

STARTERS

TOMATO DILL SOUP Cured Grape Tomatoes	15
AZURE CAESAR Crisp Romaine, Roasted Garlic Dressing, Croutons, Grana Padano, Canadian Peameal Bacon	15
HOUSE GREENS <i>V, VG, GF</i> Spring Mix, Seed & Fruit Granola, Heirloom Carrot, Blueberries, Maple Kombucha Dressing	15
SALAD ADDITIONS	
<i>Pan Roasted Atlantic Salmon</i>	21
<i>Herb Marinated Grilled Chicken Breast</i>	16
CHARCUTERIE & CHEESE	
Niagara Pingue Prosciutto, Capocollo, Bresaola, Mountain Oak Wild Nettle Gouda, Quebec Oka, Crostini, Grainy Mustard, Honey, Cornichon, Olives	35
CLASSIC POUTINE	
French Fries, Quebec Cheese Curds, Rich Poutine Gravy	16
LOBSTER POUTINE	
French Fries, Quebec Cheese Curds, East Coast Lobster, Lobster Gravy	25

MAIN COURSES

PETIT LOBSTER BUNS Potato Rolls, Citrus Dijon Dressing, Shredded Iceberg Served with Choice of Cajun Fries, Greens, or Caesar	45
PRIME RIB SMASH BURGER 6oz Prime Rib Burger, Balderson Cheddar, Lettuce, Tomato, Dill Pickle, Tangy Aioli Served with Choice of Cajun Fries, Greens, or Caesar	30
THE BOSS LOBSTER BURGER 6oz Prime Rib Burger, Butter Poached Lobster, Balderson Cheddar, Lettuce, Tomato, Dill Pickle, Tangy Aioli Served with Choice of Cajun Fries, Greens, or Caesar	45
CHICKEN BLT Herb Marinated Grilled Chicken Breast, Cheddar, Canadian Peameal, Lettuce, Tomato Jam, Chive Mayo, Toasted Brioche Served with Choice of Cajun Fries, Greens, or Caesar	28
HERB MARINATED GRILLED CHICKEN BOWL Spring Mix, Quinoa, Half An Avocado, Edamame, Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper & Apple Cider Vinaigrette	39
TOURTIERANCINI Blend of Ground Beef Brisket and Pork, Root Vegetables, Parmesan and Cheddar, served with Blueberry Jus and Watercress Served with Choice of Cajun Fries, Greens, or Caesar	29
RICOTTA AND BASIL PESTO RAVIOLI Tomato Sauce, Grana Padano, Fresh Basil	27



PAN ROASTED ATLANTIC SALMON FRITES Cajun Fries, Watercress Salad, Maître D'hôtel Butter	38
ICY WATERS ARCTIC CHARR Wild Rice Pilaf, Broccolini, Crushed Pistachios, Maître D'hôtel Butter	39
SIDES	
CAJUN SEASONED FRIES <i>V, VG</i>	12
SAUTEED GARLIC BROCCOLINI <i>V, GF</i>	12
ROASTED RED SKIN POTATOES <i>V, GF</i>	12
ROASTED MUSHROOMS <i>V, GF</i>	14
SWEET TOOTH	
TARTE AU SUCRE Chantilly Cream, Peach Compote	16
MANGO PASSIONFRUIT MOUSSE <i>V, VG, GF</i> Variation of Raspberries, Fresh, Freeze-Dried, and Coulis	16
CHOCOLATE TRUFFLE CAKE Raspberry Coulis	16
MAPLE BOURBON CRÈME BRULEE <i>V, GF</i> Fresh Berries and Toasted Pecans	16
ICE CREAM OR SORBET <i>V, GF</i> A Selection of Ice Cream and Sorbets Ask Your Server for Today's Flavours	8

GF - Gluten Free V - Vegetarian VG - Vegan DF - Dairy Free

Indicated prices are exclusive of taxes and gratuities. 15% gratuity will be added for parties of eight or more.
Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

STARTERS

TOMATO DILL SOUP V, GF 15
Cured Grape Tomatoes

AZURE CAESAR 15
Crisp Romaine, Roasted Garlic Dressing, Croutons
Grana Padano, Canadian Peameal Bacon

HOUSE GREENS V 15
Spring Mix, Seed & Fruit Granola, Heirloom Carrot,
Blueberries, Maple Kombucha Dressing

CHARCUTERIE & CHEESE 30
Niagara Pingue Prosciutto, Capocollo, Bresaola, Mountain Oak
Wild Nettle Gouda, Quebec Oka, Crostini, Grainy Mustard,
Honey, Cornichon, Olives

CLASSIC POUTINE 16
French Fries, Quebec Cheese Curds, Rich Poutine Gravy

LOBSTER POUTINE 28
French Fries, Quebec Cheese Curds, East Coast Lobster,
Lobster Gravy

TOURTIERANCINI 16
Blend of Ground Beef Brisket and Pork, Root Vegetables,
Parmesan and Cheddar, served with Blueberry Jus
and Watercress

ROASTED BONE MARROW DF 24
Braised Bison Short Rib, Smoked Sea Salt, Pickled Onion, Chives,
Toasted Baguette

HOUSE SMOKED ATLANTIC SALMON 22
Lime Gel, Dill Crème Fraiche, Pickled Onion, Seedlings,
Toasted Baguette

MAIN COURSES

ONTARIO DUCK LEG CONFIT GF 39
Pan Seared, Potato Rosti, Preserved Stone Fruit, Watercress,
Pomegranate Reduction

12OZ WELLINGTON COUNTY RIBEYE GF, DF 69
Roasted Mushrooms, Cippolini, Confit Potato, Red Wine Jus

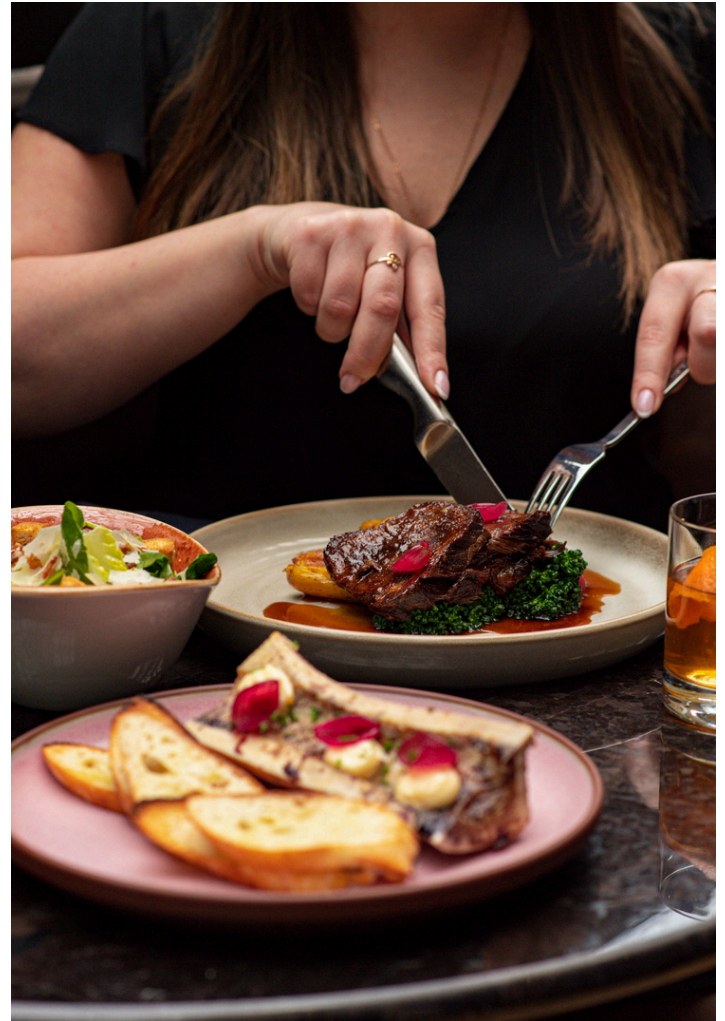
PAN ROASTED ATLANTIC SALMON GF, DF 39
Roasted Baby Potatoes, Tomato Jam, Corn & Edamame Succotash

ICY WATERS ARCTIC CHARR GF 39
Wild Rice Pilaf, Broccolini, Crushed Pistachios,
Maitre D'hôtel Butter

10oz BONE IN ONTARIO PORKCHOP 42
Canadian Whiskey BBQ Glaze, Roasted Mushrooms,
French Fries

BISON RIGATONI 38
Bison Short Rib, Rigatoni Pasta, Roasted Mushrooms, Garlic
Beef Reduction, Heavy Cream, Grana Padano

RICOTTA AND BASIL PESTO RAVIOLI V 27
Tomato Sauce, Grana Padano, Fresh Basil



PROVIMI VEAL SHANK PRESS GF 48
Foie Gras Torchon, Potato Rosti, Charred Cippolini,
Broccolini, Carrot Ginger Puree, Red Wine Jus

HERB MARINATED GRILLED CHICKEN BOWL GF, DF 39
Spring Mix, Quinoa, Half an Avocado, Edamame,
Blueberries, Carrot, Marinated Tomatoes, Roasted Pepper
& Apple Cider Vinaigrette
Substitute Chicken for Sesame Ginger Tofu for a Vegan Bowl

SIDES

CAJUN SEASONED FRIES V, VG 12
SAUTEED GARLIC BROCCOLINI V, VG, GF 12
ROASTED RED SKIN POTATOES V, VG, GF 12
ROASTED MUSHROOMS V, VG, GF 14

SWEET TOOTH

TARTE AU SUCRE V 16
Chantilly Cream, Peach Compote

MANGO PASSIONFRUIT MOUSSE V, VG, GF 16
Variation Of Raspberries, Fresh, Freeze-Dried, and Coulis

CHOCOLATE TRUFFLE CAKE V 16
Strawberry Sauce

MAPLE BOURBON CRÈME BRULEE V, GF 16
Fresh Berries and Toasted Pecans

ICE CREAM OR SORBET V, GF 8
A Selection of Ice Cream and Sorbets
Ask Your Server for Today's Flavours

GF - Gluten Free V - Vegetarian VG - Vegan DF - Dairy Free

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