



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

cucumber-dill salad and roasted red pepper sauce 16.99

🍷 blue point oysters

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

🍷 smoked pork belly hot wings

over cheddar grits, blistered okra, honey-red chile sauce 9.99

🍷 truffle fries

fresh herbs, grated romano cheese, roasted garlic aioli 8.99

🍷 grilled artichokes

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

pimiento cheese croquettes

lightly fried, bourbon peach chutney 9.99

FROM OUR GROWERS AND THE BLUEGRASS FARMER'S MARKET

🍷 house salad

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

caesar salad

romaine hearts, hard boiled egg, classic caesar dressing, croutons 8.99

🍷 root vegetables and local mushrooms

Sheltowee Farms mushrooms, roasted root vegetables, apple butter vinaigrette 10.99

🍷 warm brussel sprout slaw

applewood bacon, shaved heirloom beets, goat cheese, warm sherry mustard vinaigrette 10.99

GRITS AND PASTA

Gf sea grits

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

grilled lobster amatriciana

guanciale ham, red onion, crushed red pepper and spaghetti pasta tossed with tomato sauce amatriciana and garlic grilled lobster tail 34.99

— without lobster 18.99

pan seared scallops

over butternut squash ravioli, caramelized vegetables, marsala mushroom jus, pumpkin seed-walnut gremolata 32.99

ENTRÉES

woven shrimp

over coconut sweet corn risotto with a honey, garlic and red chile glaze 24.99

sea bass

pan roasted over jasmine rice with a vegetable lobster gumbo and blackened shrimp 36.99

Gf mozzarella chicken

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

berkshire pork chop

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper 30.99

bourbon fried chicken

over bourbon mashed potatoes with southern style pole beans and cream gravy 22.99

Gf filet medallions

two 4oz beef medallions, grilled over scallion potato cake, grilled fresh tomato and asparagus and a mushroom-sage jus 34.99

— add grilled shrimp...6.99 add crab cake...9.99 add grilled lobster tail...20.00

roasted duck breast

over lo mein noodle kee-mow with fresh basil, tomato, and pad thai glazed bok choy 26.99

Gf everything salmon

everything bagel crusted salmon, cream cheese and chive risotto, lemon caper butter sauce and cucumber dill salad 27.99

Gf cauliflower steak

steakhouse spice rubbed and seared, grilled tomato, grilled asparagus, charred corn relish and a smoked gouda fondue 18.99

— add grilled shrimp...6.99 add grilled chicken...4.99

Gf red wine braised beef short rib

over roasted root vegetable hash with sautéed winter greens and red wine dijon pan sauce 32.99

Gf symbol indicated that items can be prepared gluten free