

STARTERS

BURRATA TARTINE 19
multi-grain toast, harissa spiced sweet potato, stracciatella, cranberry mostarda, crispy sage, spiced pumpkin seeds and spiced brown butter honey (n)

TRUFFLE TOTS 16
beef tallow fried rostii, grana padano cheese, truffle oil, chives, sage & black pepper cream and peppercorn dijonaise
add caviar 16

CHICKEN & MUSHROOM
POTSTICKERS 17
portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp

BEEF CARPACCIO* 18
arugula, watermelon radish, sherry vinaigrette, capers, parmesan cheese and chipotle aioli

CRISPY CALAMARI &
GULF SHRIMP 22
fried lemon & peppadew peppers, remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 25
diced tuna, ginger ponzu, avocado, toasted garlic, chive and rice chips

SOUPS & SALADS

add chicken 6 - add shrimp or salmon 10

FRENCH ONION SOUP
overglazed with aged gruyère cheese and house made croutons
cup 8 / bowl 13

LOBSTER BISQUE
sherry crème fraîche, fresh chives and shrimp
cup 10 / bowl 14

LINDEY'S HOUSE SALAD 14
field greens, hearts of palm, grape tomatoes, point reyes blue cheese and champagne vinaigrette

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 16
little gem lettuce, miso caesar dressing, grated grana Padano, lemon & parsley breadcrumbs

BECK SALAD 14
field greens, tricolor heirloom tomatoes, toasted pine nuts, point reyes bleu cheese and balsamic vinaigrette (n)

DIRECTOR OF CULINARY
BRETT FIFE

10/22/25

Lindey's
EST.1981



DINNER

FEATURED CUTS

RIBEYE* 115
14 oz. rosewood ranches texas wagyu, pasture raised, grass-fed and grain finished

DENVER STEAK* 75
8 oz. westholme northern australian wagyu, pasture raised, grass-fed and grain finished

FEATURED CUTS SERVED WITH
onion straws, beef tallow steak butter and fleur de sel

CLASSICS

STEAK FRITES* 48
10 oz. new york strip, crispy beef tallow fries and black garlic steak sauce

TOURNEDOS OF BEEF* 49
two 4 oz. filets on top of a baguette with bearnaise, buttermilk chive mashed potatoes, asparagus and onion straws (n)

FILET MIGNON* 59
8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus

LINDEY'S BURGER* 23
lindey's signature blend of ground beef, tillamook cheddar cheese, duroc bacon, shaved lettuce, tomato, shaved white onion, bread & butter pickles and lindey's sauce on a toasted sesame seed potato bun with fries

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 27
shrimp, scallions and a spicy cajun cream sauce

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

MAINE LOBSTER RISOTTO 37
italian carnaroli, gulf shrimp, east coast lobster, asparagus, parmesan cheese and fresh thyme

SEAFOOD

FAROE ISLANDS SALMON 39
pearl cous cous, dried currants, fennel, brussels sprouts & citrus finished with a miso brown butter 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

CHILEAN SEABASS 55
roasted carrots, wood grilled local oyster mushrooms, wilted spinach and black garlic sauce

TONIGHT'S MARKET FISH MKT
seasonal selection

ENTRÉES

CHICKEN SCARPARIELLO 30
pan seared, ricotta gnudi, italian sausage, peppadew peppers, wood grilled mushrooms, roasted tomato sauce and lemon oil

TRUE STORY PORK CHOP 39
14 oz. wood grilled chop, potato pave, wilted spinach, caramelized fennel and blood orange citronette

WILLOW BEND
DOUBLECUT LAMB CHOPS*
free range australian lamb chops, crispy potato pave, wilted spinach and chimichurri
2 chops 49 / 3 chops 60

SIDES

ASPARAGUS 8
HARICOT VERT 8
BROCCOLINI 8
POTATO PAVE 8
BUTTERMILK & CHIVE MASHED POTATOES 7
BEEF TALLOW FRIES 6

*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.