



VALENTINE'S DAY 2024
DINNER MENU

STARTERS

BURRATA & GRILLED SOURDOUGH 19
prosciutto, pear & thyme compote and saba drizzle

CHICKEN & MUSHROOM POTSTICKERS 15
portobello, scallion & ginger, citrus-sherry ponzu,
sweet & spicy mayo, scallion and chili crisp

BEEF CARPACCIO* 16
arugula, watermelon radish, cider mustard
vinaigrette, capers, parmesan reggiano and
chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 18
fried lemon & peppadew peppers, remoulade and
cocktail sauces (n)

AHI TUNA TARTARE* 22
diced tuna, ginger ponzu, avocado, toasted garlic,
chive and rice chips

SOUPS & SALADS

FRENCH ONION SOUP
overglazed with aged gruyere cheese and
house made croutons
cup 8
bowl 11

LOBSTER BISQUE
sherry crème fraîche, fresh chives and shrimp
cup 9
bowl 12

LINDEY'S HOUSE SALAD 12
field greens, hearts of palm, grape tomatoes,
pt. reyes blue cheese and champagne vinaigrette

CHOPPED SALAD 14
arugula, baby kale, napa & red cabbage, apples,
red onion, duroc bacon, candied pecans, goat
cheese and pear thyme vinaigrette (n)

CAESAR SALAD 13
little gem lettuce, miso caesar dressing, grated
pecorino romano and lemon & parsley breadcrumbs

ENTREES

SHRIMP ANGEL HAIR PASTA 24
shrimp, scallions and a spicy cajun cream sauce

MEZZI RIGATONI 23
marinated & roasted portabella, roasted red pepper
vodka sauce, porcini breadcrumbs and grana padano

MAINE LOBSTER RISOTTO 35
italian arborio, gulf shrimp, east coast lobster, red
prawns, asparagus, parmesan reggiano and
fresh thyme

FAROE ISLANDS SALMON 37
pan seared, wilted spinach, shaved romanesco,
smoked cauliflower puree and sauce grenobloise

JUMBO LUMP BLUECRAB CAKES 45
pan seared, haricot vert, marcona almonds, butter,
lemon, micro greens and roasted garlic aioli (n)

DUROC PORK CHOP 36
12 oz bone-in chop, hickory grilled, bacon, roasted
apples, brussels sprout leaves, pumpkin seeds,
squash puree & pumpkinseed oil finish

WILLOW BEND DOUBLECUT LAMB CHOPS*
free range australian lamb chops, crispy potato
pave, wilted spinach and chimichurri
2 chops 48
3 chops 60

TOURNEDOS OF BEEF* 44
two 4 oz. filets on top of a baguette with bearnaise,
buttermilk chive mashed potatoes, asparagus and
onion straws (n)

GRILLED FILET MIGNON* 53
8 oz. filet with demi glace, buttermilk chive
mashed potatoes and asparagus

DESSERTS

KEY LIME PIE 11
pecan and graham cracker crust, crème anglaise
and whipped cream (n)

CRÈME BRÛLÉE 11
vanilla bean custard, caramelized sugar, whipped
cream and mixed berries

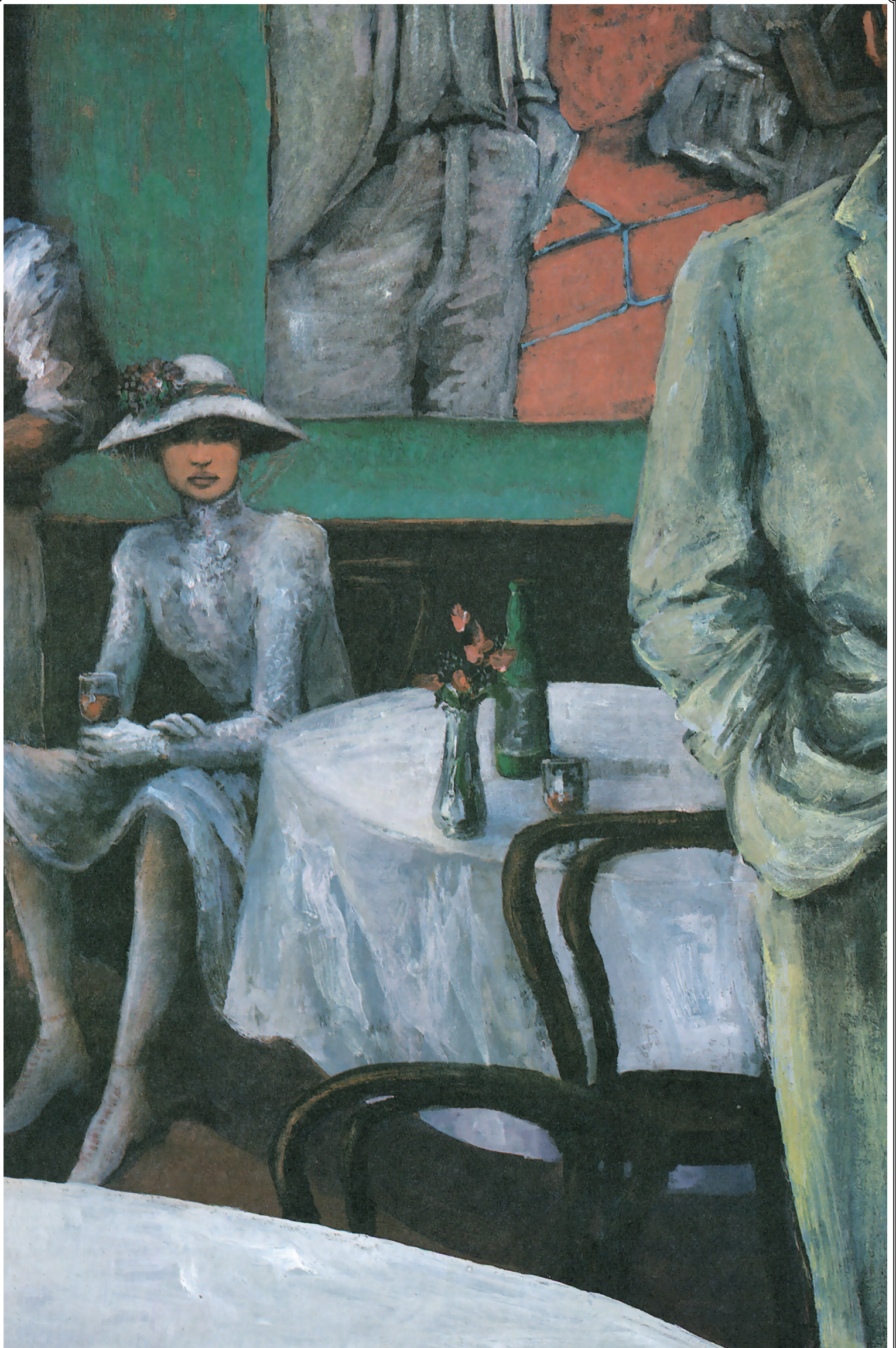
APPLE CINNAMON BREAD PUDDING 11
crème anglaise soaked croissant, apples, cinnamon
and vanilla whipped cream

LINDEY'S POST MORTEM 11
chocolate brownie, coffee ice cream and kahlúa
hot fudge

DIRECTOR OF CULINARY
BRETT FIFE

CHEFS
JEFFERY TINCHER
PATRICK KENNEDY
ERIC OLALDE

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
(n) contains nuts or has a nut allergen.



Sue Doody, the visionary behind Lindey's, held a deep passion for nurturing the arts by sharing a culinary vision that brought the community together and supported its local artists. She opened Lindey's, adorned with the artwork of Tony Cochran, a talented Columbus artist who has been part of the community since 1974. When asked about having his art featured in the restaurant, he expressed his gratitude to Lindey's for providing him with his initial opportunity to showcase his paintings to the public. "This menu design serves as a heartfelt tribute to the significance of that first opportunity in my artistic journey," he warmly shared.