

BURGER NIGHTS AT INDIGO

Black Angus Beef Burger 8 oz Beef Patty, Brioche Bun, Caramelized Onion, House Smoked Paprika Mayo Sauce \$22 Cornmeal Crusted Fish Burger House Spiced Pickled Cucumber, Brioche Bun, Green Pepper & Caper Tartar Sauce \$22 Black Bean Quinoa Burger House Vegan Cheese Sauce, Grilled Pineapple, Sliced Beet Root, Vegan Brioche Bun \$19 Spiced Pulled Pork Burger

Shredded Pork, House Bourbon BBQ Sauce, Cabbage & Apple Slaw Brioche Bun \$20

Spiny Lobster Sandwich Poached Chopped Lobster, Truffle & Garlic Mayo, Brioche Bun \$25

Marinated Grilled Chicken Burger Spicy Honey Glaze, Creamy Blue Cheese Spread, Brioche Bun \$22

All burgers are served with lettuce, tomato, pickles, onions, and Fries

Extra Toppings \$1.50 Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Apple Wood Smoked Bacon, Fried Egg

Chef de Cuisine Halva Browne | A 24% tax and service charge will be added to your bill