

STARTERS

lobster crêpes

AZUR signature dish, lobster, chive and cream cheese stuffed crepes, tropical guava sauce, local sugar snap pea shoots 12.99

AZUR lump crab cake

mango chutney, malt vinegar tartar and crispy wonton 16.99

Gf blue point oysters

on the ½ shell with classic cocktail sauce or garlic oregano grilled with romano cheese 2.50 each

crispy calamari

topped with a roasted tomato, garbanzo bean and roasted red pepper tapenade with fresh basil 12.99

buratta cheese

grilled whole grain baguette, sliced prosciutto, roasted pear jam 12.99

Gf truffle fries

fresh herbs, grated romano cheese, roasted garlic aioli 8.99

Gf grilled artichokes

marinated in lemon, oregano, and olive oil, served over Miss Marie's sauce with grated parmesan 9.99

tuna poke mango tango

sushi grade tuna, fresh mango, sesame, scallions, crispy wontons rosemary-soy dressing 13.99

pimiento cheese croquettes

lightly fried, bourbon peach chutney 9.99

SALADS

Gf house salad

mixed greens, dried cranberries, toasted almonds, smoked blue cheese, shaved red onions and balsamic vinaigrette 9.99

baby spinach

caribbean spice scented fresh mango, diced tomato, crispy wonton, shiitake bacon, rosemary-ginger soy vinaigrette 10.99

Gf warm brussel sprout slaw

sautéed with applewood bacon, shaved heirloom beets, goat cheese and a warm sherry mustard vinaigrette 10.99

VEGETABLES

Gf brussels sprouts

sautéed with pineapple-tamarind glaze and topped with pumpkin seed dukkah 10.99

Gf blistered cauliflower

tossed with fresh lemon and parmesan cheese and topped with a roasted tomato relish and garlic aioli 10.99

Gf fresh broccoli

bacon-sherry glazed with toasted almonds 10.99

ENTRÉES

Gf sea grits

sautéed shrimp, scallops, langostene lobster, sweet peas, and fresh corn in a lobster butter pan sauce, served over Weisenberger Mills stone ground creamy white grits 34.99

woven shrimp

filo wrapped shrimp, lightly fried, and served over coconut sweet corn risotto with a honey, garlic and red chile glaze 24.99

Gf filet mignon

8 oz filet, steakhouse style seasoned and grilled, then served over creamy pimiento cheese grits with fresh grilled tomato, fresh asparagus, and burgundy wine reduction 35.99

+ add grilled shrimp...6.99 add crab cake...12.99

pasta amatriciana

smoked bacon, red onion, crushed red pepper and angel hair pasta tossed with tomato sauce amatriciana 19.99

+ add grilled chicken...5.99 add grilled shrimp 6.99 add scallops...8.99

smoked gouda fettuccine

grilled chicken breast sautéed with fresh corn, mushrooms, broccoli and smoked gouda cream sauce with fettuccine pasta 24.99

Gf pan roasted halibut

over cilantro-pesto rice with a sauté' of vermouth scented broccoli, topped with mango salsa and a rosemary ginger-soy vinaigrette 34.99

Gf atlantic salmon

seared over goat cheese risotto with roasted tomato corn relish and cilantro-jalapeno pesto 27.99

Gf brazilian ximxim

a delightful stew of coconut, garlic and ginger, with shrimp, chicken, fish and peanuts, served over jasmine rice 30.99

mozzarella chicken

sautéed chicken breast, blanketed with prosciutto and mozzarella, then baked, and served over chipotle mashed potatoes and topped with a tropical guava sauce and grilled asparagus 24.99

berkshire pork chop

grilled and coated with bourbon molasses bbq and served over smoked gouda mac' n cheese and topped with a bacon and shrimp stuffed jalapeño popper 30.99

bourbon fried chicken

lightly fried boneless chicken breast served over bourbon mashed potatoes with southern style pole beans and cream gravy 22.99

seared tuna

roasted and served over lo mein noodles tossed in a kee-mow sauce with fresh basil and tomato, and pineapple-tamarind glazed brussels sprouts and mango relish 29.99

Gf ny strip steak

12 oz NY strip, seasoned, grilled, and topped with beer battered onion rings, then served over sautéed fingerling potatoes and bacon-sherry glazed broccoli 27.99

Gf cauliflower steak

steakhouse spice rubbed and seared, roasted tomato and garbanzo bean tapenade, grilled asparagus, and a smoked gouda fondue 20.99

+ add grilled shrimp...6.99 add grilled chicken...5.99

kentucky bourbon trail

5 course chefs tasting menu and top shelf bourbon flight. 150 per person

Gf SYMBOL INDICATED THAT ITEMS CAN BE PREPARED GLUTEN FREE