



CHRISTMAS EVE 2022

- all day menu -
- available 11am to 5pm -

APPETIZERS

POTSTICKERS 13

chicken, artichoke, scallion & ginger potstickers with asian slaw and citrus sweet chili sauce (n)

BURRATA 16

warm fig & shallot jam, marcona almonds, micro greens, extra virgin olive oil and grilled sourdough (n)

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

cup 7
bowl 10

LOBSTER BISQUE

sherry crème fraiche, chives and shrimp
cup 8
bowl 10

HOUSE 11

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

CAESAR 11

roma crunch lettuce, brown butter focaccia croutons, miso caesar dressing and pecorino romano cheese

CHOPPED 13

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

ENTREES

ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

MEZZI RIGATONI 23

baby heirloom tomatoes, roasted tomato compote, garlic, chile flake, torn basil and straciatella

RISOTTO 32

shrimp, lobster, garlic, asparagus, lobster butter, parmesan reggiano cheese and thyme

CRAB CAKES 44

jumbo lump blue crab, pan seared, haricot vert, marcona almonds, butter, lemon, micro greens and roasted garlic aioli

SALMON 36

pan seared norwegian salmon, roasted brussels sprouts, thyme scented mushrooms, pine nut crumble, pine nut puree and truffle balsamic vinaigrette (n)

CHICKEN 28

bell & evans roasted half chicken, haricot vert, smoked mushrooms and lemon caper pan jus

DUROC PORK 32

brined 12 oz bone-in chop, crispy polenta cakes, wilted spinach, roasted fennel, lemon zest and sauce charcuterie

LAMB* 40

rosemary & garlic marinated australian lamb chops, crispy potato pave, wilted spinach and rosemary lamb jus

STEAK FRITES* 34

8 oz. new york strip, house steak sauce, fries with rosemary & parmesan reggiano cheese and petite arugula salad with herb mustard vinaigrette

BURGER* 18

allen brothers' angus beef, tillamook cheddar, lettuce, tomato, red onion, bread & butter pickles, duroc bacon and lindey's sauce on a toasted challah bun with fries

TOURNEDOS OF BEEF* 42

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

FILET* 52

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

THANK YOU

we greatly appreciate your patronage

DIRECTOR OF CULINARY BRETT FIFE

CHEFS

JEFFERY TINCHER
PATRICK KENNEDY

*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

A watercolor illustration of a winter scene. In the foreground, a large, decorated Christmas tree is covered in snow and adorned with colorful ornaments in red, blue, and orange. The ground is a mix of white and light yellow, suggesting snow and a path. In the middle ground, two figures are walking away from the viewer: one in a red jacket and dark pants, and another in a dark blue jacket and dark pants. The background features several tall, thin evergreen trees, also covered in snow. The overall style is soft and painterly, with visible brushstrokes and a gentle color palette.

Lindley's
RESTAURANT
& BAR