



MOTHER'S DAY 2025 ALL DAY MENU

available 10am to 7pm

SOUP & SALADS

LOBSTER BISQUE

sherry crème fraiche, fresh chives and shrimp
cup 10 / bowl 14

LINDEY'S HOUSE SALAD 13

field greens, hearts of palm, grape tomatoes,
pt. reyes blue cheese and champagne vinaigrette

CHOPPED SALAD 14

arugula, baby kale, napa & red cabbage, apples,
red onion, duroc bacon, candied pecans, goat cheese
and pear thyme vinaigrette (n)

CAESAR SALAD 14

little gem lettuce, miso caesar dressing, grated
pecorino romano and lemon & parsley breadcrumbs

APPETIZERS

BURRATA 19

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

CHICKEN & MUSHROOM POTSTICKERS 16

portobello, scallion & ginger, citrus-sherry ponzu,
sweet & spicy mayo, scallion and chili crisp

BEEF CARPACCIO* 17

arugula, watermelon radish, cider mustard vinaigrette,
capers, parmesan reggiano and chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 19

fried lemon & peppadew peppers, remoulade and
cocktail sauces (n)

AHI TUNA TARTARE* 22

diced tuna, ginger ponzu, avocado, toasted garlic,
chive and rice chips

COMPRESSED WATERMELON 15

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

ARANCINI 18

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

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

ANGEL HAIR 25

shrimp, scallions and a spicy cajun cream sauce

SAUSAGE PENNONI 26

spicy italian sausage, broccolini, roasted red peppers,
swiss chard and preserved lemon

SPAGHETTI RIGATE 23

heirloom tomato compote, baby burrata and basil oil

MAINE LOBSTER RISOTTO 37

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

FAROE ISLANDS SALMON 37

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

CHILEAN SEABASS 55

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

CHICKEN 29

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

WILLOW BEND DOUBLE CUT LAMB CHOPS*

free range australian lamb chops, crispy potato pave,
wilted spinach and chimichurri
2 chops 49 / 3 chops 60

LINDEY'S BURGER* 20

lindey's signature blend of ground beef, tillamook
cheddar, shaved lettuce, tomato, shaved white onion,
bread & butter pickles and lindey's sauce
on a toasted sesame bun with fries

STEAK FRITES* 44

10 oz. new york strip, house steak sauce, crispy beef
tallow fries and black garlic steak sauce

FILET MIGNON* 56

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

DESSERTS

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

LINDEY'S POST MORTEM 12

chocolate brownie, coffee ice cream & kahlúa hot fudge

UBE BASQUE STYLE CHEESECAKE 12

whipped cream and mango passion glaze

COCONUT CAKE 12

buttercream frosting, toasted coconut, pineapple rum
caramel and whipped cream

CHOCOLATE CAKE TIRAMISU 12

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

