



## Indigo Moon Lunch Menu-Take Out Only

- Starters
- Mission Fig and Kalamata Olive Tapenade with Baked Brie Crostini10
- Sweet Potato Fries with Red Peppe Aioli7
- Trio of Artisan Cheeses with Mission Figs, Caramelized Walnuts, Fruit & Olive Bread15
- Tempura Prawns, Peanut Noodles and Asian Slaw14
- Mac & Cheese- Penne with Spanish Manchego and Vermont White Cheddar8
- Add: Applewood Bacon2

### Soups and Salads

- Vegetarian Soup7
- Lobster Bisque8
- Mixed Green Salad- with Carrot, Cucumber, Vine Ripe Tomatoes and a Meyer Lemon Vinaigrette7
- Fresh Pear and Gorgonzola Cheese- with Caramelized Walnuts and Baby Greens tossed in a Meyer Lemon Vinaigrette10
- Pistachio Crusted Goat Cheese Salad- with Baby Greens, Ruby Red Grapefruit, Cucumbers & Spiced Pistachios tossed with a Meyer Lemon Vinaigrette10
- Caesar Salad- with Romaine Hearts, Anchovies, Garlic Croutons & Parmesan Reggiano10
- Add: Chicken6
- Add: Shrimp6

### Sandwiches and Sorts

- Goat Cheese & Leek Tart over Meyer Lemon Greens13
- Dry Rub Salmon Tacos- with Chile Lime Mayo, Shredded Cabbage, Mango Salsa and Cumin Black Beans17
- Tempura Battered Cod Fish & Chips- served with Slaw & Dill Tartar18
- Grilled Chicken Sandwich- with Brie, Apple and Onion Jam on a Hot Focaccia Roll16
- BLTA- Apple Wood Smoked Bacon, Vine Ripened Tomatoes, Avocado and Lettuce on Focaccia with Red Pepper Aioli15
- House Made Black Bean Burger- with Red Pepper Aioli, Lettuce and Tomato on a Ciabatta Bun15
- 1/2 lb. Angus Burger- with Sauteed Mushrooms, Onions, Lettuce and Tomato on a Potato Bun with White Cheddar or Gorgonzola Cheese16
- Add: Bacon2
- Roasted Eggplant- with Red Bell Peppers, Tomato, Smoked Mozzarella and Onion Jam served Hot on Focaccia14

\*All Sandwiches served with a choice of mixed green salad, fries, slaw or potato salad, sweet potato fries (add 2 dollars)

### Entrees

- New Zealand Full Rack of Lamb- with Fig Cabernet Sauce & Fingerling Potatoes39
- 16 oz. Grass Fed Ribeye Steak- with a Blue Cheese Tarragon Butter and Mashed Yukon Golds44
- Grilled Flatiron Steak- with Chimichurri and Roasted Fingerling Potatoes28
- Filet Mignon- with Cognac Peppercorn Cream and Mashed Yukon Golds39
- Risotto- with Wild Mushrooms, Butternut Squash and Shaved Manchego18
- Penne- with Chicken Apple Sausage, Caramelized Onions and Spinach in a Marsala Cream Sauce topped with Toasted Pine Nuts22
- Fettuccine- with Jumbo White Shrimp, Tomatoes, Artichoke Hearts, White Wine Lemon Sauce & Parmesan25
- Calamari Piccata- Lightly Breaded Calamari Steak with White Wine, Tomatoes, a hint of Red Curry, Capers, Lemon and Herbs served with Brown & Wild Rice24
- Fresh Grilled Faroe Island Salmon- with a Basil Lemon Butter, Brown & Wild Rice29
- Coriander Crusted- with a Poblano Sauce and Yukon Mashed Potatoes23

Our Meat and Seafood dishes all include fresh seasonal vegetables