oz 22 \$*

APPLE POMEGRANATE GLAZED CHICKEN 28
grilled chicken breast + maple cinnamon pumpkin barley +
mascarpone + spinach + caramelized apple + crispy shallots
**pair with Chablis, Joseph Drouhin, 5 oz 16 \$ or 8 oz 24 \$*

PAN SEARED ARCTIC CHAR 31
pearl cous cous + butternut squash + baby kale +
Parmesan + balsamic reduction
**pair with Villa Maria Sauvignon Blanc, 5 oz 13 \$ or 8 oz 19 \$*

BRISKET & SHORT RIB MAFALDA 27
pasta with cabernet braised beef ragout + demi-glacé cream +
pearl onions + sour cream + garlic confit
**pair with halstead cabernet sauvignon , 5 oz 15 \$ or 8 oz 22 \$*

FIORE WITH SQUASH & RADICCHIO 23½
arugula + sauvignon blanc cream + fontina cheese +
ground hazelnuts
**pair with Trius sauvignon Blanc , 5 oz 11 \$ or 8 oz 18 \$*

LIFESTYLE BOWLS & SALADS

ANCIENT GRAINS & AVOCADO 26½
red & white quinoa + bulgur + freekeh + almonds +
butternut squash + pepitos + apricots + corn +
kale + miso dressing

CAULIFLOWER RICE & BEEF BOWL 34
canadian AAA dry-aged striploin + bok choy +
napa radish slaw + lemongrass coconut curry sauce +
cashews + dried coconut + lime + cilantro

MISO GLAZED SALMON BOWL 31
jade rice + edamame beans + oyster mushrooms +
purple cabbage + sesame ginger dressing

CAESAR SALAD 14¾
romaine lettuce + bacon + parmesan + creamy garlic
dressing + crostini

LEAVES OF RED OAK & BABY KALE 14
vanilla cranberry vinaigrette + acorn squash with
pistachio + crispy quinoa

*salad additions:
grilled chicken breast 13 / sautéed shrimp 10 / roasted salmon 14*

ENHANCEMENTS

TRUFFLE SCENTED FRIES 12
Parmesan cheese

FIELD & FOREST MUSHROOMS 10
fontina cheese + ground hazelnuts

MAPLE CINNAMON PUMPKIN BARLEY 12