

STARTERS

BURRATA 20
toasted focaccia and sundried tomato
& calabrian chile crisp

JAPANESE FRIED CHICKEN 20
togarashi mayo, chile honey vinegar
and scallions (n)

**CHICKEN & MUSHROOM
POTSTICKERS 18**
portobello, scallion & ginger, citrus-sherry
ponzu, sweet & spicy mayo, scallion
and chili crisp

BEEF CARPACCIO* 20
arugula, watermelon radish, sherry
vinaigrette, capers, parmesan cheese
and chipotle aioli

**CRISPY CALAMARI &
GULF SHRIMP 23**
fried lemon & peppadew peppers,
remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 26
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 9 / bowl 13

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

LINDEY'S HOUSE SALAD 15
field greens & gem lettuce, hearts of palm,
grape tomatoes, point Reyes blue cheese
and champagne vinaigrette

CHOPPED SALAD 16
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 pecorino romano cheese and
lemon & parsley breadcrumbs

WATERMELON SALAD 15
compressed watermelon, fresno chile puree,
feta cheese, micro greens and black lava
sea salt

*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.

**DIRECTOR OF CULINARY
BRETT FIFE**

Lindey's

EST. 1981



DINNER

FEATURED CUTS

BONE-IN STRIP* 95
12 oz. westholme northern australian
wagyu, pasture raised, grass-fed
and grain finished

SIRLOIN* 64
8 oz. margaret river western australian
wagyu, pasture raised, grass-fed
and grain finished

FEATURED CUTS SERVED WITH
potato rösti, haricot vert, beef tallow steak
butter and fleur de sel

CLASSICS

STEAK FRITES* 50
10 oz. new york strip, crispy beef tallow
fries and black garlic steak sauce

TOURNEDOS OF BEEF* 52
two 4 oz. filets on top of a baguette with
bearnaise, buttermilk chive mashed
potatoes, asparagus and onion straws

FILET MIGNON* 61
8 oz. filet with demi glace, buttermilk
chive mashed potatoes and asparagus

LINDEY'S BURGER* 24
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

**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

CASCATELLI 24
broccoli, tricolor tomatoes, lemon,
sundried tomato calabrian chile crisp,
burrata and herbed breadcrumbs

LOBSTER RISOTTO 40
italian carnaroli, north coast lobster,
preserved lemon, sugar snap
peas and chives

SEAFOOD

SALMON 40
pan seared bakka frost salmon, carrot &
arugula risotto and a fennel & herb salad
with yuzu vinaigrette

JUMBO LUMP BLUE CRAB CAKES
4 oz crab cake, pan seared, yuzu kosho
aioli and an arugula, fennel & citrus salad
with pomegranate seeds
single 29 / double 49

BARRAMUNDI 48
pan seared, confit eggplant & peppers, beet
hummus and ras al hanout butter

TROUT 40
cedar plank seared, succotash of corn,
zucchini, red peppers, haricot vert & sea
island red peas, country ham broth and
charred scallion oil

ENTRÉES

CHICKEN 33
pan seared statler breast, lemon butter,
lyonnaise potatoes, castelvetro olive
relish, haricot vert, frisée and charred
leek vinaigrette

PORK CHOP 41
sous vide and grilled true story chop,
potato rösti, apple & herb slaw and
blackberry & ginger bbq sauce

**WILLOW BEND
DOUBLECUT LAMB CHOPS***
grilled chops, sugar snap peas, shiitake
mushrooms, roasted carrots, zucchini
puree and lemon oil
2 chops 50 / 3 chops 62

SIDES

ASPARAGUS 9
HARICOT VERT 9
BROCCOLINI 9
POTATO RÖSTI 9
**BUTTERMILK & CHIVE MASHED
POTATOES 8**
BEEF TALLOW FRIES 8