

AZUR

Lunch

appetizers

- vidalia tart 8.95
with warm goat cheese and caramelized onions, apricot marmalade and toasted pistachios
- flatbread mediterranean 7.95
grilled flatbread with olive oil hummus, feta cheese, artichoke, red pepper and olives
- rock shrimp ceviche 12.95
ecuadorian style with roasted vegetable and citrus salsa, avocado, popcorn 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

- 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
- local beets 7.95
roasted and sliced beets, boursin cheese, toasted brazil nuts and grilled frisée with a charred cipolini onion and honey vinaigrette

add-on salads

- add grilled chicken breast 4.95
- add grilled atlantic salmon 6.95
- add grilled beef kofta 5.95



sandwiches

*french fries, lemon cabbage slaw
or substitute sweet potato fries,
house salad or cup of soup \$1*

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 7.95
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

lunch plates

tomato-mozzarella napoleon 8.95
tomato and fresh mozzarella cheese,
finished with balsamic vinaigrette and
served with cous cous salad

rigatoni romesco 10.95
fresh asparagus, porcini mushrooms,
baby squash and basil in a roasted
tomato saffron sauce topped with salsa
romesco and feta cheese

add grilled chicken 4.95
add rock shrimp 5.95

grilled salmon 14.95
with tomato risotto and grilled spinach,
drizzled with herb infused olive oil

angel hair pasta provençal 8.95
with grilled chicken breast 12.95
with sautéed rock shrimp 13.95

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

*executive chef: jeremy ashby
chef: miguel rivas
sous chef: justin clark*

*AZUR has been kentucky proud since day one.
Some of our contributing local farmers and providers are:
rob hoffman, duncan farms, jacob and abby depriest, d-k duck hatchery,
nancy's ky lamb, alltech angus, kentucky black star caviar,
aquaculture of kentucky, kenny's farmhouse cheeses, creation
gardens*