



## EASTER 2026 ALL DAY MENU

available 10am to 7pm

### SOUP & SALADS

#### LOBSTER BISQUE

sherry crème fraîche, fresh chives and shrimp  
cup 10 / bowl 14

#### LINDEY'S HOUSE SALAD 15

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

#### CHOPPED SALAD 16

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

#### CAESAR SALAD 16

little gem lettuce, miso caesar dressing, grated grana  
padano, lemon & parsley breadcrumbs

#### COMPRESSED WATERMELON SALAD 16

fresno chile puree, preserved lemon, crumbled feta  
cheese, black lava sea salt and micro greens

### APPETIZERS

#### BURRATA 20

tomato and calbrian honey chile crisp and  
toasted focaccia

#### TRUFFLE TOTS 17

beef tallow fried rostii, grana padano cheese, truffle  
oil, chives, sage & black pepper cream and  
peppercorn dijonaise

#### CHICKEN & MUSHROOM POTSTICKERS 18

portobello, scallion & ginger, citrus-sherry ponzu,  
sweet & spicy mayo, scallion and chili crisp

#### BEEF CARPACCIO\* 20

arugula, watermelon radish, sherry vinaigrette,  
capers, parmesan cheese and chipotle aioli

#### CRISPY CALAMARI & GULF SHRIMP 23

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

#### AHI TUNA TARTARE\* 26

diced tuna, ginger ponzu, avocado, toasted garlic,  
chive and rice chips

CULINARY DIRECTOR · BRETT FIFE

(n) contains nuts or has a nut allergen

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized  
milk may increase your risk of foodborne illness

### ENTREES

#### SHRIMP ANGEL HAIR 27

shrimp, scallions and a spicy cajun cream sauce

#### LOBSTER RISOTTO 39

italian carnaroli, east coast lobster, snap peas,  
preserved lemon and chives

#### CASCATELLI 25

tricolor tomatoes, tomato chile crisp, fresh lemon,  
broccolini and straciatella

#### CHICKEN 33

pan seared statler breast, lemon butter,  
lyonnaise potatoes, castlevetrano olives, haricots verts,  
frisee and charred leak vinaigrette

#### FAROE ISLANDS SALMON 40

cedar planked, beet hummus, shaved vegetable salad,  
carrot ginger vinaigrette

#### CHILEAN SEABASS 58

roasted carrots, wood grilled local oyster mushrooms,  
wilted spinach and black garlic sauce

#### WILLOW BEND

##### DOUBLECUT LAMB CHOPS\*

grilled chops, sugar snap peas, shitake mushrooms,  
roasted carrots, zucchini puree and lemon oil  
2 chops 50 / 3 chops 62

##### LINDEY'S BURGER\* 24

lindey's signature blend of ground beef, tillamook  
cheddar cheese, duroc bacon, shaved lettuce, tomato,  
shaved white onion, bread & butter pickles and lindey's  
sauce on a toasted sesame seed potato bun with fries

##### STEAK FRITES\* 50

10 oz. new york strip, crispy beef tallow fries and  
black garlic steak sauce

##### TOURNEDOS OF BEEF\* 52

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

##### FILET MIGNON\* 61

8 oz. filet with demi glace, buttermilk chive mashed  
potatoes and asparagus

### DESSERTS

#### KEY LIME PIE 13

pecan & graham cracker crust, crème anglaise  
and whipped cream (n)

#### CRÈME BRÛLÉE 13

vanilla bean custard, caramelized sugar, whipped  
cream and mixed berries

#### CHOCOLATE CAKE TIRAMISU 13

layers of chocolate cake, coffee & rum marsala syrup,  
vanilla mascarpone mousse and cocoa

#### LINDEY'S POST MORTEM 13

chocolate brownie, coffee ice cream & kahlúa hot fudge

#### BASQUE STYLE CHEESECAKE 13

espresso caramel and whipped cream

#### COCONUT CAKE 13

vanilla coconut buttercream, yellow cake and  
passion fruit & mango glaze