

Indigo Restaurant Dinner

STARTERS

Crispy Calamari

citrus rémoulade / marinara
-11-

Petit Kobe Beef Hot Dogs

sautéed vidalia onions / white cheddar
-11-

Artichoke & Spinach Dip

pico de gallo
-12-

The Crab Cake

cucumber / radish / citrus vinaigrette
-12-

Truffle Mac-n-Cheese

-8-

Homemade Meatball

goat cheese-ricotta / garlic-tomato sauce
-8-

Smoked Fish Dip

black pepper flatbread
-9-

Spicy Marinated Tuna Tartar Martini

chopped avocado / crispy cracker
-12-

Black Mussels

grilled ciabatta bread / tomato-lobster broth
-11-

Soup of the Moment

-5-

SALADS

Tomato Carpaccio

seasoned fresh mozzarella / sun-dried tomato basil vinaigrette / balsamic paint
-9-

“The Wedge”

iceberg lettuce / scallion / bacon / tomato / blue cheese /
creamy garlic-oregano dressing
-9-

“Chopped”

cucumber / tomato / red onion / mozzarella cheese / roasted corn / avocado /
honey-balsamic vinaigrette
-8-

Caesar Salad

tossed romaine / parmesan reggiano / crispy crouton / caesar dressing
-8-

SANDWICHES

10oz. Prime Burger

leaf lettuce / tomato / bermuda onion /
american cheese / french fries / brioche bun
-11-

Piled High Turkey BLT

oven roasted turkey / lettuce / tomato /
applewood smoked bacon / cranberry mayo /
walnut-cranberry nature grain bread / fries
-12-

Grilled BBQ Chicken Sandwich

spicy barbeque sauce / sliced avocado /
smoked gouda cheese / brioche bun / fries
-12-

FLATS

Margarita Flatbread

sliced vine ripe tomato / fresh mozzarella /
basil / extra virgin olive oil
-11-

Vegetarian Flatbread

roasted peppers / artichokes / spinach /
olives / fresh mozzarella
-11-

Meat Lovers Flatbread

salami / ground meat / sausage /
roasted peppers / tomato-basil sauce
-12-

*Consuming raw or uncooked meats / poultry / seafood / eggs may increase the risk of food borne illness,
especially if you have certain medical conditions.*

American Classic Cuisine

SPECIALTIES

Creative Special of the Night

preparation changes nightly

-mkt-

Grilled Center Cut Filet

chimichurri mashed potatoes / asparagus / red onion sun-dried tomato relish / herb hollandaise

-32-

Pan Seared Chilean Sea Bass

mushroom-truffle risotto / asparagus / citrus sauce

-28-

PASTA

Spaghetti Bolognese

classic meat sauce / garlic / basil / red pepper flakes / parmesan cheese / parsley

-18-

Classic American Spaghetti

blistered cherry tomatoes / basil / garlic / EVOO / parmesan cheese

-14-

Rigatoni a la Meatballs

chopped basil / goat cheese-ricotta / parmesan reggiano cheese / garlic marinara

-17-

SEA

Jumbo Sea Scallops

sweet potato ravioli / toasted almonds / sage butter sauce

-25-

Crab Crusted Grouper

lime scented cilantro rice / sautéed spinach / radish salad / saffron cream sauce

-32-

Lemon Crusted Salmon

sautéed spinach / artichoke sauce

-17-

LAND

Garlic-Brown Sugar Rubbed 12oz Ribeye

grilled zucchini / truffle mac-n-cheese

-30-

Grilled Skirt Steak

candied plantains / lime scented cilantro rice / mango pico de gallo

-18-

Pecan Crusted Chicken Breast

sautéed fennel / roasted cherry tomatoes / spinach / pineapple-lime beurre blanc

-16-

SWEET ENDINGS

all desserts are -7-

Chocolate Citrus
Lolli Pops

Apple Cobbler

Strawberry
Shortcake

Chocolate
Covered Oreo's

Warm Molten
Chocolate Cake

PB&J
Crème Brûlée

Key Lime Pie

Ice Cream &
Sorbets

***It is our pleasure to accommodate special dietary requests including vegan or vegetarian.
Please make any special requests with your server.***

****for your convenience 18% gratuity will be automatically added to parties of six or more****