



Indigo Moon Dinner Menu

Starters

Mission Fig and Kalamata Olive Tapenade with Baked Brie Crostini	13
Trio of Artisan Cheeses with Mission Figs, Caramelized Walnuts & Fruit	16 Mac
& Cheese- Penne with Spanish Manchego and Vermont White Cheddar	n <i>Add: Bacon 3</i>
Tempura Prawns, Peanut Noodles and Asian Slaw	18
Steamed Clams in a Garlic White Wine Broth served with Garlic Toast	18 Goat
Cheese & Leek Tart over Meyer Lemon Greens	12
Seared Sesame Ahi with Soy and Wasabi Aioli	18
Blue Crab Cakes serve with chili lime sauce	18
Vegetarian Soup	9
Lobster Bisque	11

Salads

Mixed Green Salad- Carrot, Cucumber, Vine Ripe Tomatoes, Meyer Lemon Vinaigrette	8
Fresh Pear and Gorgonzola Cheese- with Caramelized Walnuts, Baby Greens, Meyer Lemon Vinaigrette	12
Pistachio Crusted Goat Cheese Salad- Baby Greens, Ruby Red Grapefruit, Cucumbers & Spiced Pistachios tossed with a Meyer Lemon Vinaigrette	12
Caesar Salad- Romaine Hearts, Anchovies, Garlic Croutons & Parmesan Reggiano	12
<i>Add: Chicken 8</i>	<i>Add: Shrimp 8</i>

Entrees

Salmon Tacos	Dry Rub, Chile Lime Mayo, Shredded Cabbage, Mango Salsa, Cumin Black Beans	18
Fish & Chips	Tempura Battered made with Haddock, served with Slaw & Dill Tartar	20
Faroe Island Salmon	Grilled with Basil Butter with Brown & Wild Rice	36
Diver Scallops	Pan sauteed, Spring Pea & Leek Puree, drizzle of Meyer Lemon Oil	39
Calamari Piccata	White Wine, Tomatoes, a hint of Red Curry, Capers, Lemon and Herbs served with Brown & Wild Rice	28
Angus Burger	1/2 lb. Sauteed Mushrooms & Onions, Lettuce & Tomato on a Ciabatta Bun Choice of Cheese, served with Fries <i>Add: Bacon 3</i>	18
Ribeye Steak	16 oz. Smoked Blue Cheese Tarragon Butter and Mashed Yukon Golds Chimichurri	51
Flat Iron Steak Filet	and Roasted Fingerling Potatoes	33
Mignon	8 oz. Cognac Peppercorn Cream served with Mashed Yukon Golds	48
New York	12 oz. Red Wine Demi Glaze served with Mashed Yukon Golds	38
Rack of Lamb	New Zealand Fig Cabernet Sauce & Creamy Polenta	47
Pork Chop	12 oz. Dried Cherry Cognac sauce with Mashed Yukon Golds	35
Pork Osso Bucco	Braised Pork Shank done in the tradition style with Polenta	34
Quinoa Bowl	Butternut Squash, Spinach, Mushrooms, Chickpeas, Tahini Sauce and Pumpkin Seeds	25
Risotto	Wild Mushrooms, Butternut Squash and Shaved Manchego	24
Penne	Chicken Apple Sausage, Caramelized Onions and Spinach in a Marsala Cream Sauce topped with Toasted Pine Nuts	30
Fettuccine	Jumbo White Shrimp, Tomatoes, Artichoke Hearts, White Wine Lemon Sauce & Parmesan served with Garlic Toast	30
Duck	Maple Leaf Farms Duck Breast served with a Blackberry Gastrique	34
Chicken	Brown & Wild Rice	
	Coriander Crusted, Poblano Sauce and Yukon Mashed Potatoes	31

Our Meat and Seafood dishes all include fresh seasonal vegetables

Sides

Sauteed Spinach with Garlic & Lemon	7	Roasted Fingerling Potatoes	6
		Vegetable of the Day	6

Bread on Request

Water on Request

Please inform us of any allergies