

{ SOUPS }

SOUP OF THE DAY
chef's seasonal selection

LOBSTER BISQUE
topped with shrimp and extra virgin olive oil

FRENCH ONION
topped with gruyere and provolone

cup ~ 4 dollars
bowl ~ 6 1/2 dollars

{ SALADS }

HOUSE
field greens with hearts of palm, roquefort
cheese and champagne vinaigrette
6 1/2 dollars

WEDGE
iceberg lettuce with applewood bacon, tomato,
roquefort cheese and creamy
parmesan dressing
6 1/2 dollars

CAESAR
romaine lettuce with brioche croutons,
parmesan cheese and caesar dressing
6 1/2 dollars

CHOPPED
chopped greens, applewood bacon,
roquefort cheese, avocado, egg, cucumber,
tomato, broccoli, cauliflower, creamy lemon
vinaigrette and onion straws
7 1/2 dollars

SPINACH
strawberries, candied bacon, goat cheese,
pickled onion, chopped eggs and a
sweet & sour vinaigrette
7 1/2 dollars

ROOT VEGETABLE
roasted beets, crispy carrots & parsnips,
arugula, fennel, feta puree, toasted pepitas and
an orange-maple vinaigrette
7 1/2 dollars

{ APPETIZERS }

TARTARE
ahi tuna, wasabi, crème fraiche
and gaufrette potatoes
15 dollars

CALAMARI & SHRIMP
crispy golden brown with remoulade
10 dollars

MUSSELS
sautéed pancetta, sage, shallots and cream
finished with sherry
10 1/2 dollars

CARPACCIO
beef, grilled portobello mushrooms,
arugula, parmesan cheese and chipotle aioli
10 dollars

POTSTICKERS
chicken, artichoke and ginger potstickers
with asian slaw and sweet chili sauce
8 dollars

FLATBREAD
tomatoes, fresh mozzarella and basil
10 dollars

CHARCUTERIE
chef's selection of pâtés & dry-cured
meats, ale-whole grain mustard,
cornichons and bread crisps
15 dollars

CHEESE
seasonal selection of cheese
with quince paste and bread crisps
15 dollars

DINNER MENU

10.18.2011

{ SEAFOOD }

GROUPEL
pan seared, creole risotto cake, tasso braised
swiss chard, sweet corn cream and
honey-tabasco drizzle
28 dollars

SALMON
wild rice with dried fruit, sautéed spinach, crispy
speck garnish and an orange, maple &
sage beurre blanc
23 dollars

SEA SCALLOPS
pan seared, warm yukon potato & arugula salad
with applewood bacon, gorgonzola and smoked
red onion vinaigrette
28 dollars

CRAB CAKE
crispy sweet potatoes, sautéed spinach, creole
mustard sauce and pickled corn relish
single ~ 12 dollars
double ~ 24 dollars

MARKET FRESH FISH
chef's seasonal selection
a.q.



{ STEAKS }

BURGER
prime beef with white cheddar cheese, lettuce,
tomato, onion, applewood bacon and fries
12 dollars

STEAK FRITES
8 oz flat-iron steak with an arugula salad,
fries and chef's steak sauce
18 dollars

TOURNEDOS OF BEEF
two 4 oz filets with béarnaise, garlic whipped
potatoes, asparagus and crispy onion straws
28 dollars

FILET MIGNON
8 oz roquefort crusted filet with demi glace,
garlic whipped potatoes and asparagus
32 dollars

STRIP STEAK
12 oz center cut strip, caramelized
onions & mushrooms, garlic whipped potatoes
and crispy onion straws
32 dollars

RIBEYE
18 oz bbq rubbed bone-in ribeye,
smoked gouda-white cheddar mac & cheese and
crispy onion straws
36 dollars

Celebrating 30 Years

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF
BRETT FIFE

CORNER OF BECK & MOHAWK • GERMAN VILLAGE • 614.228.4343 • LINDEYS.COM

{ PASTA & RISOTTO }

ANGEL HAIR
shrimp, tomatoes and scallions with a
spicy cajun cream sauce
17 dollars

LINGUINE
shrimp, clams, applewood bacon, tomato,
white wine and fresh thyme
17 dollars

RAVIOLI
butternut squash filled, sage, sherry cream,
mushrooms, spinach, spiced pumpkin seeds and
pomegranate gastrique
16 dollars

RISOTTO
lobster, shrimp, asparagus, thyme and
parmesan reggiano
23 dollars

{ SPECIALTIES }

CHICKEN
asiago crusted chicken breasts with linguine and
oven roasted marinara topped with
fresh mozzarella
20 dollars

PORK CHOPS
two 8 oz chops with hunan glaze,
garlic whipped potatoes and asparagus
22 dollars

DUCK
crispy seared duck breast, two-potato hash,
duck confit, swiss chard and
spiced cider-apricot jus
26 dollars

LAMB
new zealand rack, demi glace, garlic whipped
potatoes and crispy leeks
33 dollars

PORK SHANK
citrus, herb & honey braised pork shank,
goat cheese-thyme polenta, haricot vert &
red peppers and natural jus
25 dollars

{ SIDES }

GRILLED ASPARAGUS
6 dollars

HARICOT VERT
6 dollars

BISTRO FRIES
4 dollars

GARLIC WHIPPED POTATOES
5 dollars

ONION STRAWS
4 dollars

GOAT CHEESE-THYME POLENTA
5 dollars

SMOKED GOUDA-WHITE CHEDDAR
MAC & CHEESE
7 dollars

HAPPY HOUR DAILY
MONDAY THROUGH FRIDAY
4:30-6:30PM

1/2 OFF BEERS
1/2 OFF WINES BY THE GLASS
1/2 OFF MARTINI LIST
1/2 OFF BAR MENU

HAPPY HOUR AVAILABLE ONLY
AT THE BAR & LOUNGE TABLES

PRIVATE EVENT ROOMS
AVAILABLE

FOR PARTIES OF 4-120 GUESTS