



Indigo Moon Dinner Menu

Starters	Mission Fig and Kalamata Olive Tapenade with Baked Brie Crostini	10
	Trio of Artisan Cheeses with Mission Figs, Caramelized Walnuts, Fruit & Olive Bread	15
	Mac & Cheese- Penne with Spanish Manchego and Vermont White Cheddar	8
	<i>Add: Bacon</i>	2
	Tempura Prawns, Peanut Noodles and Asian Slaw	14
	Steamed Clams in a Garlic White Wine Broth served with Garlic Toast	14
	Chicken Apple Sausage grilled with Caramelized Onions & Creamy Polenta	13
	Goat Cheese & Leek Tart over Meyer Lemon Greens	13
	Vegetarian Soup	7
	Lobster Bisque	8

Salads

Mixed Green Salad- with Carrot, Cucumber, Vine Ripe Tomatoes and a Meyer Lemon Vinaigrette	7
Fresh Pear and Gorgonzola Cheese- with Caramelized Walnuts and Baby Greens tossed in a Meyer Lemon Vinaigrette	10
Pistachio Crusted Goat Cheese Salad- with Baby Greens, Ruby Red Grapefruit, Cucumbers & Spiced Pistachios tossed with a Meyer Lemon Vinaigrette	10
Caesar Salad- with Romaine Hearts, Anchovies, Garlic Croutons & Parmesan Reggiano	10
<i>Add: Chicken</i>	6
<i>Add: Shrimp</i>	6

Entrees

Salmon Tacos	Dry Rub, Chile Lime Mayo, Shredded Cabbage, Mango Salsa, Cumin Black Beans	17
Fish & Chips	Tempura Battered made with Haddock, served with Slaw & Dill Tartar	18
Faroe Island Salmon	Grilled with Basil Butter with Brown & Wild Rice	29
Diver Scallops	Pan sautéed, Spring Pea & Leek Puree, drizzle of Meyer Lemon Oil	32
Calamari Piccata	White Wine, Tomatoes, a hint of Red Curry, Capers, Lemon and Herbs served with Brown & Wild Rice	24
Angus Burger	1/2 lb. Sautéed Mushrooms & Onions, Lettuce & Tomato on a Ciabatta Bun Choice of Cheese, served with Fries <i>Add: Bacon</i>	16
Ribeye Steak	16 oz. Smoked Blue Cheese Tarragon Butter and Mashed Yukon Golds	44
Flat Iron Steak	Chimichurri and Roasted Fingerling Potatoes	28
Filet Mignon	Cognac Peppercorn Cream served with Mashed Yukon Gold	39
New York	12 oz. Red Wine Demi Glaze served with Mashed Yukon Golds	32
Rack of Lamb	New Zealand Fig Cabernet Sauce & Creamy Polenta	39
Pork Chop	12 oz. Apricot BBQ sauce, Grilled Corn Salad and Mashed Yukon Golds	32
Quinoa Bowl	Butternut Squash, Spinach, Mushrooms, Chickpeas, Tahini Sauce and Pumpkin Seeds	18
Risotto	Wild Mushrooms, Butternut Squash and Shaved Manchego	18
Penne	Chicken Apple Sausage, Caramelized Onions and Spinach in a Marsala Cream Sauce topped with Toasted Pine Nuts	22
Fettuccine	Jumbo White Shrimp, Tomatoes, Artichoke Hearts, White Wine Lemon Sauce & Parmesan served with Garlic Toast	25
Chicken	Coriander Crusted, Poblano Sauce and Yukon Mashed Potatoes	23
	Our Meat and Seafood dishes all include fresh seasonal vegetables	

Sides

Sweet Potato Fries with Red Pepper Aioli	7	Roasted Fingerling Potatoes	5
Sauteed Spinach with Garlic & Lemon	5	Vegetables of the Day	5

Bread upon request

Please inform us of any allergies