

# AZARIAS | food

**DAILY FRESH OYSTERS** 2.50|ea  
with mignonette, cocktail, and lemon ginger sauces

## SALADS

\*Warm Spinach + shiitake +bacon + goat cheese 14  
Arugula + pear + vinaigrette + pecans + parm 11  
Beets + goat cheese + red wine vinaigrette 12  
Caprese Salad + pesto 11

**BEEF CARPACCIO**  
+ shiitake + truffle oil + parmesan 15

**CURED MEAT AND CHEESE BOARD**  
daily selection + antipasto 18

**CHEESE FONDUE**  
served with croutons and your choice of three  
accompaniments 16

apples - mushrooms - broccoli - grape tomatoes  
sundried tomatoes - pearl onions - asparagus  
hot Italian sausage - ham - salami  
Extra sides: 2 |ea.

## CAVIAR

Served with blinis and the traditional  
accompaniments

Venetian Osetra |28 gr 150

White Sturgeon (Italy) 30 gr 150

## SEAFOOD

Smoked Salmon Latkes + dill cream cheese 9

Classic Shrimp Cocktail + house cocktail sauce 18

\*Rainbow Trout + tapenade + lemon aioli 16

\*Shrimp Coconut Curry + sweet potato crisps 15

\*Seared Ahi Tuna + apple slaw + wasabi cream 15

Cod Cakes + lemon aioli 10

Spicy Fried Shrimp Tacos + salsa fresca 15

Bacon-Wrapped Grilled Shrimp + jalapeno 15

Beer-Battered Shrimp spicy + slaw 15

Mussels + tomato white wine broth 9

Mussels + Thai lemongrass + coconut 9

Grilled Calamari Puttanesca 12

Seafood gratin scallops + shrimp 12

Bacon Seared Jumbo Scallops + tomato vin 15

## CHICKEN | BEEF | LAMB

Montreal Smoked Meat Sliders +mustard +pickle 10

Lamb Mini Burgers + blue cheese + mint 10

Chicken Piccata + lemon butter 12

Smoked Meat Poutine + cheese curds + gravy 12

Kung Pao Chicken + sweet chili + jalapeños 14

Beef Tacos + soy chili + goat cheese + veg. slaw 15

Beef Tenderloin + peppercorn sauce 16

Short Ribs + glazed carrots 18

## PASTAS

\*Lobster Gnocchi + truffle cream sauce 18

Penne Rigate + san marzano tomato 9

Linguini + pesto 9

Macaroni and Cheese 9

## VEGETABLES

Potato and Corn Samosas + date chutney 9

Brussels Sprouts + bacon + sd tomato + parm 9

Truffled Mushroom Risotto 12

Green Beans + roasted garlic + parm + tomato 8

Cauliflower + Leek Smash + grilled corn 8

Grilled Asparagus + salsa verde 8

Sea Salted Frites 5

## -OUR TOP 10-

#1 – Spicy Shrimp Tacos

#2 – Montreal Smoked Meat Sliders

#3 – Brussels Sprouts

#4 – Beef Tenderloin

#5 – Kung Pao Chicken

#6 – Arugula Salad

#7 – Short Ribs

#8 – Seared Scallops with Bacon

#9 – Beet and Goat Cheese Salad

#10 – Truffled Mushroom Risotto

**Executive chef: George Tyminski**