



~ LUNCH 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)

add chicken to any salad 6

add shrimp to any salad 9

add salmon to any salad 9

## ENTRÉE SALADS

### NUT CRUSTED CHICKEN 17

mixed greens, apples, tomatoes, duroc bacon, smoked gouda cheese, champagne vinaigrette and warm honey mustard dressing (n)

### HARVEST CHICKEN 16

rosemary & garlic grilled chicken, chopped greens, roasted sweet potato, roasted red & gold beets, dried cranberries, golden raisins, farro, roasted pumpkin seeds, feta cheese and white balsamic vinaigrette

### NORWEGIAN SALMON 20

pan seared, arugula, red & gold beets, radishes, pickled red onion, spiced pecans, avocado and cider mustard vinaigrette

### BLACKENED SHRIMP 20

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

### BEEF TENDERLOIN 25

chopped little gem, cabbages, arugula & kale with heirloom tomatoes, duroc bacon, point reyes blue cheese, pickled red onion, crispy onion straws and creamy horseradish dressing (n)

## PASTAS

### RISOTTO A Q

chef's seasonal selection

### 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

## SANDWICHES

served with a choice of kennebec fries, cup of soup, fresh fruit, lindey's cole slaw or half salad

### TURKEY 17

hand sliced roasted turkey, avocado, tillamook cheddar, applewood bacon and chipotle aioli on a toasted croissant

### CRISPY SPICY CHICKEN 17

spicy fried chicken tossed with chili oil, bread & butter pickles, lindey's cole slaw and creamy parmesan dressing on a toasted challah bun (n)

### 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

## 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