



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	
	Crispy Blue Crab Cakes served with Chili Lime Sauce			16	
	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	
Entrees	Add: Chicken			6	
	Add: Shrimp			6	
	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	Add: Bacon	2	
	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. Cherry Cognac Sauce 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	
	Sides	Our Meat and Seafood dishes all include fresh seasonal vegetables			
		Sweet Potato Fries with Red Pepper Aioli			7
Roasted Fingerling Potatoes			5		
Sauteed Spinach with Garlic & Lemon			5		
	Vegetables of the Day			5	