

# azurea

## SOUPS, SALADS AND SHARING

✓ **Winter Harvest Vegetable Soup**  
*Squash Bundle*

### Azurea Soup of the Day

✓ **Mixed Green and Poached Honeycrisp Apple Salad**  
*Maytag Blue Cheese, Melted Tomato  
Mulled Cider Vinaigrette*

**Miniature Wedge Salad**  
*Baby Iceberg Lettuce, European Cucumbers  
Cherry Tomatoes, Smoked Bacon, Maytag Blue Crumbles*

**Charred Hawaiian Sea Bass and Pastini Salad**  
*Pastini, Shaved Fennel, Melted Grape Tomatoes, Kalamata Olives  
Cucumbers, Baby Arugala Salad and Truffle Vinaigrette*

**Azurea Seafood Chopped Salad**  
*Cornmeal Crusted Calamari, Pan Seared Diver Scallops and Shrimp  
Romaine, Egg, Avocado, Apple Smoked Bacon, Tomato  
Florida Hearts of Palm and Maytag Blue Cheese Vinaigrette*

**Chile Spice Ahi Tuna Salad**  
*Arugula, Shaved Fennel, Minestrone of Melon, Cucumber Carpaccio  
Tangerine Citrus Vinaigrette*

**"Ham and Cheese"**  
*Kurobuta Pork, Gruyere Cheese, Crisp Friséé  
Brioche Bread, Fried Farm Fresh Egg*

**Caramelized Leek and Portobello Mushroom Flatbread**  
*Grilled Portobello Mushrooms, Roasted Garlic Cream, Baby Spinach  
Shaved Aged Parmesan*

**Free Range Fed Chicken Flatbread**  
*Grilled zucchini, Melted Tomato, Apple wood Bacon, Cippolini Onion  
Chiffonade Basil*

**Barbequed Prawn and Smoked Bacon Flatbread**  
*Apple Wood Bacon, Sliced Heirloom Tomato  
Grilled Scallions, Picked Italian Parsley*

*We are delighted to offer you additional chef-inspired creations to enhance your dining experience  
Our Chefs will accommodate vegetarian, vegan and most special dietary needs  
Please speak with your server if you have any requests  
✓ Vegetarian options or can be prepared vegetarian*



## SPECIALTIES

### **Grilled Vegetable Wrap**

*Grilled Squash, Roasted Portabella Mushrooms  
Market Greens, Sage Pesto, Sweet Potato Chips*

### **Jumbo Lump Crab Cake Sliders**

*Toasted Brioche Slider Rolls, Smoked Tomato Remoulade, Tobacco Onions*

### **Hand Formed Atlantic Salmon Burger**

*Haas Avocado, Preserved Citrus Aioli  
Red Watercress, Brioche Bun*

### **Apple Brined BBQ Pork**

*Carolina Mustard and Molasses MOP, Warm Buttermilk Biscuit  
Panko Crusted "Mac and Cheese" House Made Bread and Butter Pickles*

### **Opened Faced Vegetarian Burger**

*Portabella Mushrooms, Beluga Lentils, Fire Roasted Corn, Israeli Cous Cous  
Florida Citrus Cole Slaw*

### **Grilled Half Pound Beef Burger**

*Toasted Brioche Roll, Crisp Lettuce, Tomato and Red Onion  
Choice of Domestic or Imported Cheeses*

### **Atlantic Fish and Chips**

*Pale Ale Beer Battered Fresh Catch with Azurea Spiced Fries  
Caramelized Cippolini Remoulade, Malt Vinegar*

### **Murray Farms Chicken Ruben**

*Seared Chicken Breast, Thousand Island Dressing  
Homemade Sauerkraut, Swiss Cheese*


### **Lobster Risotto**

*Cold Water Lobster, Cippolini Onion, Melted Tomato  
Fresh Tarragon, Saffron Essence*

*We are delighted to offer you additional chef-inspired creations to enhance your dining experience*

*Our Chefs will accommodate vegetarian, vegan and most special dietary needs*

*Please speak with your server if you have any requests*

 *Vegetarian options or can be prepared vegetarian*