

# INDIGO

## Dinner

### STARTERS

#### Creamy Tomato Basil Soup

With grilled cheese croutons 8.50

#### Charcuterie Board

Italian cold meats / assorted gourmet cheese / apricot thyme jam / olives / grissinis 13

#### Burrata Cheese Flatbread

Blue corn meal flatbread / Burrata cheese / mozzarella cheese / heirloom tomato / baby arugula / garlic oil 13

#### Pork Belly & Scallops GF

Seared Atlantic scallops / twice cooked pork belly / granny smith apples / heirloom cauliflower mash / enoki mushrooms 14

#### Mahi Mahi Fish Tacos

Two soft corn tortillas / Southwest spices / cilantro slaw / chipotle & lemon aioli / pico de gallo 13

#### Shrimp Tacos

Two soft corn tortillas / panko coated shrimp / boom boom sauce / cilantro slaw / avocado slices 13

#### Shrimp & Chorizo

Spanish spicy chorizo / shrimp / white wine / roasted garlic / crostinis 12

### FROM THE GARDEN

ADD CHICKEN \$6 / SHRIMP \$7 / SALMON\* \$7

#### Arizona Citrus Salad GF

Spiced walnuts / apples / chevre cheese / mandarins / raisins / avocado / dried cranberries / citrus poppy seed dressing 11

#### Baby Spinach Salad GF

Baby spinach / arugula / pears / caramelized pecans / blue cheese crumbles / white balsamic vinaigrette 12

#### Romaine Caesar Salad

Romaine hearts / baby kale / yucca chips / heirloom tomatoes / shaved parmesan cheese / Caesar dressing 11

#### Quinoa and Greens Salad GF

Roasted beets / quinoa / grilled corn / spinach / baby kale / lemon and honey vinaigrette 13

### ENTREES

#### Pan Seared Chicken Breast GF

Root vegetable mash / chimichurri sauce / heirloom carrots / herb Au Jus 26

#### 14oz Ribeye\* GF

Garlic thyme butter / fingerling potatoes / asparagus / tomato / onion 36

#### 6oz Filet Mignon\* GF

Roasted turnip mash / enoki mushroom demi / asparagus / tomato / onion 32

#### Braised Short Ribs GF

Local cheese grits / pickled baby carrots / onions / fried leeks 30

#### Pacific Salmon Filet\* GF

Quinoa mushroom risotto / heirloom carrots / micro greens / lemon foam 29

#### Chorizo Halibut GF

Butter beans / Spanish spicy chorizo / white wine / heirloom tomato / cilantro foam 28

#### Seafood Pasta

Fettuccine pasta / scallops / shrimp / mussels / lemon herb sauce / white wine / heirloom tomato / roasted garlic butter / grilled lemon 25

#### Quinoa Chile Relleno GF

Grilled vegetables / quinoa / ranchero sauce / asadero cheese / chipotle cream 24

### SIDES

#### Asparagus GF 5

#### Quinoa Mushroom Risotto GF 5

#### Smashed Potatoes GF 4

#### Fingerling Potatoes GF 5

#### Garlic Parsley French Fries 4

### BEVERAGES

#### Freshly Brewed Coffee 3

#### Assorted Tazo Tea 3

#### Fresh Brewed Iced Tea 3

#### Lemonade 3

#### Soft Drinks 3

#### Acqua Panna or San Pellegrino 5



**Sheraton**<sup>®</sup>

CRESCENT HOTEL

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\* We cook all eggs, chicken, beef and fish to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All to go orders will have an 18% gratuity added / Parties of 6 or more will have a 20% service charge added. All split plates will have a \$2 charge added