

BREAKFAST

All Breakfast Items Include Choice of Coffee, Tea or Juice

EGGS YOUR WAY 31

Two Eggs Any Style, Breakfast Potatoes, Choice of Toast and Choice of Bacon, Maple Pork Sausage or Black Forest Ham

AZURE OMELETTE 31

Cheddar, Ham, Peppers, Onions, Breakfast Potatoes and Choice of Toast

Egg White Omelette - Add \$2

EGGS BENEDICT 32

Peameal Bacon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

SMOKED SALMON BENEDICT 34

Smoked Salmon, English Muffin, Two Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

BREAKFAST BOWL V, GF 31

Spring Mix, Quinoa, Half an Avocado, Edamame, Blackberries, Watermelon Radish, Marinated Tomatoes, Roasted Pepper & Apple Cider Vinaigrette, Topped with Two Poached Eggs

POACHED EGGS AVOCADO TOAST V 29

Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, Two Poached Eggs, Breakfast Potatoes

OATMEAL VG 21

Apple Compote, Brown Sugar

CONTINENTAL V 23

Mixed Fruits, Mountain Oak Black Truffle Gouda, Quebec Oka, Choice of Toast or Breakfast Pastry

FRENCH TOAST V 29

Fresh and Freeze Dried Berries, Whipped Cream, Maple Syrup

BREAKFAST SIDES

SLICED BANANA	4	PEAMEAL BACON	8
MIXED FRUIT	8	BLACK FOREST HAM	6
BACON	8	SMOKED SALMON	12
MAPLE PORK SAUSAGE	8	BREAKFAST POTATOES	6
BREAKFAST PASTRY	5		

KIDS BREAKFAST MENU

KIDS SPECIAL 22

Choice of French Toast or Banana Pancakes
Served with Yogurt, Fruit, Choice of Juice or Milk

BANANA PANCAKES 12

FRENCH TOAST 12

ONE EGG YOUR STYLE 12

Home Fries, Bacon, Toast

CEREAL WITH MILK 10

MIXED FRUIT SALAD 8

LUNCH AND DINNER

STARTERS

CREAMY CAULIFLOWER AND PEAR SOUP GF, V 15
Pear Jam

AZURE CAESAR 16

Crisp Romaine, Roasted Garlic Dressing, Herbed Croutons, Crispy Onions, Parmigiano Reggiano, Chopped Smoked and Peameal Bacon

CASA GREENS V 16

Field Greens, Seed & Fruit Granola, Watermelon Radish, Blackberries, Crumbled Goat Cheese, Maple Kombucha Dressing

SALAD ADDITIONS 21

Pan Roasted Atlantic Salmon DF, GF 18

Herb Marinated Grilled Chicken Breast DF, GF 16

Sesame Ginger Tofu VG, GF 16

HOUSE SMOKED ATLANTIC SALMON GF 25

Lime Gel, Dill Sour Cream, Pickled Onion, Seedlings, Rosti Potato

SHRIMP COCKTAIL GF, DF 24

Fresh Lemon, Cocktail Sauce, Chef Tito's Hot Sauce

MAIN COURSES

PRIME RIB SMASH BURGER 30

6oz Prime Rib Burger, Balderson Cheddar, Lettuce, Tomato, Dill Pickle, Azure Aioli

Served with Choice of Cajun Fries, Greens, or Caesar

GRILLED CHICKEN & MAPLE BACON MELT 32

Maple-Glazed Bacon, Cheddar, Miso Coleslaw, Chive Mayo, Tomato Jam, Toasted Brioche

Served with Choice of Cajun Fries, Greens, or Caesar

PAN ROASTED ATLANTIC SALMON FRITES 45

Cajun Fries, Watercress Salad, Maître D'hôtel Butter

CHICKEN TENDERS AND FRIES 26

Plum Sauce

PIZZA & PASTA

PACCHERI A LA VODKA 32

Paccheri Pasta, Georgian Bay vodka, Double Smoked Bacon, Parmigiano Reggiano

FARFALLE PRIMAVERA V 29

Grilled Vegetable Blend, Tomato Sauce, Parmigiano Reggiano

FUNGHI PIZZA 29

Roasted Wild Mushrooms, Truffle Mascarpone, Parmigiano Reggiano, Mozzarella, Chives

PEPPERONI PIZZA 27

Pepperoni, Chili Honey, Mozzarella Cheese, Pizza Sauce

BBQ CHICKEN PIZZA 29

Roasted Chicken, Bacon, Banana Peppers, Pickled Onions, Whiskey Bbq, Pizza Sauce, Mozzarella

PRIMAVERA PIZZA V 25

Grilled Vegetable Blend, Mozzarella, Parmigiano Reggiano, Pizza Sauce

SIDES

TRUFFLE PARM FRIES	V	18	ROASTED RED SKIN POTATOES	VG, GF	12
CAJUN SEASONED FRIES	DF, VG	12	ROASTED MUSHROOMS	VG, GF	14
HONEY GLAZED CARROTS	V, GF	12	SAUTEED ASPARAGUS	VG, GF	14

GF - Gluten Friendly V - Vegetarian VG - Vegan DF - Dairy Free

Please press the room service key or dial ext. 4048 to place your order. Prices are subject to 15% service charge, a \$3.50 delivery charge per person & 13% HST.

Kindly speak to your server if you have any dietary or allergy requirements.

FLEXIBLE DINING

Introducing Versatile and Nutritionally Balanced Dishes, Available Anytime

AZURE POWER BOWL VG, GF	24
<i>Spring Mix, Quinoa, Half an Avocado, Edamame, Blackberries, Watermelon Radish, Marinated Tomatoes, Roasted Pepper and Apple Cider Vinaigrette</i>	
ADDITIONS	
<i>Pan Seared Atlantic Salmon</i> GF, DF	21
<i>Herb Marinated Grilled Chicken</i> GF, DF	18
<i>Sesame Ginger Tofu</i> VG, GF	16
AVOCADO TOAST V	22
<i>Sliced Avocado, Roasted Red Pepper Ricotta, Toasted Rye, House Greens</i>	

SWEET TOOTH

STRAWBERRY CRÈME BRÛLÉE V, GF	16
<i>Strawberry Compote, Fresh Strawberries</i>	

BUTTER TART V	16
<i>Dulce De Leche, Vanilla Ice Cream</i>	

MANGO PASSIONFRUIT MOUSSE VG, GF	16
<i>Variation of Raspberries, Fresh, Freeze-Dried, and Coulis</i>	

BLACK FOREST DOUGHNUT V	16
<i>Sour Cherry Compote</i>	

ICE CREAM OR SORBET V, GF	8
<i>A Selection of Ice Cream and Sorbets</i>	
<i>Ask Your Server for Today's Flavours</i>	

BEVERAGES

COFFEE	10
<i>Freshly Brewed Starbucks Coffee</i>	
<i>Regular or Decaffeinated, Serves 2</i>	

TEA	10
<i>English Breakfast, Earl Grey, Chamomile or Mint</i>	
<i>Serves 2</i>	

JUICE	6
<i>Orange, Grapefruit, Cranberry or Apple</i>	

POP & WATER

COKE, DIET COKE, COKE ZERO, SPRITE OR GINGER ALE	6
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STILL BOTTLED WATER	6
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CARBONATED BOTTLED WATER	6
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WINE SELECTION

RED WINE	5 oz / 8 oz / Bottle
PELLER ESTATE CABERNET MERLOT	10 / 15 / 40
<i>Niagara Peninsula, Ontario</i>	

DOMAINE DE CABASSE '22 CUVÉE MARGUERITE	19 / 28 / 85
<i>Cotes du Rhône, France</i>	

PANIZZI CHIANTI COLLI SENESI DOCG	16 / 26 / 75
<i>Tuscany, Italy</i>	

TRAPICHE RESERVE, MALBEC	14 / 19 / 60
<i>Mendoza, Argentina</i>	

WHITE WINE

PELLER ESTATE CHARDONNAY	10 / 15 / 40
<i>Niagara Peninsula, Ontario</i>	

TRIU CHARDONNAY	13 / 18 / 58
<i>VQA, Niagara, Ontario</i>	

FEATHERSTONE RIESLING	15 / 23 / 70
<i>VQA, Niagara, Ontario</i>	

VILLA MARIA SAUVIGNON BLANC	14 / 22 / 65
<i>Marlborough, New Zealand</i>	

CANTINA RAUSCEDO, PINOT GRIGIO	15 / 23 / 70
<i>Trentino-Alto Adige, Italy</i>	

CHAMPAGNE & SPARKLING WINE
 by bottle

BLUE GIOVELLO PROSECCO	60
<i>Veneto, Italy</i>	

VEUVE CLICQUOT BRUT 375 ML	108
<i>Champagne, France</i>	

VEUVE CLICQUOT BRUT 750 ML	260
<i>Champagne, France</i>	

BEER SELECTION

<i>Domestic Beers</i>		<i>Imported Beers</i>	
MOLSON CANADIAN	9	HEINEKEN	10

ALEXANDER KEITH'S	9	CORONA	10
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COORS LIGHT	9	<i>Local Craft Beer</i>	
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STEAM WHISTLE PILSNER	9	SIDE LAUNCH (WHEAT)	11
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