

Azur Restaurant and Patio

Starters

AZUR signature lobster crêpes \$13
lobster, chive, and cream cheese stuffed crepes with a tropical guava sauce and local sugar snap pea shoots.

pimiento cheese fritters \$10
with bourbon peach chutney.

general tso's cauliflower \$12
blistered cauliflower with sweet and spicy glaze, topped with fresh chives, peanuts, and sesame seeds.

Salads and Sandwiches

buffalo fried chicken cobb salad \$16
fried or grilled chicken tossed in buffalo sauce, with chopped romaine hearts, fresh diced tomatoes, pimiento cheese, smoked bacon, fresh corn, and a buttermilk-chive dressing.

warm brussels sprouts slaw \$13
smoked bacon, roasted beets, goat cheese, and a warm sherry mustard vinaigrette.
+ chicken 5 +salmon 7 +shrimp 7

thai crunch salad \$13
cabbage slaw, field greens, carrots, green beans, crispy wontons, crunchy rice noodles, fresh pineapple, roasted peanuts, and a ginger-soy-peanut dressing.
+ chicken 5 +salmon 7 +shrimp 7

AZUR house salad \$12
local mixed greens with dried cranberries, toasted almonds, blue cheese crumbles, shaved red onions, and a balsamic vinaigrette.
+ chicken 5 +salmon 7 +shrimp 7

GF fish tacos \$20
blackened mahi mahi, cabbage slaw, market chow chow, and fried caper tartar sauce. served with AZUR fries or a small house salad.

AZUR Signature Entrées

GF mozzarella chicken \$24
sautéed chicken breast blanketed with sugar cured country ham and mozzarella, then baked. served over chipotle mashed potatoes and topped with a tropical guava sauce and grilled asparagus.

fried chicken lo mein \$24
wok fired lo mein noodles, basil, tomatoes, and haricot vert. topped with crispy fried chicken, crushed peanuts, and pineapple-rum salsa.
+ vegetable lo mein 16

Seasonal Entrées

GF AZUR filet mignon \$38
steakhouse spice rubbed and grilled or blackened. served over roasted garlic mashed potatoes with grilled broccolini and a sherry wine mushroom sauce.
+ add melted blue cheese \$3 +add shrimp 7

sea grits \$32
sea scallops, shrimp, fresh corn, asparagus, and fresh tomato in a lobster butter sauce. served over creamy pimiento cheese grits.

GF mongolian pork chop \$25
spice rubbed and grilled, served over crab rangoon mac and cheese with grilled green beans and hoisin-plum glaze.

GF truffle fries \$10
topped with truffle infused olive oil, grated romano cheese, and served with roasted garlic aioli.

GF island chips and elote corn dip \$13
plantain, and tortilla chips, crispy fried and served with a creamy dip of local sweet corn, sour cream, grated cheese, and lime.

cornbread salad \$12
cornbread tossed with sweet corn, bacon, tomato, green beans, shaved red onion, fresh beets, jalapeño, and buttermilk-chive ranch.

salmon burger \$16
blackened salmon filet topped with lettuce, peach chutney, and goat cheese. served on a brioche bun with fries, or a small house salad.

chicken caprese sandwich \$15
grilled chicken breast, sugar cured country ham, sliced tomato, basil mayonaise, fresh mozzarella, and aged balsamic on a brioche bun with AZUR fries or small house salad.

AZUR classic burger \$16
8oz hand spanked beef, cheddar cheese, smoked bacon, caramelized onion compote, lettuce, fresh sliced tomato, and a roasted garlic-horseradish aioli.

the original bourbon fried chicken \$24
delicately fried and served over buttermilk mashed potatoes with southern style pole beans and classic cream gravy.

AZUR signature woven shrimp \$26
filo wrapped shrimp, lightly fried, and served over coconut sweet corn risotto with a honey, garlic, and red chile glaze.
+ Kentucky Seafood Cook Off Winner!

farmers market pasta \$22
fresh garlic, tomatoes, squash, zucchini, mushrooms, sweet corn, asparagus, and garden basil. tossed with angel hair pasta in a chardonnay wine pan sauce.
+ chicken 5 +salmon 7 +shrimp 7

GF salmon ratatouille \$27
parmesan crusted salmon, baked and served over farmers market ratatouille with truffle potato curls and basil oil.