

# AZUL

restaurant lounge

## tapas

- calamari fritto 12  
tomatoes, roasted garlic, white balsamic honey  
reduction, spicy cherry pepper aioli
- caesar salad 9  
romaine heart points, caesar dressing, tomato, traditional grissini  
add shrimp 6 add chicken 5
- roasted tomato and garlic mussels 13  
italian parsley, white wine, crushed red chillies, grilled crostini
- duo of dips 9  
roasted pepper and cilantro hummus, arugula oven dried tomato pesto whipped house made goat cheese, olives  
grilled artisan bread
- petite short ribs 12  
hickory smoked with a sweet demi glaze
- asiago risotto fritters 10  
filled with smoked mozzarella, served with pomodoro dipping sauce
- fuego shrimp 14  
house made chorizo, tomatoes, chillies, white wine butter Sauce, cilantro, green onions, served with grilled bread
- pork belly sliders 11  
braised smoked pork belly, onion marmalade, garlic lemon aioli

house charcuterie board  
Chefs selection of fine imported  
Mediterranean meats and cheeses  
Choice of 3 9  
Choice of 6 15

## small plates

- warm tomato and burrata salad 14  
sautéed tomatoes and garlic with olive oil, chilled burrata mozzarella, tender baby arugula, aged balsamic vinegar
- roasted beet salad 11  
red beets, candied walnuts, crumbled goat cheese, crostini, walnut oil, white balsamic vinaigrette
- field mushroom torta 10  
slow roasted mushrooms, caramelized, mushrooms, puff pasty, manchego cheese, african peppadew peppers
- pan seared seafood cake 14  
shrimp, crab, cilantro and green onions, saffron lime remoulade

## entrees

- scallops and pancetta 19  
gorgonzola dolce polenta, wilted greens, corn and asparagus succotash
- tagliatelle pasta 17  
crumbled goat cheese, mushroom, leeks, spinach, thyme, sundried tomato butter sauce
- seafood stew 25  
shrimp, clams, mussels, scallops, fish, calamari, potatoes, tomatoes, garlic and onions, saffron broth, grilled bread
- grilled 16 oz ribeye 31  
tomato, grilled onion, avocado, mixed greens, chimichurri sauce
- grilled whole seabass 28  
loup de mere marinated with lemons, fennel, and leek, roasted potatoes, oven dried tomato lemon oil essence
- slow roasted free range chicken 19  
oven dried tomato and arugula pesto crusted potatoes, caramelized shallots, roasted mushroom
- beef tenderloin 30  
valdeon bleu cheese garnish, sautéed spinach and mushrooms, roasted garlic mashed potatoes, onion jam
- pork chop milanese 26  
herb bread crumb crust, garlic whipped potato, grilled asparagus, marsala wine sauce
- cast iron seared lamb rack 32  
sweet potato pork belly hash, broccolini, romesco sauce, fresh gremolata