



## VALENTINE'S DAY 2026 DINNER MENU

- available after 5pm-

### STARTERS

#### TRUFFLE TOTS 16

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

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

#### BURRATA 19

tomato and chile herb oil and lindey's bakery  
schacciata bread

#### JUMBO SHRIMP COCKTAIL 24

sauce louie and cocktail sauce

### SOUPS & SALADS

#### FRENCH ONION SOUP 13

overglazed with aged gruyère cheese  
and house made croutons

#### LOBSTER BISQUE 14

sherry crème fraîche, fresh chives and shrimp

#### 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

### ENTREES

#### SHRIMP ANGEL HAIR 27

shrimp, scallions and a spicy cajun cream sauce

#### MAINE LOBSTER RISOTTO 37

italian carnaroli, gulf shrimp, east coast lobster,  
asparagus, parmesan cheese and fresh thyme

#### FAROE ISLANDS SALMON 39

pearl cous cous, dried currants, fennel, brussels  
sprouts & citrus finished with a miso brown  
butter sauce

#### SCALLOPS 55

pan seared, brussels sprouts, wood grilled mushrooms,  
celery root puree, bacon jam and smoked  
maple sherry gastrique

#### CHILEAN SEABASS 55

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

#### 5 OZ. LOBSTER TAIL 54

crab & kimchee fried rice and citrus ponzu butter

#### TRUE STORY PORK CHOP 39

14 oz. wood grilled chop, potato pave, wilted spinach,  
caramelized fennel and blood orange citronette

#### STEAK FRITES\* 48

10 oz. new york strip, crispy beef tallow fries  
and au poivre-brandey green peppercorn 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

#### RIBEYE\* 115

14 oz. rosewood ranches texas wagyu, pasture raised,  
grass-fed and grain finished with onion straws, beef  
tallow steak butter and fleur de sel

### DESSERTS

#### RED VELVET CAKE 13

raspberry jam, vanilla buttercream, whipped cream  
and berry coulis

#### LINDEY'S SUNDAE 13

triple vanilla bean ice cream, chocolate ice cream, kahula  
hot fudge, beef tallow caramel, whipped cream, lindey's  
cherries and crispy white chocolate pearls

#### KEY LIME PIE 12

pecan and 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 and 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.



