

AZUR

Lunch

appetizers

bruschetta \$7.95

toasted slices of fresh baked bread with three different toppings;

first - classic tomato, basil, olive and shallot topping

second - prosciutto, fresh mozzarella and aged balsamic vinegar

third - chef's choice, changing with the season and availability

steamed whole artichoke \$6.95

fresh california artichokes steamed and presented with tarragon aioli and drawn butter

chèvre tart \$7.95

caramelized sweet onions and warm house-made goat cheese on puff pastry, sprinkled with candied walnuts

tuna carpaccio \$11.95

medallions of sushi grade yellow fin tuna, served raw, accompanied by green onions, peppers and herbs, with a citrus vinaigrette

add-on salads

add grilled sirloin skewers \$12.95

add grilled chicken breast \$9.95

add grilled atlantic salmon \$11.95

caesar salad \$7.95

hearts of romaine lettuce with caesar dressing, shredded romano cheese and warm toasted croutons

specialty salads

spinach salad \$7.95

baby spinach leaves with cranberries, almonds and duck confit tossed in a cherry vinaigrette

salad nicôise \$14.95

6 oz. grilled yellow fin tuna served over a composed salad of greens, haricot vertes, new potatoes, tomato, artichoke hearts, hard boiled eggs and nicôise olives tossed in an herb vinaigrette

chef's salad \$9.95

prosciutto de parma, black forest turkey, gruyère cheese, applewood bacon, chopped eggs and vine-ripened tomato over mesclun greens and house dressing

wild greens salad \$7.95

wild greens garnished with roasted pears, crispy onion straws and a fresh goat cheese and endive gateau, finished with balsamic vinaigrette

iceberg salad \$6.95

crisp iceberg lettuce, blue cheese dressing, smoked bacon, diced vine ripened tomatoes and scallions

sandwiches

choice of french fries, sweet potato chips or lemon cabbage slaw

lamb burger \$10.95

fresh ground lamb grilled to order and topped with mixed greens, roasted red peppers and feta cheese, served with a side of creamy chervil ranch sauce

whitefish \$7.95

fried, with cabbage slaw and fresh caper tarter sauce on a hoagie roll

dominican sandwich \$7.95

slow-roasted pork tenderloin, thin sliced prosciutto, and a lemon cabbage slaw, pressed and toasted on sourdough bread

bombay chicken salad \$7.95

curried chicken salad with cashews, currants, celery and onion, served on a flakey croissant

grilled chicken \$8.95

prosciutto, basil mayo and fresh mozzarella, drizzled with aged balsamic on sourdough bread

portabella panini \$7.95

marinated and grilled portabella mushroom with roasted red pepper, caramelized onions, melted fontina cheese and basil mayo on grilled sourdough

hamburger \$8.95

8 oz. fresh-ground hamburger on a kaiser roll with lettuce, tomato, onion and your choice of cheese

crab cake \$11.95

sautéed lump crab cake on a toasted kaiser bun with lemon cabbage slaw, spicy creole remoulade and tomato marmalade

lunch plates

tomato-mozzarella napoleon \$8.95

tomato and fresh mozzarella cheese, finished with balsamic vinaigrette and served with cous cous salad

cavatappi with vodka sauce \$7.95

with grilled chicken breast \$8.95

with jumbo sea scallops \$11.95

cavatappi pasta tossed in a mild crushed tomato, vodka and cream sauce topped with melted fresh mozzarella cheese toasted pine nuts and fresh basil

grilled salmon \$12.95

with tomato risotto and grilled spinach, drizzled with basil infused olive oil

grilled sirloin skewer \$12.95

over crispy boursin cheese potato croquette with grilled asparagus and blue cheese cream sauce

angel hair pasta provencal \$7.95

with grilled chicken breast \$8.95

with jumbo sea scallops \$11.95

fresh spinach, tomatoes, garlic, capers tossed in a white wine and fresh basil pan sauce