

AZUR

Lunch

appetizers

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| gruyère fondue | 9.95 |
| a classic fondue served with artisanal breads and seasonal fruits | |
| flatbread mediterranean | 7.95 |
| grilled flatbread with olive oil hummus, feta cheese, artichoke, red pepper and olives | |
| ahi tuna ceviche | 13.95 |
| diced with cilantro, peppers, scallions and wasabi with a citrus sesame vinaigrette and island chips | |
| lobster crêpes | 9.95 |
| award winning, with white truffled micro greens, herb infused olive oil and tropical guava | |

à la carte salads

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| portabella napoleon | 10.95 |
| grilled portabella mushroom stacked with smashed avocado, sliced tomato, shaved red onion, goat cheese and tomato marmalade | |
| caesar salad | 6.95 |
| hearts of romaine lettuce with caesar dressing, shredded romano cheese and warm toasted croutons | |
| wild greens salad | 8.95 |
| field greens presented with an endive and warm goat cheese gâteau, crispy onions, roasted pear and balsamic vinaigrette | |
| spinach salad | 8.95 |
| baby spinach leaves with cranberries, almonds and shaved red onion tossed with sun-dried cherry vinaigrette | |

add-on salads

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| add grilled chicken breast | 4.95 |
| add grilled atlantic salmon | 5.95 |
| add grilled sirloin steak | 5.95 |

sandwiches

choice of sweet potato fries, french fries, lemon-cider slaw or house salad

- lamb burger** 11.95
fresh ground lamb grilled to order, topped with mixed greens, roasted red peppers and feta cheese, served with side of creamy chervil ranch sauce
- whitefish** 8.95
crispy fried, with cabbage slaw and fresh caper tartar sauce on grilled flatbread
- vegetable panini** 8.95
ripe avocado, sliced tomato, arugula, swiss cheese, portabella mushroom and hummus on grilled flatbread
- dominican sandwich** 8.95
slow-roasted pork loin, thinly sliced with prosciutto, swiss cheese and lemon cabbage slaw, pressed and toasted on grilled flatbread
- AZUR burger** 8.95
8 oz. ground in house with cheddar cheese, caramelized onions, lettuce and sliced tomato
- bombay chicken salad** 9.95
curry chicken salad with red currants and cashews, served on flaky croissant
- grilled chicken caprese** 8.95
prosciutto, basil mayo, sliced tomato and fresh mozzarella, drizzled with aged balsamic on grilled flatbread
- chicago shaved beef** 10.95
roasted with garlic and herbs and sliced thin with caramelized onion and pepper relish on a hoagie roll with natural juices

lunch plates

- tomato-mozzarella napoleon** 8.95
tomato and fresh mozzarella cheese, finished with balsamic vinaigrette and served with cous cous salad
- lo mein** 8.95
add grilled chicken breast 9.95
add jumbo sea scallops 12.95
stir fried asian noodles with baby bok choy, shiitake mushrooms, roasted peanuts and ginger soy pan sauce
- grilled salmon** 12.95
with tomato risotto and grilled spinach, drizzled with herb infused olive oil
- angel hair pasta provençal** 8.95
with grilled chicken breast 9.95
with jumbo sea scallops 12.95
fresh spinach, tomatoes, garlic, capers tossed in a white wine and fresh basil pan sauce
- woven shrimp** 14.95
award winning shrimp, fillo crusted over coconut risotto with chile glaze
- salad niçoise** 14.95
6 oz. grilled yellow fin tuna served over a composed salad of greens, haricots verts, new potatoes, tomato, artichoke hearts, hard boiled eggs and niçoise olives tossed with herb vinaigrette