



THANKSGIVING 2025

11/27/25

APPETIZERS

- BURRATA TARTINE 19

harissa spiced sweet potato, stracciatella cheese, cranberry mostarda, crispy sage, candied pepitas, whole grain toast and spiced brown butter honey (n)
- CHICKEN & MUSHROOM POTSTICKERS 17

portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp
- BACON WRAPPED DATES 16

goat cheese, marcona almonds and apple & brussels sprouts slaw (n)
- CRISPY CALAMARI & GULF SHRIMP 20

fried lemon & peppadew peppers, remoulade and cocktail sauces (n)
- AHI TUNA TARTARE* 24

diced tuna, ginger ponzu, avocado, toasted garlic, chive and rice chips

SOUPS & SALADS

- LOBSTER BISQUE

sherry crème fraîche, fresh chives and shrimp
cup 10 / bowl 14
- BUTTERNUT SQUASH CREAM SOUP

wild rice, mushrooms, chives and pumpkin seed oil
cup 8 / bowl 13
- CHOPPED SALAD 15

arugula, baby kale, napa & red cabbage, apples, red onion, duroc bacon, candied pecans, goat cheese and pear thyme vinaigrette (n)
- CAESAR SALAD 15

little gem lettuce, miso caesar dressing, grated pecorino romano and lemon & parsley breadcrumbs
- BIBB SALAD 15

apples, cranberries, spiced walnuts, point reyes bleu cheese and roasted ohio apple vinaigrette

DIRECTOR OF CULINARY
brett fife

ENTREES

- SHRIMP ANGEL HAIR 27

shrimp, scallions and a spicy cajun cream sauce
- ROASTED TURKEY 39

maple brined turkey breast & confit dark meat with chive whipped potatoes, herbed stuffing, green bean casserole, crispy onions, roasted turkey gravy and cranberry sauce
- JUMBO LUMP BLUE CRAB CAKES

4 oz crab cake, pan seared, yuzu kosho aioli and an arugula, fennel & citrus salad with pomegranate seeds
single 24 / double 46
- FAROE ISLANDS SALMON 39

pan seared, fregola sarda with citrus & currants, roasted fennel, brussels sprouts leaves and sauce chraimeh
- CHILEAN SEABASS 55

crispy skin, wood grilled mushrooms, roasted carrots, wilted spinach and black garlic ginger sauce
- NIMAN RANCH PORK CHOP 40

14 oz hickory wood grilled chop, potato pave, caramelized fennel, wilted spinach and blood orange citronette
- FILET MIGNON* 58

8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus
- ROSEWOOD WAGYU RIBEYE* 110

wood grilled 14 oz. boneless texas ribeye, crispy onion straws, asparagus and steak butter

SIDES

- SWEET POTATO CASSEROLE 9

cinnamon butter, spiced pecans and toasted marshmallow (n)
- GREEN BEAN CASSEROLE 9

mushroom cream and crispy onion straws (n)
- HERB STUFFING 7

DESSERTS

- PUMPKIN PIE 12

vanilla bean whipped cream
- PUMPKIN CROISSANT BREAD PUDDING 14

dark chocolate, whipped cream, crispy pearls and maple anglaise
- KEY LIME PIE 12

pecan & graham cracker crust, crème anglaise and whipped cream (n)
- CRÈME BRÛLÉE 12

vanilla bean custard, caramelized sugar, whipped cream and mixed berries
- LINDEY'S POST MORTEM 14

chocolate brownie, coffee ice cream & kahlúa hot fudge

* 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



AT LINDEY'S, SOME OF OUR GUESTS ARE
EATING FOR FREE

BUY \$100 IN GIFT CARDS AND RECEIVE A
\$25 PROMOTIONAL GIFT CARD FOR FREE

- PROMOTION STARTS THANKSGIVING DAY AND ENDS ON DECEMBER 31, 2025 -
- PROMOTIONAL GIFT CARD IS VALID FOR FOOD PURCHASES ONLY -
- CARD CANNOT BE USED FOR ALCOHOL, GRATUITY OR TAX -
- ONE TIME USE ONLY - NO CASH VALUE OR CASH BACK -
- PROMOTIONAL GIFT CARD CANNOT BE USED SAME DAY AS PURCHASE -