

LUNCH MENU

10.18.11

{ 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 ½ dollars

{ SALADS }

HOUSE
field greens with hearts of palm,
roquefort cheese and champagne vinaigrette
6 ½ dollars

WEDGE
iceberg lettuce with applewood bacon,
tomato, roquefort cheese and creamy
parmesan dressing
6 ½ dollars

CAESAR
romaine lettuce with brioche croutons,
parmesan cheese and caesar dressing
6 ½ dollars

CHOPPED
chopped greens, applewood bacon,
roquefort cheese, avocado, egg, cucumber,
tomato, broccoli, cauliflower, creamy lemon
vinaigrette and onion straws
7 ½ 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 ½ dollars

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

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

FLATBREAD
tomato, fresh mozzarella and basil
10 dollars

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

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

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

½ OFF BEERS
½ OFF WINES BY THE GLASS
½ OFF MARTINI LIST
½ OFF BAR MENU

HAPPY HOUR AVAILABLE ONLY AT THE BAR
& LOUNGE TABLES

{ SPECIALITIES }

CHICKEN
asiago crusted chicken breast with linguine,
oven roasted marinara and
fresh mozzarella
14 dollars

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

TOURNEDO OF BEEF
single 4 oz filet with béarnaise, garlic whipped
potatoes and asparagus
15 dollars

PORK CHOP
single 8 oz chop with hunan glaze, garlic
whipped potatoes and asparagus
14 dollars

CRAB CAKE
shoestring 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.

{ SANDWICHES }

served with a choice of
fries, cup of soup, fresh fruit or ½ salad

SHRIMP PO' BOY
sweet & spicy fried shrimp, lettuce, tomato and
remoulade on toasted hoagie roll
12 dollars

CUBANO
chile-mojo braised pork shoulder, white
cheddar, bread & butter pickles, ham and
brown mustard
11 dollars

FISH SANDWICH
crispy cod, lettuce, tomato and lemon-caper
mayonnaise on brioche bun
10 ½ dollars

TURKEY CLUB
applewood bacon, lettuce, tomato
and mayonnaise with white cheddar cheese
on toasted honey wheat bread
10 dollars

VEGETABLE SANDWICH
honey-roasted garlic hummus, roasted red
peppers, roasted tomatoes, spinach and feta
cheese spread on toasted honey wheat bread
9 ½ dollars

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

AHI TUNA BURGER
hunan-glazed, asian slaw and
hawaiian sweet roll
13 dollars

{ PASTA }

ANGEL HAIR
shrimp, tomatoes and scallions with a spicy ca-
jun 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

{ EGGS & OMELETTE }

EGGS LINDEY'S
two petite filets, poached eggs on an
english muffin, tasso hollandaise
and fresh fruit
14 dollars

EGGS BENEDICT
poached eggs, canadian bacon on an
english muffin, hollandaise and fresh fruit
9 1/2 dollars

CHEF'S OMELETTE
with fresh fruit
9 1/2 dollars

QUICHE
bacon, spinach, white cheddar
cheese and fresh fruit
9 1/2 dollars

Lindey's

ESTABLISHED
1981

{ ENTRÉE SALADS }

NUT CRUSTED CHICKEN SALAD
smoked gouda, mixed greens, apples,
tomato, applewood bacon and warm honey
mustard dressing
12 ½ dollars

CHICKEN PAILLARD
rosemary-garlic marinated and pan seared,
mixed greens, fennel, grape tomatoes,
tuscan-herb vinaigrette and
parmesan reggiano
12 ½ dollars

LUMP CRAB SALAD
crab, mixed greens, spinach, egg, broccoli,
cauliflower, cucumber, radish, creamy lemon
dressing and chili drizzle
14 dollars

TUNA NICOISE SALAD
tuna seared to order, french beans,
black olives, egg, red peppers, yukon
potatoes, capers and tuscan vinaigrette
15 dollars

SALMON SALAD
field greens, cherry tomatoes, avocado,
champagne vinaigrette and tarragon-truffle
aioli drizzle
14 dollars

GRILLED BEEF TENDERLOIN SALAD
field greens, marinated grape tomatoes, pickled
red onions, creamy parmesan dressing,
gorgonzola crumbles and crispy onion straws
15 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

**PRIVATE EVENT ROOMS
AVAILABLE**

FOR PARTIES OF 4-120 GUESTS