



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
Steamed clams in a white wine broth served with garlic bread 14
Crispy Blue Crab Cakes with a chili lime sauce 15
Tempura prawns, peanut noodles and Asian slaw 14
Mac & Cheese- Penne with Spanish manchego and aged white cheddar 8
Chicken Apple Sausage grilled with caramelized onions & creamy polenta 13
Vegetarian Soup 6 Soup of the Day 7

Salads

- Mixed green Salad- with carrot, cucumber, vine ripe tomatoes and a Meyer lemon vinaigrette 6
Fresh Pear and Gorgonzola cheese- with caramelized walnuts and baby greens tossed in a Meyer lemon vinaigrette 10
Pistachio crusted goat cheese Salad- with 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

- New Zealand Full Rack of Lamb- with fig cabernet sauce & creamy polenta 38
16 oz. Grass Fed Ribeye Steak- with smoked blue cheese tarragon butter, buttermilk onion straws and mashed Yukon Golds 40
Grilled Flat Iron Steak- with chimichurri and roasted fingerling potatoes 30
Filet Mignon- with cognac peppercorn cream and mashed Yukon Golds 38
Pork Chop- with apricot BBQ sauce and mashed Yukon Golds 29
Quinoa Bowl- with spring peas, spinach, mushrooms, chickpeas, tahini sauce and pumpkin seeds 18
Risotto- with wild mushrooms, spring peas and shaved manchego 18
Penne- with chicken apple sausage, caramelized onions and spinach in a marsala cream sauce topped with toasted pine nuts 22
Fettuccine- with Jumbo White Shrimp, tomatoes, artichoke hearts, white wine lemon sauce & parmesan served with garlic toast 25
Calamari Piccata- lightly breaded calamari steak, white wine, tomatoes, a hint of red curry, capers, lemon and herbs served with brown & wild rice 24
Coriander Crusted Chicken- with poblano sauce and Yukon mashed potatoes 23
Crispy Maple Leaf Farms Duck Breast- with blackberry reduction, brown & wild rice 28

Our Meat and Seafood dishes all include fresh seasonal vegetables

Sides

- Sweet potato fries with red pepper aioli 7 Roasted fingerling potatoes 5
Sautéed spinach with garlic & lemon 5 Vegetables of the day 5
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Bread upon request

Indigo Moon serves natural meats which are hormone and antibiotic free

Please inform us of any allergies