



~ LUNCH MENU ~

APPETIZERS

CAULIFLOWER 14

crispy tempura, harissa honey glaze, black garlic aioli, pickled chiles and sesame seeds (n)

BURRATA 17

roasted grapes, garlic & olive compote, flakey salt, fresh cracked pepper, balsamic saba, micro greens and toasted focaccia

GRILLED WINGS 16

confit, bbq style spice rub, red eye gastrique glaze, carrot & celery ribbons and creamy parmesan dressing

POTSTICKERS 14

chicken, mushroom, scallion & ginger potstickers with citrus & sherry ponzu, sweet & spicy mayo, scallion curls and chile crisp

CARPACCIO* 14

eye of round beef, arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan reggiano cheese and chipotle aioli

CALAMARI & SHRIMP 17

fried lemon & peppadew peppers with remoulade and cocktail sauces (n)

TARTARE* 20

ahi tuna, ginger ponzu, avocado, garlic, chive and rice chips

SOUPS & SALADS

FRENCH ONION SOUP 7/10

LOBSTER BISQUE 8/10

sherry crème fraiche, chives and shrimp

HOUSE 11

field greens, hearts of palm, grape tomatoes, point Reyes blue cheese and champagne vinaigrette

BIBB 12

shaved carrots, radish, herbs, avocado and aged sherry vinaigrette

CAESAR 12

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

CHOPPED 13

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

add chicken to any salad 6

add shrimp to any salad 9

add salmon to any salad 9

ENTRÉE SALADS

NUT CRUSTED CHICKEN 17

mixed greens, apples, tomatoes, duroc bacon, smoked gouda cheese, champagne vinaigrette and warm honey mustard dressing (n)

PULLED CHICKEN 16

korean barbecue glazed rotisserie chicken, tri color cabbage, jalapeño, red onion, carrots, cucumbers, mung bean sprouts, asian dressing, wontons and toasted cashews (n)

NORWEGIAN SALMON 20

pan seared, bibb lettuce, shaved carrots, avocado, radish, chive, basil, mint and aged sherry vinaigrette

BLACKENED SHRIMP 20

chopped cabbages, kale & arugula with pickled corn relish, pico de gallo, avocado herb puree, feta, honey lime vinaigrette and crispy tortilla strips

BEEF TENDERLOIN 25

chopped little gem, cabbages, arugula & kale with heirloom tomatoes, duroc bacon, point Reyes blue cheese, pickled red onion, crispy onion straws and creamy horseradish dressing (n)

PASTAS

RISOTTO A Q

chef's seasonal selection

ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

RIGATONI 23

almond basil pesto, heirloom cherry tomatoes, asparagus, lemon parsley breadcrumbs and stracciatella (n)

PENNONI 25

spicy italian sausage, broccolini, roasted red peppers, swiss chard and preserved lemon

SANDWICHES

served with a choice of kennebec fries, cup of soup, fresh fruit, lindey's cole slaw or half salad

TURKEY 17

hand sliced roasted turkey, avocado, tillamook cheddar, applewood bacon and chipotle aioli on a toasted croissant

CRISPY SPICY CHICKEN 17

spicy fried chicken tossed with chili oil, bread & butter pickles, lindey's cole slaw and creamy parmesan dressing on a toasted challah bun (n)

LINDEY'S CLASSIC DOUBLE* 18

lindey's signature blend of ground beef, tillamook cheddar, bread & butter pickles and lindey's sauce on a toasted challah bun

DIRECTOR OF CULINARY BRETT FIFE

*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