



EASTER 2026 ALL DAY MENU

available 10am to 7pm

SOUP & SALADS

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

COMPRESSED WATERMELON SALAD 16

fresno chile puree, preserved lemon, crumbled feta
cheese, black lava sea salt and micro greens

APPETIZERS

WHIPPED FETA 20

tomato and calbrian honey chile crisp and
warm mini focaccia

TRUFFLE TOTS 16

beef tallow fried rostii, grana padano cheese, truffle
oil, chives, sage & black pepper cream and
peppercorn dijonaise

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

CULINARY DIRECTOR · BRETT FIFE

(n) contains nuts or has a nut allergen

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized
milk may increase your risk of foodborne illness

ENTREES

SHRIMP ANGEL HAIR 27

shrimp, scallions and a spicy cajun cream sauce

LOBSTER RISOTTO 37

italian carnaroli, east coast lobster, snap peas,
preserved lemon and chives

CASCATELLI 25

tricolor tomatoes, tomato chile crisp, fresh lemon,
broccolini and straciatella

CHICKEN 34

smoked and wood grilled half chicken, tomato &
watermelon panzanella salad, arugula, feta and
charred leek vinaigrette

FAROE ISLANDS SALMON 39

cedar planked, beet hummus, shaved vegetable salad,
carrot ginger vinaigrette

CHILEAN SEABASS 55

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

WILLOW BEND

DOUBLECUT LAMB CHOPS*

free range australian lamb chops, roasted baby
vegetables, pomegranate mint chutney and lemon oil
2 chops 49 / 3 chops 60

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

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

DESSERTS

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

CHOCOLATE CAKE TIRAMISU 12

layers of chocolate cake, coffee & rum marsala syrup,
vanilla mascarpone mousse and cocoa

LINDEY'S POST MORTEM 13

chocolate brownie, coffee ice cream & kahlúa hot fudge

BASQUE STYLE CHEESECAKE 12

espresso caramel and whipped cream

COCONUT CAKE 12

vanilla coconut buttercream, yellow cake and
passion fruit & mango glaze

