



- DINNER MENU -

APPETIZERS

CAULIFLOWER 14

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

BURRATA 17

toasted sourdough, apple & pear compote, shaved prosciutto, extra virgin olive oil and saba reduction

GRILLED WINGS 16

confit, bbq rub, alabama white sauce, grilled sourdough and bread & butter pickle relish

POTSTICKERS 14

chicken, mushroom, scallion & ginger potstickers with citrus & sherry ponzu, sweet & spicy mayo, sesame oil, 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

BLUE HILL BAY MUSSELS* 20

shallots, garlic, white wine, lobster & sherry emulsion, chive dust and grilled sourdough

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

ICEBERG 12

baby iceberg lettuce, marinated tomatoes, applewood bacon, point reyes blue cheese, crispy shallots, chives and creamy parmesan dressing

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)

ENTREES

ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

RIGATONI 23

marinated & roasted portabella mushrooms, roasted red pepper vodka sauce, porcini breadcrumbs and grana padano

PENNONI 25

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

RISOTTO 32

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

CATCH OF THE DAY A Q

chef's seasonal selection

SALMON 37

pan seared norwegian salmon, wilted spinach, shaved romanesco, smoked cauliflower puree and sauce grenobloise

CRAB CAKES 44

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

DUROC PORK 35

brined 12 oz bone-in chop, hickory wood grilled, applewood smoked bacon, roasted apples, brussels sprout leaves, pumpkin seeds over a butternut squash puree and pumpkinseed oil finish

WILLOW BEND LAMB*

free range australian lamb chops, crispy potato pave, wilted spinach and chimichurri
2 chops 48 / 3 chops 60

CHICKEN 29

herb rubbed bell & evans roasted half chicken, tricolor carrots, brussels sprout leaves, roasted garlic & potato puree and cider chicken jus

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 with kennebec fries

STEAK FRITES* 39

8 oz. new york strip, house steak sauce, kennebec fries with rosemary & parmesan reggiano 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)

FILET* 53

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

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