



Indigo

L A N D I N G

RESTAURANT WEEK LUNCH MENU

STARTERS

Summer Peach and Frisée Salad

Chives, goat cheese and walnut vinaigrette

Or

Heirloom Tomato Gazpacho

Topped with avocado and fresh crab meat

Or

Fried Norfolk Clams

Lightly dusted in seasoned flour and served with tartar sauce and fresh lemon

ENTRÉES

Asian Spiced Ahi Tuna Salad Tartine

An open faced seared tuna salad sandwich served on a baguette with avocado and a mixed greens salad

Or

Seafood Rigatoni

Fresh fish, mussels and shrimp tossed in a white wine and herb cream sauce

Or

Buttermilk Fried Chicken Sandwich

Served on a kaiser roll with lemon aioli and french fries

DESSERTS

Vanilla Crème Brûlée

Or

Mixed Berries and Fresh Whipped Cream

\$20.10 PER PERSON





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LANDING

RESTAURANT WEEK DINNER MENU

STARTERS

Summer Peach and Frisée Salad

Chives, goat cheese and walnut vinaigrette

Or

Heirloom Tomato Gazpacho

Topped with avocado and fresh crab meat

Or

Fried Norfolk Clams

Lightly dusted in seasoned flour and served with tartar sauce and fresh lemon

ENTRÉES

Charleston Shrimp and Three Cheese Grits

Served with melted leeks and tasso ham gravy

Or

Coriander Crusted Ahi Tuna

Served with jasmine rice and crisp Asian slaw with a cilantro lime drizzle

Or

Oven Roasted BBQ Spare Ribs

Served with baked beans and roasted corn and poblano chili relish

DESSERTS

Vanilla Crème Brûlée

Or

Mixed Berries and Fresh Whipped Cream

\$35.10 PER PERSON

