

STARTERS

RISOTTO AL SALTO 26
crispy pan seared risotto cake, jumbo lump
crabmeat, chives and yuzu kosho
butter sauce

BRUSCHETTA 19
toasted ciabatta, point reyes bleu cheese,
fig & shallot mostarda, 16 month prosciutto,
saba and micro greens

SHISHITOS 14
blistered peppers, togarashi, smoked sea salt
and a roasted jalapeno & herb cream cheese

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 gruyère cheese
and house made croutons
cup 8 / bowl 11

LOBSTER BISQUE
sherry crème fraîche, fresh chives
and shrimp
cup 10 / bowl 13

LINDEY'S HOUSE SALAD 12
field greens, hearts of palm, grape
tomatoes, point 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

BECK SALAD 13
field greens, tricolor heirloom tomatoes,
toasted pine nuts, point reyes blue cheese
and balsamic vinaigrette (n)

DIRECTOR OF CULINARY
BRETT FIFE

Lindey's
EST.1981



DINNER

FEATURED
CUTS

PORTERHOUSE* 90
28oz served sliced
(for two)

FILET TRIO* 75
three westholme wagyu medallions
(10oz total)

NY STRIP STEAK* 64
12oz usda prime

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* 42
10 oz. new york strip, crispy beef tallow
fries and black garlic steak sauce

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 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

PASTA

SHRIMP ANGEL HAIR PASTA 24
shrimp, scallions and a spicy cajun
cream sauce

CASCATELLI ALLA ZOZZONA 25
guanciale, shallots, tomato puree, cream,
egg yolk, black pepper, chili flake, pecorino
romano, nduja breadcrumbs and
pickled chiles

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

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

SEAFOOD

FAROE ISLANDS SALMON 37
cedar plank roasted, sweet potatoes,
sunchokes, spinach, pine nut soubise
and a ginger & apple glaze (n)

JUMBO LUMP BLUECRAB CAKES 46
two 4 oz crab cakes, pan seared, yuzu kosho
aioli and an arugula, fennel & citrus salad
with pomegranate seeds

TONIGHT'S MARKET FISH MKT
seasonal selection

ENTRÉES

CHICKEN & DUMPLINGS 28
brined, seared and oven roasted statler
chicken, ricotta gnudi, roasted carrots,
oyster mushrooms, brussels sprouts
and chicken & herb jus

DUROC PORK CHOP 36
12 oz bone-in chop, hickory wood grilled,
crispy smashed marble potatoes, oyster
mushrooms, swiss chard, butternut squash
puree and dried blueberry jus

WILLOW BEND
DOUBLECUT LAMB CHOPS*
free range australian lamb chops, crispy
potato pave, wilted spinach and chimichurri
2 chops 48
3 chops 60

WESTHOLME WAGYU SHORT RIBS 50
pan seared, broccolini, caulilini, beef tallow
potato puree, black garlic demi glace and
crispy onion straws

LINDEY'S BURGER* 19
lindey's signature blend of ground beef,
tillamook cheddar cheese, shaved lettuce,
tomato, shaved white onion, bread & butter
pickles and lindey's sauce on a toasted
sesame seed potato bun with fries

*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.