



Indigo Moon Dinner Menu

Starters

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| 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 | 11 |
| <i>Add: Bacon</i> | 3 |
| 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 served with a Chili Lime Sauce | 16 |
| Vegetarian Soup | 8 |
| Lobster Bisque | 10 |

Salads

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| 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</i> | 8 |
| <i>Add: Shrimp</i> | 8 |

Entrees

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| 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 | 19 |
| Faroe Island Salmon | Grilled with Basil Butter with Brown & Wild Rice | 34 |
| Diver Scallops | Pan sautéed, Spring Pea & Leek Puree, drizzle of Meyer Lemon Oil | 37 |
| Calamari Piccata | White Wine, Tomatoes, a hint of Red Curry, Capers, Lemon and Herbs served with Brown & Wild Rice | 26 |
| Angus Burger | 1/2 lb. Sautéed Mushrooms & Onions, Lettuce & Tomato on a Brioche Bun Choice of Cheese, served with Fries <i>Add: Bacon</i> | 17 3 |
| Ribeye Steak | 16 oz. Smoked Blue Cheese Tarragon Butter and Mashed Yukon Golds | 49 |
| Flat Iron Steak | Chimichurri and Roasted Fingerling Potatoes | 31 |
| Filet Mignon | 8 oz. Cognac Peppercorn Cream served with Mashed Yukon Golds | 43 |
| New York | 12 oz. Red Wine Demi Glaze served with Mashed Yukon Golds | 38 |
| Rack of Lamb | New Zealand Fig Cabernet Sauce & Creamy Polenta | 45 |
| 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 | 29 |
| 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 Brown & Wild Rice | 34 |
| Chicken | Coriander Crusted, Poblano Sauce and Yukon Mashed Potatoes | 29 |

Our Meat and Seafood dishes all include fresh seasonal vegetables

Sides

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| Sweet Potato Fries with Red Pepper Aioli | 9 | Roasted Fingerling Potatoes | 6 |
| Sautéed Spinach with Garlic & Lemon | 6 | Vegetable of the Day | 6 |

Bread on Request

Water on Request

Please inform us of any allergies