



THANKSGIVING 2023

11/23/23

APPETIZERS

BURRATA 18

house made rosemary focaccia, pickled butternut squash and a warm sweet & spicy bacon jam

POTSTICKERS 14

chicken, mushroom, scallion & ginger potstickers with citrus & sherry ponzu, sweet & spicy mayo, sesame oil, scallion curls and chile crisp

ACORN SQUASH 14

roasted & smoked, calabrian chile aioli and a medley of pumpkin seeds, sesame seeds and coca nibs

TARTARE* 20

ahi tuna, ginger ponzu, avocado, crispy garlic, chive and rice chips

SOUPS & SALADS

LOBSTER BISQUE 10

sherry crème fraiche, chives and shrimp

CELERY ROOT & OHIO APPLE SOUP 9

maple chantilly & crispy sage

CAESAR 12

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

CHOPPED 13

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

ICEBERG 14

baby iceberg, applewood bacon, marinated tomato, crispy shallots, chives and creamy parmesan dressing

WARM FALL SALAD 15

spinach, brussels leaves, wilted kale, delicata squash chips, dried cranberries, aged white cheddar and pear thyme vinaigrette

DIRECTOR OF CULINARY
brett fife

* 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

ENTREES

ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

RIGATONI 24

pumpkin & chile cream, balsamic & thyme roasted mushrooms and porcini & coffee breadcrumbs

ROASTED TURKEY 35

maple brined turkey breast & confit dark meat with chive whipped potatoes, herbed stuffing, green bean casserole, crispy onions, roasted turkey gravy and cranberry sauce

SALMON 37

pumpkin seed crusted and pan seared, truffled sweet potato pave, wilted spinach, marinated mushrooms and sherry vinaigrette

PORK 35

wood grilled 12 oz bone-in duroc chop, butternut puree, brussels leaves, roasted apples, guanciale and pumpkin seed oil

SCALLOPS 48

pan seared, root vegetable hash, wilted baby kale, spiced walnuts, brown butter & fall spice crema and pomegranate molasses

FILET* 52

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

DESSERTS

PUMPKIN PIE 10

vanilla bean whipped cream

APPLE CRUMB TARTLET 10

vanilla bean whipped cream & cider syrup

KEY LIME PIE 10

pecan and graham cracker crust, crème anglaise and whipped cream (n)

CRÈME BRÛLÉE 10

vanilla bean custard, caramelized sugar, whipped cream and mixed berries

LINDEY'S POST MORTEM 10

chocolate brownie, coffee ice cream and kahlúa hot fudge

SIDES

SWEET POTATO CASSEROLE 7

with spiced pecans and toasted marshmallow (n)

GREEN BEAN CASSEROLE 7

with crispy onion straws (n)

BUTTERMILK CHIVE WHIPPED POTATOES 6

HERB STUFFING 6

AT LINDEY'S, SOME OF OUR GUESTS ARE
EATING FOR FREE

**BUY \$100 IN GIFT CARDS AND RECEIVE A
\$25 PROMOTIONAL GIFT CARD FOR FREE**

- PROMOTION STARTS THANKSGIVING DAY AND ENDS ON DECEMBER 31, 2023 -

*PROMOTIONAL GIFT CARD IS VALID FOR FOOD PURCHASES ONLY - CARD CANNOT BE USED
FOR ALCOHOL, GRATUITY OR TAX - ONE TIME USE ONLY - NO CASH VALUE OR CASH BACK -
PROMOTIONAL GIFT CARD CANNOT BE USED SAME DAY AS PURCHASE