



Sunday Breakfast Menu

8am – 2 pm

Eggs and Bacon

Two eggs any style, 2 slices of apple wood smoked bacon or two sausage links, O'Brien potatoes, and whole wheat toast...4.00

Festival Pancakes

Two buttermilk or blueberry pancakes served with two slices of apple wood smoked bacon, butter, warm maple syrup...3.95

Omelet Special

Chef's omelet of the day served with O'Brien potatoes and Sourdough toast...6.95

Biscuits & Gravy

Classic white sausage sage gravy ladled over two hot buttermilk biscuits...4.95

French Toast

Two slices of thick Texas toast bathed in our cinnamon & orange vanilla batter, served with apple wood smoked bacon, butter warm maple syrup...5.95

Chorizo Breakfast Quesadilla-Staff favorite

Scrambled eggs, green onions, green chilies, diced bell peppers, shredded cheddar and jack cheeses tucked into a griddled flour tortilla, served with salsa and sour cream...4.95

~

Side Orders

One egg any style...75

Fresh fruit cup...1.50

One Pancake buttermilk or blueberry with butter & maple syrup...1.50

Cottage Cheese...1.50

O'Brien potatoes...1.50

Bagel with cream cheese...1.75

Apple wood smoked bacon (2 slices) or sausage links (2)...1.50

Toast (sourdough, wheat, or rye) 2 slices...\$1.00

LUNCH 2009



SOUP & SALADS

Soup Du Jour

Freshly made...Cup...2.95 Bowl...3.95

The Greens

Mixed greens garnished with tomatoes, cucumber and julienne carrots, tossed in a balsamic vinaigrette...4.50

BBQ Chicken Salad

Romaine lettuce, grilled BBQ chicken, jicama, corn, black beans and cucumbers tossed in chipotle ranch dressing...6.95

Festival Caesar

Our version of the classic with fresh romaine leaves, savory croutons and served with parmesan crisps...4.95

Petite Cobb

Romaine lettuce, roasted turkey breast, avocado, smoked bacon, crumbled bleu cheese, tomatoes and hard boiled egg tossed in Bleu cheese dressing...5.95

LUNCH PLATES

Daily Specials

Our Chef's creations...Market Price

Fairway Burger

Our Angus patty grilled to order on a potato bun, white cheddar cheese, lettuce, tomato, onion and French fries
Third pound Patty...5.95 ~or~ Half-Pound...8.50



New Yorker

Lean corned beef, Thousand Island dressing, Swiss cheese, and coleslaw on grilled rye bread with French fries...7.50

Grilled Pesto Chicken Wrap

Grilled chicken tossed in basil pesto and wrapped in a spinach tortilla with lettuce, tomato, provolone cheese, and basil aioli served with fresh fruit...6.95

Italian Sub Sandwich

Sliced Sopressata on a French baguette with peppers, onions, mushrooms and parmesan cheese marinated in Italian herbs and seasonings. Served with pasta salad...8.95

Fish Tacos

2 Flour tortillas filled with pan seared white fish, crisp cabbage, fresh tomatoes and chipotle cream served with seasoned black beans...7.50

Soup and a Half

Half an open faced turkey sandwich with lettuce and tomato with a cup of our soup Du Jour...4.95

Copper Club

Roasted turkey breast, apple-wood smoked bacon, guacamole, lettuce, tomato and mayonnaise on three layers of toasted sourdough bread served with pasta salad...6.95

Chicken Tenders

Traditional Southern-style seasoned breaded chicken tenders with French fries and ranch dressing...6.50

Fish `n` Chips

Beer-Battered Icelandic Cod served with French Fries, Cole slaw, and tartar sauce...9.95

Indigo Grille Pizza

10 inch pizza with Marinara sauce, whole milk Mozzarella and your choice of one topping...7.50
Pepperoni, sausage, mushrooms, olives and peppers
Additional Toppings...1.50 each

~ Take Out Pizza ~

1 Pepperoni Pizza and 1 Garden Salad for \$12.00
Add an Ice Cold quart of Bud Light for \$3.75

DINNER 2009



First Plate

Southwestern Egg rolls

Flakey egg rolls filled with chicken, peppers, black beans and pepper jack cheese served with chipotle ranch...5.00

Tomato Bruschetta

Roma tomatoes seasoned with basil and olive oil served with crisp Baguette...4.25

Indigo Pizza

10 inch pizza with Marinara sauce, whole milk Mozzarella and your choice of one topping...7.50
Pepperoni, sausage, mushrooms, olives and peppers...7.50 Additional Toppings...1.50 each

Crisp Calamari

Seasoned and fried served with lemon wedge, tartar and marinara sauce...5.50

Mozzarella Frite

A quarter pound medallion of Mozzarella breaded in Italian breadcrumbs served with Marinara...3.95

~

Second Plate

This Evening's Soup

Freshly made Cup...2.95 Bowl...3.95

The Greens

Mixed greens garnished with tomatoes, cucumber and julienne carrots, tossed in a balsamic vinaigrette...4.50

Festival Hearts of Romaine

Fresh Romaine hearts, grilled focaccia, dressed in Caesar dressing topped with Parmesan crisps...4.95

~

Main Plate

House Pasta

Our Chef's daily creation...Market price

Petite Filet Mignon

Hand cut 6-ounce U.S.D.A. choice tenderloin of beef with roasted garlic mashed potato, chef's vegetable and Gorgonzola compound butter...11.95

Honey BBQ Grilled Salmon

Grilled Salmon brushed with a sweet BBQ sauce served with wild rice pilaf and chef's vegetables topped with black bean corn salsa...10.95

Southwestern Roast Chicken

Southwestern spiced half chicken slowly roasted and topped with chipotle jus accompanied by roasted garlic mashed potatoes and Chef's vegetable...9.95

Apple Jack Glazed Pork Chop

Grilled bone in pork chop glazed with apple cider and Kentucky bourbon served with creamy herbed polenta cake and sautéed spinach...9.95

Braised Beef Rib

Braised until tender and topped with indigo BBQ Sauce served with French Fries and Cole slaw...12.95

~

Sweet Finishes

Traditional Bread Pudding

House-Made bread pudding with a Crème Anglaise...3.75

New York Cheesecake

Decadent New York Cheesecake with a chocolate drizzle...3.00

Ice cream

Chocolate and Vanilla Bean...2 Scoops...2.25

Enjoy our Prix Fixe menu on Wednesday and Saturday evenings!
Do not miss our Happy Hour celebrations Monday through Friday 4:00pm – 6:00pm
\$1.75 Bud Light Draft Beer, \$3.50 Wine features by the glass
and our Premium well cocktails for \$3.25, All pricing includes sales tax