

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.

panko fried brie cheese \$14

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

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.

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 brioche bun. served with AZUR fries or a small house salad.

blackened salmon sandwich \$16

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

AZUR bacon cheeseburger \$16

8oz hand spanked beef, topped with smoked bacon, double American cheese, dill pickle, and mustard. served on a brioche bun 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

atlantic salmon \$26
hemp and chia seed crusted and pan seared. served over quinoa-sweet potato salad, grilled baby spinach, and a jalapeño-apricot vinaigrette.

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

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