



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 Aged White Cheddar	8
	<i>Add: Bacon</i>	2
	Tempura Prawns, Peanut Noodles and Asian Slaw	14
	Calamari Frita- with Ginger Soy Glaze and Spicy Aioli	14
	Steamed Clams in a Garlic White Wine Broth served with Garlic Toast	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 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 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

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, 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
12 oz New York- with a Cognac Dijon Sauce and Mashed Yukon Golds	32
Braised Pork Shank-with Osso Bucco over Creamy Polenta	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
Sauteed Spinach with Garlic & Lemon	5	Vegetables of the Day	5

Bread upon request

Indigo Moon serves natural meats which are hormone and antibiotic free

Please inform us of any allergies