



Indigo Moon Dinner Menu

- Appetizers**
- Mission Fig and Kalamata olive tapenade with baked Brie crostini topped with toasted pine nuts 10
 - Trio of artisan cheeses with mission figs, caramelized walnuts, fruit & olive bread 15
 - Mac & Cheese- Penne with Spanish manchego & aged white cheddar 8
 - Calamari, shishito peppers, rosemary, sage and cocktail sauce 14
 - Tempura prawns, peanut noodles and Asian slaw 14
 - Crispy Blue Crab Cakes with a chili lime sauce 14
 - Steamed clams in a white wine broth served with garlic bread 14
 - 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 Meyer lemon vinaigrette 6
- Fresh Pear and Gorgonzola cheese- with caramelized walnuts over greens tossed with a Meyer lemon vinaigrette 9
- Pistachio crusted goat cheese Salad- with greens, ruby red grapefruit, cucumbers & spiced pistachios tossed with a Meyer lemon vinaigrette 9
- Caesar Salad- Romaine hearts, anchovies, garlic croutons & parmesan reggiano 9

Entrees

- New Zealand Full Rack of Lamb- with fig cabernet sauce & cauliflower gratin 35
- 16 oz. Grass Fed Ribeye Steak- with smoked bleu cheese tarragon butter, buttermilk onion straws and mashed Yukon Golds 38
- 8 oz. Filet Mignon- with a wild mushroom port reduction, served with mashed Yukon Golds 35
- Braised and roasted Pork Shank- with red wine shiitake broth over creamy polenta 24
- Quinoa Bowl- with butternut squash, spinach, mushrooms, chickpeas, tahini sauce and pumpkin seeds 18
- Risotto- with wild mushrooms, butternut squash and shaved manchego 18
- Penne- with chicken apple sausage, caramelized onions and spinach in a marsala cream sauce topped with toasted pine nuts 21
- Fettucine- with Jumbo White Shrimp, tomatoes, artichoke hearts, white wine lemon sauce & parmesan served with garlic bread 24
- 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 sauce, brown & wild rice 28

Sides

- Sweet Potato fries- with red pepper aioli 7
- Sauteed spinach- with garlic & lemon 5
- Cauliflower Horseradish gratin 6
- Vegetables of the Day 5

*Bread upon request

Indigo Moon serves natural meats, free of antibiotics and hormones

Please inform us of any allergies