Lindey's
EST. 1981

THANKSGIVING 2026

11/26/26

APPETIZERS

CHICKEN & MUSHROOM POTSTICKERS 18
portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp

CRISPY CALAMARI & GULF SHRIMP 23
fried lemon & peppadew peppers, remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 26
diced tuna, ginger ponzu, avocado, toasted garlic, chive and rice chips

WHIPPED RICOTTA 17
cardamom hot honey, pistachio & almond dukkah, dried pomegranate and grilled lindey's sourdough (n)

CACIO E PEPE TOTS 17
crispy potato rosti, pecorino cheese, cracked black pepper, comte cream and peppercorn dijonnaise

SOUPS & SALADS

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

CREAM OF WILD MUSHROOM
morel & porcini mushrooms, mushroom confit, sherry creme fraiche and chives
cup 10
bowl 14

CHOPPED SALAD 16
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 pecorino romano cheese and lemon & parsley breadcrumbs

BECK SALAD 16
field greens, grape tomatoes, toasted pine nuts, point reyes bleu cheese and balsamic vinaigrette (n)

ENTREES

RICOTTA GNUDI 25
roasted mushroom, butternut squash cream, sage, spiced pepitas and pecorino

SHRIMP ANGEL HAIR 27
shrimp, scallions and a spicy cajun cream sauce

LOBSTER RISOTTO 40
italian carnaroli, north coast lobster, asparagus, thyme and parmigiano reggiano

ROASTED TURKEY 40
maple brined turkey breast & confit dark meat with chive whipped potatoes, herbed stuffing, green bean casserole, crispy onions, roasted turkey gravy and cranberry sauce (n)

JUMBO LUMP BLUE CRAB CAKES
4 oz crab cake, pan seared, smashed marble potatoes, apple, fennel & frisee salad and creole mustard cream sauce (n)
single 29
double 49

FAROE ISLANDS SALMON 40
citrus spiced & pan seared, carrots, snow peas, roasted fennel, orange creme fraiche and pistachio & orange relish (n)

PORK CHOP 41
14 oz wood grilled chop, roasted celery root, kohlrabi, collard greens, pork jus and brandied apple compote

FILET MIGNON* 63
8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus

MARGARET RIVER SIRLOIN* 68
8 oz. wood-grilled australian wagyu, smashed marble potatoes, olive relish, sherry vinaigrette and vermouth-soaked blue cheese

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 9

BUTTERMILK CHIVE WHIPPED POTATOES 9

YUKON POTATO PUREE 15
comte cheese, wagyu beef jam and bearnaise

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