

STARTERS

BURRATA 19  
heirloom tomato compote, smoked sea salt,  
basil oil and grilled lindey's ciabatta

COMPRESSED WATERMELON 15  
fresno chile puree, preserved lemon,  
crumbled feta cheese, black lava sea salt  
and micro greens

CRISPY ARANCINI 18  
peas, asparagus & fresh mozzarella arancini,  
eggplant puree, fennel & pea shoot salad,  
parmesan crisp, saba and lemon oil

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

BEEF CARPACCIO\* 17  
arugula, watermelon radish, cider mustard  
vinaigrette, capers, parmesan cheese  
and chipotle aioli

CRISPY CALAMARI &  
GULF SHRIMP 20  
fried lemon & peppadew peppers, remoulade  
and cocktail sauces (n)

AHI TUNA TARTARE\* 24  
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 15  
little gem lettuce, miso caesar dressing,  
grated pecorino romano and lemon &  
parsley breadcrumbs

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

DIRECTOR OF CULINARY  
BRETT FIFE

Lindey's  
EST.1981



DINNER

FEATURED  
CUTS

RIBEYE\* 90  
14 oz rosewood ranches texas wagyu,  
pasture raised, grass-fed and grain  
finished, finest american wagyu

FILET TRIO\* 75  
three westholme northern australian  
wagyu medallions (10 oz total)  
pasture raised, grass-fed and grain  
finished, finest australian wagyu

NY STRIP STEAK\* 64  
12 oz usda prime  
corn-fed, midwestern beef

FEATURED CUTS SERVED  
WITH CHOICE OF SIDE  
chive whipped potato  
potato pave with truffle sabayon  
sauté french green beans  
grilled broccolini

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\* 58  
8 oz. filet with demi glace, buttermilk  
chive mashed potatoes and asparagus

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

SPAGHETTI RIGATE 23  
heirloom tomato compote, burrata  
and basil oil

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  
cedar plank roasted with a petite salad of  
heirloom tomatoes, honeydew melon, fennel,  
cucumber, fresh herbs, dill oil and cucumber  
& buttermilk crème fraîche

JUMBO LUMP BLUECRAB 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  
broccolini, tricolor cauliflower, carrots,  
pickled red onion, avocado puree,  
lemon aioli and charred lemon

TONIGHT'S MARKET FISH MKT  
seasonal selection

ENTRÉES

CHICKEN 29  
brined and pan roasted statler chicken,  
ricotta gnudi, asparagus, snap peas, leeks,  
wood grilled mushrooms, lemon jus and  
lemon oil

MARKSBURY FARMS  
PORK CHOP 37  
pasture-raised and wood grilled chop, brown  
mole and a petite salad of apple, red radish,  
pickled onion, bacon lardons & cilantro

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

LINDEY'S BURGER\* 22  
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

\*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.