

STARTERS

BURRATA 20
toasted focaccia and sundried tomato
& calabrian chile crisp

JAPANESE FRIED CHICKEN 20
togarashi mayo, chile honey vinegar
and scallions (n)

CHICKEN & MUSHROOM
POTSTICKERS 18
portobello, scallion & ginger, citrus-sherry
ponzu, sweet & spicy mayo, scallion and
chili crisp

BEEF CARPACCIO* 20
arugula, watermelon radish, cider
mustard 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

SOUPS & SALADS

add chicken 6
add shrimp or salmon 11

FRENCH ONION SOUP
overglazed with aged gruyère cheese
and house made croutons
cup 9
bowl 13

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

LINDEY'S HOUSE SALAD 15
field greens & gem lettuce, 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 pecorino romano cheese and
lemon & parsley breadcrumbs

WATERMELON SALAD 15
compressed watermelon, fresno chile puree,
feta cheese, micro greens and black lava
sea salt



LUNCH

LUNCH
FEATURES

OMELETTE 16
three pasture-raised eggs with a
side of fresh fruit

EGGS BENEDICT* 20
poached eggs and shaved applewood
ham on a toasted croissant with
hollandaise and grilled asparagus

PASTA 24
chef's daily selection of
fresh ingredients and pastas

RISOTTO 24
italian carnaroli rice with
seasonal selections

GRILLED CHEESE 17
lindey's bakery sourdough
with today's featured cheeses and
a cup of tomato bisque

TAKE HOME A LOAF OF BREAD
FROM LINDEY'S BAKERY 8

artisan sourdough bread made fresh daily
from 100% organic flours, using natural
starter and a cold fermentation process

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.

the following major food allergens are used as ingredients:
milk, eggs, fish, crustacean shellfish, soy, wheat, tree nuts,
peanuts and sesame

ENTRÉE SALADS

CHICKEN PAILLARD 21
rosemary & garlic marinated chicken,
arugula & frisée, oven roasted tomatoes,
castelvetrano olive relish and
charred leek vinaigrette

NUT CRUSTED
CHICKEN SALAD 21
field greens, apples, tomatoes,
duroc bacon, smoked gouda cheese,
champagne vinaigrette and warm
honey mustard dressing (n)

SALMON SALAD 27
pan seared bakka frost salmon, spinach,
blueberries, raspberries, pickled red
onion, toasted almonds, oven dried
shiitakes and strawberry vinaigrette (n)

BLACKENED SHRIMP 26
chopped cabbages, kale & arugula,
pickled corn relish, pico de gallo,
avocado herb puree, feta cheese, honey
lime vinaigrette and crispy tortilla strips

PASTAS

SHRIMP ANGEL HAIR PASTA 27
shrimp, scallions and a spicy
cajun cream sauce

CASCATELLI 24
broccolini, tricolor tomatoes, lemon,
sundried tomato calabrian chile crisp,
burrata and herbed breadcrumbs

LOBSTER RISOTTO 40
italian carnaroli, north coast lobster,
preserved lemon, sugar snap
peas and chives

SANDWICHES
served with a choice of crispy fries, cup of
soup, fresh fruit, coleslaw or half salad

TURKEY DILL CLUB 21
roasted turkey, bacon, kosho aioli,
lettuce, tomato, dill pickles, dill havarti
cheese and lindey's ciabatta square

CRISPY SPICY CHICKEN 21
spicy fried chicken, chili oil, bread &
butter pickles, lindey's cole slaw and
creamy parmesan dressing on a toasted
sesame seed potato bun (n)

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

PRIME RIB SANDWICH* 26
slow roasted allen brother's prime rib,
beef tallow aioli, flakey sea salt and
lindey's seeded baguette