



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 schiacciata 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-brandy 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

CULINARY DIRECTOR - BRETT FIFE

