

STARTERS

CRISPY TEMPURA CAULIFLOWER 15
harissa honey glaze, black garlic aioli, pickled
chiles and sesame seeds (n)

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

HICKORY GRILLED
CHICKEN WINGS 16
dry rubbed & grilled over wood, alabama
white sauce and bread & butter pickle relish

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 cheese
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

add chicken 6 - add shrimp or salmon 9

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

LOBSTER BISQUE
sherry crème fraiche, 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

STACKED WEDGE SALAD 13
baby iceberg lettuce, marinated tomatoes,
applewood bacon, point reyes blue, crispy
shallots, chives and creamy
parmesan dressing

DIRECTOR OF CULINARY
BRETT FIFE

Lindey's

EST. 1981



PASTA

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 parmesan cheese

SAUSAGE PENNONI 26
spicy italian sausage, broccolini, roasted red
peppers, swiss chard and preserved lemon

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

DINNER

FEATURED CUTS

28oz FLANNERY "JORGE" PRIME
BONE-IN RIBEYE* (for two) 132
dry aged 30-35 days, served sliced

7oz PRIME HANGER STEAK * 47
Tender, bold beef flavor, "butcher's favorite
cut"

12oz ALLEN BROTHERS
NY STRIP STEAK* 54
usda prime black angus

FEATURED CUTS SERVED
WITH CHOICE OF SIDE
chive whipped potato
potato pave with truffle sabayon
sauté french green beans
italian style grilled broccolini

CLASSICS

STEAK FRITES* 39
8 oz. new york strip, house steak sauce,
fries with rosemary & parmesan
cheese and petite arugula salad with
herb mustard vinaigrette

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

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

*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.

SEAFOOD

PRINCE EDWARD
ISLAND MUSSELS 21
shallots, garlic, white wine, lobster & sherry
emulsion, chive dust and grilled sourdough

FAROE ISLANDS SALMON 37
pan seared, wilted spinach, shaved
romanescos, 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)

TONIGHT'S MARKET FISH MKT
seasonal selection

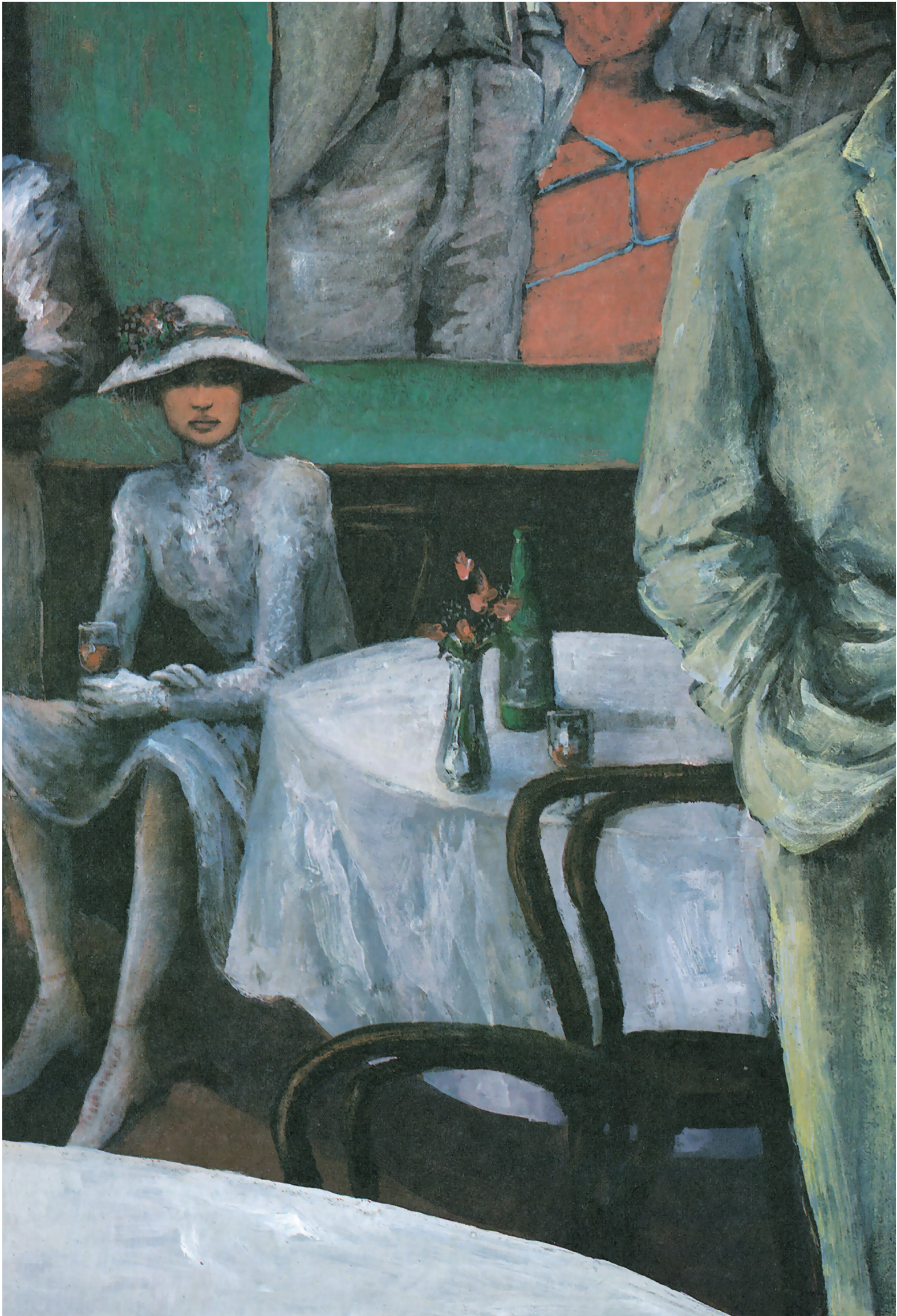
ENTRÉES

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

BELL & EVANS
HALF ROASTED CHICKEN 29
bell & evans roasted half chicken, roasted
brussels sprouts, tricolor carrots, roasted
garlic potato puree and cider chicken jus

LINDEY'S CLASSIC
SMASHBURGER* 19
lindey's signature blend of ground beef,
tillamook cheddar, bread & butter pickles
and lindey's sauce on a toasted challah
bun with fries



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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.