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  
  *Add: Bacon 2*
- 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
- *Add: Chicken 6  
  Add: Shrimp 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 16
- Ribeye Steak  
  Choice of Cheese, served with Fries  
  *Add: Bacon 2*
- Flat Iron Steak  
  16 oz. Smoked Blue Cheese Tarragon Butter and Mashed Yukon Golds 44
- 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**
- 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*