

## STARTERS

**beer battered crab beignets**  
with red chile-honey glaze 15.99

### lobster crêpes

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

+ award winning AZUR signature dish +

**warm pimiento cheese croquettes**  
lightly fried, bourbon peach chutney 11.99

### Coach Vince's deviled eggs

classic mustard and sweet pickle filling, served  
with blackened-bbq shrimp 12.99

### Chef Jimmy's calypso shrimp wraps

butter lettuce topped with creamy, spicy calypso  
shrimp, toasted peanuts and sesame seeds 13.99

### **Gf** chesapeake oysters

on the ½ shell with classic cocktail sauce or garlic  
oregano grilled with romano cheese 2.99 each

### **Gf** truffle fries

fresh herbs, grated romano cheese, roasted garlic  
aioli 8.99

### **Gf** duck wings

orange glazed with Berbere spice and crushed  
peanuts 11.99

### avocado toast

grilled baguette topped with avocado fries,  
tomato-ginger-jalapeno jam and goat cheese  
12.99

### housemade pimiento cheese

with crispy flatbread and tomato chutney 8.99

## SALADS

### **Gf** house salad

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

### bibb lettuce

lightly dressed with KY blackberry-sorghum  
vinaigrette, avocado fries, and fresh mozzarella  
cheese 11.99

### greek farro salad

with roasted tomato, cucumbers, red peppers,  
kalamata olives, feta cheese, olive oil, oregano and  
fresh herbs 10.99

### **Gf** warm brussel sprout slaw

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

### **Gf** caesar salad

romaine hearts, deviled egg, cracked black  
pepper, classic caesar dressing and croutons 9.99

### **Gf** add ons

add grilled chicken breast to any salad.....5.99 add  
grilled salmon to any salad.....8.99 add shrimp to  
any salad.....7.99

FULL AND HALF SIZE SALADS AVAILABLE

**Gf** SYMBOL INDICATED THAT ITEMS CAN BE PREPARED GLUTEN FREE

## PASTA

### rigatoni

house ground prime beef, tomato, onions, garlic,  
rigatoni pasta and grated parmesan 18.99

### pappardelle

with lemon, pine nuts, basil pesto, ricotta, and  
parmesan 18.99

### cavatappi mac and cheese

with bacon, scallions and a smoked gouda  
mornay sauce, topped with blackened shrimp  
22.99

## AZUR SIGNATURES AND SEASONALS

### woven shrimp

filo wrapped shrimp, lightly fried, and served over coconut sweet corn risotto with a honey, garlic and red chile glaze 25.99  
+ Kentucky Seafood Cook Off Winner! +

### cauliflower steak

steakhouse spice rubbed and seared, topped with tomato-mango pico, smoked gouda mornay sauce, avocado fries and grilled asparagus 22.99  
+ add grilled shrimp...7.99 add grilled chicken...5.99

### wagyu skirt steak

with roasted potatoes, tomato-mango pico de gallo and orange glaze 28.99

### berkshire pork chop

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

### pan seared sea scallops

over creamy farro risotto with cucumber-tomato-mango pico de gallo and a rum and pepper drizzle 32.99

### Chef Darren's hamburguesa

8 oz house blend of brisket and chuck, griddled and topped with smoked ham, fried egg, swiss cheese, sriracha-guava ketchup and served with truffle fries 15.99

### 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

### 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 26.99

### bourbon fried chicken

lightly fried boneless chicken breast served over bourbon mashed potatoes with southern style pole beans and cream gravy 24.99

### atlantic salmon

parmesan-herb crusted and broiled, served over summer vegetable ratatouille, with basil pesto and crispy truffle potato curls 27.99

### fried chicken lo mein

lo mein noodles, wok fired with fresh spinach, garlic, fresh basil, crushed peanuts and tomato dressed with Thai drunken noodles sauce and topped with bourbon fried chicken and cucumber-tomato-mango pico de gallo 24.99  
+ AZUR STAFF FAVORITE +

## STEAKS AND CHOPS

served with choice of one side item

8 oz wagyu skirt steak — 28.99

Sakura Farms, inimitable marbling for rich flavor

16 oz ribeye — 38.99

Allen Brothers of Chicago premium aged angus beef

8 oz filet mignon — 35.99

Iowa Premium angus beef from Critchfields Meats

14oz USDA prime NY strip — 36.99

Michael's Fine Meats, rich marbling, fine and silky texture

14 oz porterhouse heritage duroc pork chop — 29.99

Michael's Fine Meats, rich in flavor and marbling

add shrimp 7.99 or add crab cake 15.99

## SIDES-7

smoked gouda mac and cheese  
farmers market vegetable of the day  
creamed spinach  
bacon sherry glazed brussels sprouts  
chipotle mashed potatoes

cauliflower au gratin  
coconut-sweet corn risotto  
garlic-herb roasted new potatoes  
creamy white or pimiento cheese grits  
bourbon mashed potatoes