

SOUPS & APPETIZERS

OVERGLAZED FRENCH ONION SOUP
TOPPED WITH GRUYÈRE AND PROVOLONE
5 ½ DOLLARS

LOBSTER BISQUE
A CREAMY SHELLFISH SOUP WITH
SHRIMP AND EXTRA VIRGIN OLIVE OIL
6 ½ DOLLARS

SOUP OF THE DAY
A.Q.

AHI TUNA TARTARE
WITH WASABI AND GAUFRETTE POTATOES
15 DOLLARS

ARTISANAL CHEESE PLATTER
ST. ANDRA BRIE, TALLEGIO, MAYTAG BLUE,
DRUNKEN GOAT, WIDMER CHEDDAR,
MANCHEGO, COCOA CARDONA GOAT
SELECTION OF THREE 12 DOLLARS
SELECTION OF FIVE 20 DOLLARS
ALL 24 DOLLARS

SALADS

HOUSE
FIELD GREENS AND CHAMPAGNE VINAIGRETTE
TOSSED WITH HEARTS OF PALM, TOMATO AND
ROQUEFORT CHEESE
5 ½ DOLLARS

WEDGE
ICEBERG LETTUCE, APPLEWOOD SMOKED BACON,
TOMATO, ROQUEFORT AND CREAMY PARMESAN DRESSING
5 ½ DOLLARS

CAESAR
CRISP HEARTS OF ROMAINE LETTUCE WITH
BRIOCHE CROUTONS AND PARMESAN WITH OUR
CLASSIC CAESAR DRESSING
5 ½ DOLLARS

CHOPPED
FRESH CHOPPED GREENS, APPLEWOOD SMOKED
BACON, GORGONZOLA, AVOCADO, EGG, CRISP
VEGETABLES, CUCUMBER AND TOMATO, TOSSED
WITH A LEMON VINAIGRETTE
6 ½ DOLLARS

PASTAS

CHICKEN CARBONARA
FRESH FETTUCCINI SERVED WITH CHICKEN,
PANCETTA, TOMATO, CREAM AND EGG,
WITH PARMESAN REGGIANO
14 DOLLARS

SHRIMP & ANGEL HAIR PASTA
SAUTÉED GULF SHRIMP AND
SPICY CAJUN CREAM SAUCE WITH
PEPPERS AND TOMATOES
17 DOLLARS

LINGUINE WITH
SHRIMP & CLAMS
SAUTÉED GULF SHRIMP, LITTLENECK
CLAMS, APPLEWOOD SMOKED BACON,
THYME AND TOMATO
17 DOLLARS

SUE'S PASTA PRIMAVERA
CIRCA 1981
SEASONAL VEGETABLES WITH
CRÈME FRAÎCHE AND PESTO, TOSSED
WITH FRESH FETTUCCINI AND FINISHED
WITH PARMESAN CHEESE
13 DOLLARS

PORTOBELLO
MUSHROOM RAVIOLI
SUMPTUOUS RAVIOLI SERVED WITH SAUTÉED
MUSHROOMS AND A TOUCH OF CREAM
14 DOLLARS

BUTTERNUT TORTELLINI
FOUR LARGE TORTELLINI WITH
ROASTED BUTTERNUT SQUASH, PINE NUTS,
FRESH SAGE AND BROWN BUTTER
WITH A HINT OF MAYTAG BLUE CHEESE
16 DOLLARS

Lindey's

FOR BRUNCH SINCE 1981
Restaurant & Bar

FROM THE GRILL

LINDEY'S CLASSIC Tournedo of BEEF
4 OZ FILET SERVED ON TOASTED BAGUETTE TOPPED WITH
BÉARNAISE SAUCE AND FINISHED WITH GARLIC WHIPPED
POTATOES AND CRISP ONION STRAWS
15 DOLLARS

BISTRO BURGER
"WE USE 100% GROUND
PRIME BEEF FOR OUR BURGERS"
LINDEY'S PRIME BURGER SERVED WITH
CHEDDAR CHEESE, WHITE ONION, LETTUCE,
TOMATO AND CRISP BACON
11 DOLLARS

HUNAN PORK CHOP
FRENCHED PORK CHOP CHARGRILLED AND TOPPED
WITH A HUNAN GLAZE, SERVED WITH GARLIC WHIPPED
POTATOES AND CRISP ONION STRAWS
14 DOLLARS

FRENCH DIP STEAK SANDWICH
ROAST PRIME RIBEYE OF BEEF, PROVOLONE
CHEESE AND HORSERADISH CREAM ON A FRENCH
BAGUETTE AND AU JUS
14 ½ DOLLARS

EVERY SUNDAY & MONDAY IN THE EVENING

Prime Rib Dinner - \$26
Your choice of soup or salad served
with a roasted 12 oz. prime rib of beef
accompanied by Yorkshire pudding,
garlic whipped potatoes, au jus and a
horseradish cream sauce.



PLEASE JOIN
US FOR
LIVE JAZZ
the First Thursday
of each Month

ENTRÉE SALADS

NUT CRUSTED CHICKEN SALAD
HONEY MUSTARD, SMOKED GOUDA, SLICED GRANNY SMITH APPLES,
TOMATO AND APPLEWOOD SMOKED BACON
12 ½ DOLLARS

ORIGINAL COBB SALAD
CHICKEN SERVED WITH AVOCADO, CRUMBLLED BLUE CHEESE, BACON, EGG,
TOMATOES AND SCALLIONS ALL ON TOP OF FRESH CHOPPED GREENS
DRESSED WITH A CREAMY PARMESAN RANCH DRESSING
13 DOLLARS

LUMP CRABMEAT AND AVOCADO SALAD
JUMBO LUMP CRAB TOSSED WITH BABY SPINACH,
HARD BOILED EGG, BROCCOLI, RADISHES AND
SHIITAKE MUSHROOMS WITH A CREAMY LEMON
DRESSING AND CHILE OIL DRIZZLE
14 DOLLARS

SALMON SALAD
PAN SEARED SALMON WITH MESCLUN GREENS,
CHERRY TOMATOES AND, AVOCADO WITH
TARRAGON & TRUFFLE AOILI
14 DOLLARS

SEARED AHI TUNA NIÇOISE
AHI TUNA, COOKED TO YOUR TASTE, HARICOT VERT, BLACK OLIVES,
HARD BOILED EGG, CAPERS AND TUSCAN VINAIGRETTE
15 DOLLARS

SANDWICHES

ALL SANDWICHES AND BURGERS
SERVED WITH YOUR CHOICE
OF FRESH CUT FRIES, HOUSE MADE
CHIPS, CUP OF SOUP OR A
SMALL SALAD

THE B.L.T. SANDWICH
APPLEWOOD SMOKED BACON,
CRISP ICEBERG LETTUCE, AVOCADO,
TOMATO AND MAYONNAISE
ON SEVEN GRAIN BREAD
9 ½ DOLLARS

PARMESAN CRUSTED
FISH SANDWICH
CRISP FRIED FILET OF FISH SERVED WITH
LEMON & CAPER MAYONASAISE, TOMATO AND
SHREDDED ICEBERG ON A BRIOCHE BUN
9 ½ DOLLARS

FREE RANGE TURKEY CLUB
APPLEWOOD SMOKED BACON, LETTUCE,
TOMATO AND MAYO WITH WHITE CHEDDAR
ON SEVEN GRAIN TUSCAN BREAD
9 ½ DOLLARS

BRUNCH

EGGS LINDEY'S
TWO POACHED EGGS AND PETITE FILET MIGNON
ON AN ENGLISH MUFFIN WITH FRESH FRUIT
AND TASSO HOLLANDAISE
14 DOLLARS

EGGS BENEDICT
POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN
AND HOLLANDAISE WITH FRESH FRUIT
9 ½ DOLLARS

169 EAST BECK ST OMELETTE
CHEF'S SPECIAL 3 EGG OMELETTE
SERVED WITH FRESH SEASONAL FRUIT
9 ½ DOLLARS

CHEF'S QUICHE
BACON, SPINACH AND CHEDDAR SERVED
WITH FRESH SEASONAL FRUIT, SOUP
OR LINDEY'S SALAD
9 ½ DOLLARS

CRAB CAKE & EGGS
A SINGLE CRAB CAKE SERVED WITH HASH BROWNS
& SPINACH, TOPPED WITH A FRIED EGG AND FINISHED
WITH CAJUN SEASONED HOLLANDAISE SAUCE
14 DOLLARS

CROQUE MADAME
GRILLED HAM AND GRUYÈRE CHEESE ON BRIOCHE
TOPPED WITH FRIED EGG AND HOLLANDAISE SAUCE
9 DOLLARS

STUFFED FRENCH TOAST
BRIOCHE LAYERED WITH BANANA, PECAN AND
CREAM CHEESE SERVED WITH BACON
9 ¼ DOLLARS

BUTTERMILK BLUEBERRY
PANCAKES
THREE BUTTERMILK PANCAKES DOTTED
WITH FRESH BLUEBERRIES AND
SERVED WITH OHIO MAPLE SYRUP
9 DOLLARS

EGGS RANCHEROS
HONEY BAKED HAM AND TWO FRIED EGGS WITH
REFRIED BEANS, GUACAMOLE, SOUR CREAM
AND A SPICY RANCHEROS SAUCE, SERVED
WITH WARM FLOUR TORTILLAS
12 DOLLARS

HAPPY HOUR DAILY

Mon-Fri 4:30-6:30pm

& LATE NIGHT BAR APPETIZER MENU

Thursday 9-11pm
Friday & Saturday 10-12pm

ALFREDO CACERES

CHEFS

JON O'CARROLL

169 EAST BECK STREET ■ IN GERMAN VILLAGE ■ 228-4343

Wi 12-22-09