

# 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.

### jumbo lump crab cake . . . . . \$20

baked and served with caper tartar sauce and citrus-tomato jam.

### AZUR signature shrimp cocktail . . . \$14

6 shrimp dressed in spicy pineapple-horseradish cocktail sauce.

### **Gf** truffle fries . . . . . \$10

topped with truffle infused olive oil, grated romano cheese, and served with roasted garlic aioli.

### general tso's cauliflower . . . . . \$12

blistered cauliflower with sweet and spicy glaze, topped with fresh chives, peanuts, and sesame seeds.

### panko fried brie cheese . . . . . \$14

topped with candied pecans, bourbon-apple butter and served with grilled baguette.

## Salads and Sandwiches

### AZUR chopped salad . . . . . \$12

chopped romaine tossed with smoked bacon, sweet corn, tomatoes, grated parmesan, and buttermilk-chive ranch dressing.

+ chicken 5 +salmon 7 +shrimp 7

### 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

### chicken, bacon and brie sandwich \$16

grilled chicken breast topped with melted brie cheese, smoked bacon and bourbon apple butter on a toasted brioche bun. served with AZUR fries or a small house salad.

### 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.

### AZUR green chili cheeseburger . . . \$16

8oz hand spanked beef, topped with caramelized onions, mild green chilies, and a side of cheddar mornay sauce for dipping. served with AZUR fries, or a small house salad.

### **Gf** fish tacos . . . . . \$20

blackened mahi mahi, with cabbage slaw, pineapple relish and tartar sauce on flour tortillas. served with AZUR fries or a small house salad.

### 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

# 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, garlic, and crisp green beans. topped with crispy fried chicken, crushed peanuts, and pineapple salsa.  
+ vegetable lo mein 16

**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!

## Seasonal Entrées

**vegetable montage** . . . . . \$22  
chef's composed dish of fresh vegetables based on season and availability. can be prepared vegetarian, vegan, or gluten free.

**cherry-bourbon braised beef short rib** . . . . . \$28  
served over creamy blue cheese mashed potatoes and topped with root vegetable crunch.

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

**atlantic salmon** . . . . . \$26  
pan seared and served over cauliflower au gratin with a citrus-beet salad, candied pecans, and arugula pesto.

**Gf AZUR filet mignon** . . . . . \$38  
steakhouse spice rubbed and grilled over bacon-cheddar mac and cheese, with garlic grilled broccolini, and a sherry wine-mushroom sauce.

**cavatappi a la vodka** . . . . . \$22  
pasta spirals enrobed in a silky sauce of crushed tomatoes, cream, vodka, parmesan cheese, and fresh basil.  
+ chicken 5 +salmon 7 +shrimp 7

**creole fried pork chops** . . . . . \$26  
over Louisiana style red beans and rice, with apple-bourbon butter, and candied pecans.

**Gf** *Symbol indicates item can be made gluten free upon request.*