

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 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 cheese
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

SOUPS & SALADS

add chicken 6 - add shrimp or salmon 9

FRENCH ONION SOUP
overglazed with aged gruyère cheese
and house made croutons
cup 8 / bowl 12

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

LINDEY'S HOUSE SALAD 13
field greens, hearts of palm, grape
tomatoes, point 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

BECK SALAD 13
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



PASTA

SHRIMP ANGEL HAIR 25
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 37
cedar plank roasted with a petite salad of
heirloom tomatoes, honeydew melon, fennel,
cucumber, fresh herbs, dill oil and cucumber
& buttermilk crème fraiche

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 seared 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* 20
lindey's signature blend of ground beef,
tillamook cheddar cheese, shaved lettuce,
tomato, shaved white onion, bread & butter
pickles and lindey's sauce on a toasted
sesame seed potato bun with fries

DINNER

FEATURED CUTS

RIBEYE* 90
14 oz rosewood ranches
texas wagyu

FILET TRIO* 75
three westholme wagyu medallions
(10oz total)

NY STRIP STEAK* 64
12oz usda prime

**FEATURED CUTS SERVED
WITH CHOICE OF SIDE**

chive whipped potato
potato pave with truffle sabayon
sauté french green beans
grilled broccolini

CLASSICS

STEAK FRITES* 46
10 oz. new york strip, crispy beef tallow
fries and black garlic steak sauce

TOURNEDOS OF BEEF* 47
two 4 oz. filets on top of a baguette with
bearnaise, buttermilk chive mashed
potatoes, asparagus and onion straws (n)

FILET MIGNON* 56
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

*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.