

## STARTERS

### blue point oysters

on the ½ shell with classic cocktail sauce  
or  
garlic oregano grilled with romano cheese  
– \$10.99 ½ dozen  
\$18.99 dozen –

### AZUR jumbo lump crab cake

tomato caper relish, crispy potato curls, malt  
vinegar tartar sauce \$15.95

### truffle fries

fresh herbs, romano, roasted garlic aioli \$7.95

### cauliflower tempura

smoked tomato blue cheese dip and petite green  
salad \$8.95

### lobster crêpes

AZUR signature dish, tropical guava sauce, pea  
shoots \$11.95

### pimiento cheese croquettes

lightly fried, bourbon peach chutney \$9.95

### bruschetta trio

grilled ciabatta with three preparations:

prosciutto, mozzarella and aged balsamic  
smoked salmon, buttermilk sauce, cucumber  
roasted tomato, goat cheese  
\$10.95

### key west conch fritters

corn relish, garlic aioli, pepper jelly \$10.95

## SALADS

### grilled romaine caesar

hearts of romaine, romano, croutons, egg, herb  
roasted tomatoes \$8.95

### house salad

mixed greens, dried cranberries, toasted  
almonds, blue cheese, shaved red onions,  
balsamic vinaigrette \$7.95

### AZUR chopped salad

chopped romaine, tomato, cucumber, celery, blue  
cheese, bacon, corn, creamy smoked tomato blue  
cheese dressing \$9.95

### warm brussel sprout slaw

applewood bacon, shaved heirloom beets, goat  
cheese, warm sherry mustard vinaigrette \$8.95

### slow roasted tomato caprese

fresh mozzarella, basil pesto, aged balsamic,  
oregano vinaigrette \$10.95

### grilled portobello napoleon

stacked with smashed avocado, sliced tomato,  
goat cheese, tomato chutney, shaved red onion,  
balsamic glaze \$12.95

## WOOD FIRED PIZZA

*available wednesday through saturday nights weather permitting*

### margherita

crushed tomato sauce, fresh mozzarella, basil  
\$11.95

### farmers market

fresh tomato, sweet peppers, spinach, feta  
cheese, mushrooms, red onions, sweet corn,  
crushed tomato sauce \$12.95

### meats

italian sausage, pepperoni, banana peppers,  
mozzarella, crushed tomato sauce \$13.95

### pepperoni

pepperoni, crushed tomato sauce, mozzarella,  
oregano \$13.95

**à la carte steaks and chops**  
**served with garlic-oregano-romano butter and crispy toasted onions**  
**18 oz dry aged bone-in ribeye \$65**  
**12 oz berkshire frenched pork chop \$24.95**  
**12 oz dry aged strip \$36.95**

**SIDES FOR THE TABLE**  
**\$5.95 EACH**

smoked gouda mac and cheese, bourbon mashed potatoes, pepper jack creamed corn, coconut sweet corn risotto, garlic seared brussels sprouts, southern style pole beans, parmesan herb risotto, roasted fingerling potatoes

**ENTRÉES**

**dry aged ny strip**

12 oz grilled, garlic-truffle and herb roasted potatoes, pepper jack creamed corn, grilled asparagus \$36.95

**berkshire pork chop**

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper \$28.95

**cavatappi a la vodka**

pasta spirals enrobed in a silky sauce of crushed tomatoes, parmesan, cream, vodka, and chili flakes \$19.95

– *add chicken breast \$4.95 add grilled shrimp \$6.95* –

**bourbon fried chicken**

buttermilk mashed potatoes, southern style pole beans, cream gravy \$22.95

**mozzarella chicken**

prosciutto wrapped and mozzarella stuffed, chipotle mashed potatoes, tropical guava sauce, grilled asparagus \$24.95

**cauliflower steak**

seared center cut cauliflower steak, steakhouse spice rubbed, ratatouille, toasted pine nuts, smoked gouda fondue, basil pesto \$18.95

**filet medallions**

two 4oz beef medallions, scallion potato cake, grilled roma tomato, sautéed haricot vert, mushroom jus \$27.95

– *pimiento cheese crusted medallions add \$2*

**woven shrimp**

coconut sweet corn risotto, honey and red chile glaze \$22.95

**bourbon barrel smoked salmon linguine**

sautéed smoked salmon, fresh tomatoes, roasted garlic, capers, spinach linguine, tomato butter sauce, goat cheese \$22.95

**idaho salmon**

pesto crusted over bluegrass farmers market ratatouille and basil oil \$26.95

**alaskan halibut**

lemon and olive oil basted, tomato caper relish, crispy potato curls, caramelized zucchini \$32.95

**grilled lamb meatloaf**

over buttermilk mashed potatoes, tomato chutney, toasted onion, sautéed haricot vert, mushroom and sage jus \$22.95