



## STARTERS

<b>Chicken Tostada</b>	<b>\$7</b>	<b>Clams Casino</b>	<b>\$14</b>
Sweet Chilli and Yum Yum Sauce Drizzle over Shredded Chicken and Lettuce on a Toasted Tortilla		Baked little neck clams topped with Bacon, Peppers, Onion, and Breadcrumbs	
<b>Chicken Wings</b>	<b>\$9</b>	<b>Fried Avocado Slices</b>	<b>\$9</b>
Buffalo, BBQ, or Teriyaki sauce		Served with Jalapeño-Lime Crema	
<b>Coconut Shrimp</b>	<b>\$11</b>	<b>Bang Bang Shrimp</b>	<b>\$11</b>
Coconut Battered Shrimp served with a Sweet Chilli Sauce		Crispy battered shrimp topped with spicy chilli sauce, Black and white sesame seeds, cucumber wasabi dipping sauce	
<b>Lobster Fries</b>	<b>\$14</b>	<b>Buffalo Cauliflower Bites</b>	<b>\$9</b>
Fries Topped with Fresh Lump Lobster, Bechamel and Parmesan		Oven roasted Cauliflower Tossed in Zesty Sauce with Bleu Cheese Dressing	
<b>Fried Calamari</b>	<b>\$12</b>	<b>Grilled Artichoke Hearts</b>	<b>\$8</b>
Choice of Sweet Chilli or Marinara Sauce		Served with fresh Lemon and Extra Virgin Olive Oil	

## SALADS

Add Grilled Chicken [+\$4], Fried Chicken [+\$4], Shrimp [+\$6], or Steak [+\$6]

<b>Indigo Salad</b>	<b>\$14</b>	<b>Wedge Salad</b>	<b>\$13</b>
Mixed Greens, Goat Cheese, Cherry Tomato, Candied Walnuts, Craisins with a House Balsamic Dressing		Iceberg Lettuce Wedge, Cherry Tomatoes, Bacon Bleu Cheese Dressing	
<b>Classic Caesar</b>	<b>\$12</b>	<b>Warm Spinach Salad</b>	<b>\$14</b>
Romaine Lettuce, Croutons, and Shaved Parmesan		Baby Spinach Tossed with Warm Bacon-Balsamic Dressing, Sliced White Mushrooms, Topped with Crispy Bacon	
<b>Burrata Salad</b>	<b>\$13</b>	<b>Soup of the Day</b>	<b>\$8</b>
Fresh Burrata, Roasted Red Pepper, Mixed Greens; Balsamic Drizzle			

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of food born illness especially if you have certain medical conditions. Please notify your server of any food allergies prior to ordering. \*\* This item can be cooked to your liking.



## H A N D H E L D S

All Sandwiches come with a Choice of French Fries, House Salad, or Indigo Chips

- Buffalo Chicken Sandwich** **\$13**  
Breaded Chicken Breast Tossed in Classic Buffalo Sauce, Melted Bleu Cheese, Lettuce, and Tomato
- Buttermilk Chicken BLT** **\$13**  
Crispy Buttermilk Battered Chicken, Bacon, Lettuce, Tomato, Mayo and Guacamole
- \*Indigo Burger** **\$14**  
Caramelized Onions, American Cheese, Tomato and Bacon
- \*Hangover Burger** **\$14**  
Bacon, Fried Egg, American Cheese, Lettuce, and Tomato
- Impossible Burger** **\$13**  
All Plant Based Burger Cooked to Perfection; Topped with Lettuce, Tomato, and Red Onion
- BBQ Pulled Pork Sandwich** **\$13**  
Slow Cooked & Simmered in BBQ Sauce, Topped with Melted Cheddar, Crispy Onions & Creamy Slaw
- Chicken Cordon Bleu Sandwich** **\$14**  
Golden Brown Breaded Chicken Breast, Ham, and Swiss; Topped with Mornay Sauce
- Lobster Fries Grilled Cheese** **\$14**  
Our Signature Lobster Fries & A Blend of Jack and Cheddar Stuffed between our ooey goey Grilled Cheese

### SIDES

- Roasted Vegetables
- Jasmine Rice
- Mac & Cheese [+2]
- Loaded Mashed Potatoes [+2]
- Loaded Mashed Sweet Potatoes [+2]
- Roasted Asparagus [+2]

## E N T R É E S

All Entrées Come with a Choice of One Side Except for the Pastas

- Gnocchi Bolognese** **\$21**  
Pillowy Potato Pasta with Savory Tomato Meat Sauce
- Crispy Panko Parm** **\$18**  
Crispy Chicken Breast Breaded with Panko, Topped with Tomato Sauce and Melted Mozzarella
- Almond Chicken** **\$19**  
Pan Roasted French Breast of Chicken, Topped with Toasted Almonds and Hazelnut Jus
- Chicken Piccata** **\$19**  
Sautéed Chicken Breast in a Light White Wine Lemon Butter Sauce with Capers and Artichoke Hearts
- Penne Alfredo with Grilled Chicken** **\$17**  
White Parmesan Sauce Tossed with Penne and Juicy Grilled Chicken Breast
- Roasted Salmon** **\$24**  
Pan Roasted with Dijon Honey Cream
- Shrimp Scampi** **\$23**  
Sautéed Shrimp Tossed in Our House Made White Wine & Lemon Butter Sauce, Over Linguine
- Seared Scallops Risotto** **\$26**  
Served Atop Creamy Risotto, with Tequila Lime Sauce
- \*Grilled Lamb Chops** **\$28**  
Grilled to Perfection with Rosemary Demi Glacé
- St Louis Ribs** HALF **\$17** FULL **\$24**  
Tender St. Louis Cut Pork Ribs Falling off the Bone Brushed with Savoury BBQ Sauce
- \*NY Strip** **\$23**  
Balsamic Reduction, Baby Arugula, Shaved Parmesan
- \*8oz. Fillet Mignon** **\$28**  
with Barolo Demi Glacé, Chive Oil
- \*24oz. T-bone Porterhouse Steak** **\$39**  
with Bleu Cheese Compound Butter

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