INDIGO

world Class cuisine. . . . .outstanding wines. . . . .metropolitan atmosphere. . . . . fine dining with a groove

Appetizers, Salads, Soups

Pork Tacos	Crispy pork belly in tortillas with spicy slaw, hoisin and feta cheese **11**
Hot Dates	Sun dried dates stuffed with blue cheese and pecans wrapped in bacon, baked to a golden brown with balsamic reduction **10**
The Rock	Fresh NY Strip in soy ginger marinade served raw with a super heated rock **12**
Duck Crostini	Garlic crostinis with herbed goat cheese, Duck confi, Ichimi sauce, green onions **7**
Crab Cakes	Panko encrusted jumbo lump crab, over tahitian vanilla bean lemon grass beurre blanc **12**
Scallops	Pan seared jumbo divers under oyster mushroom Béchamel **15**
Indigo Eggs	Gourmet Deviled eggs of the day **6**
Baked Brie	Fillo Dough wrapped with raspberry preserve and water crackers **11**
Calamari	Masa dusted, flash fried tossed with jicama radish salad and lemon sambal **10**
Duck Enchiladas	Black bean and duck breast confit,corn tortillas, enchilada sauce, chili emulsion, chihuahua cheese **12**
Oysters	Fresh Blue Point Oysters served raw or tempura battered and fried **12**
Shrimp Cocktail	Five gently poached green tigers with sweet asian chili glaze **10**
Lobster Wontons	Avocado and cold water lobster tail wontons over Ichimi Sauce **15**
Caesar Salad	Crunchy romaine, house made dressing, asiago and toasted crostini **6**
Soups	Lobster Bisque **9** Soup du jour **6**

Entrees

Rack of Lamb	Sage marinated New Zealand rack of lamb with mint jelly and roasted reds **34**
Sea Bass	Fresh Chilean Sea Bass pan seared under tangerine chipotle glaze, served with corn cakes **32**
Filet Mignon	Premium aged 9 oz filet topped with cabernet demi glace and served with cheesy potatoe cakes **29 add a lobster tail 19**
Salmon	Pan seared fresh atlantic salmon over long grain and wild rice with citrus infused olive oil **21**
Canadian Lobster	10 oz tail flash broiled then poached in Tahitian vanilla bean lemon grass beurre blanc, poaching liquid for sauce with garlic mashers **34 add a tail 19**
New York Strip	12 Oz premium aged NYstrip with gorgonzola crust and hand cut steak fries **25**
Pork	16Oz double cut bone-in chop pan seared with bourbon mustard glaze, garlic mashers, wilted field greens and herbed goat cheese **24**
Veggie Pasta	Cavatappi pasta with marinated vegetables in vodka sauce **16 add chicken 4 add scallops 9**
Chicken	Bone in chicken breast, mashed potatoes with wild mushroom bordelaise **17**
Yellowfin Tuna	#1 Sashimi grade tuna steak seared RARE in black and white sesame crust over ginger wok fry, mandarin ponzu and wasabi aioli **19**

Sharable Sides

Lobster Mac	Pasta with edamame and lobster in a decadent six cheese sauce **12**
Indigo Veggies	Asparagus and enoki mushrooms sauteed and tossed in oyster sauce **7**

Catering, Private Rooms, Gift Certificates

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