



MOTHER'S DAY 2024 ALL DAY MENU

available 10am to 745pm

SOUP & SALADS

LOBSTER BISQUE

sherry crème fraiche, fresh chives and shrimp
cup 9 / bowl 12

LINDEY'S HOUSE SALAD 12

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 13

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

BIBB 13

shaved carrots, radishes, avocado, herbs, crispy
shallots and sherry vinaigrette

APPETIZERS

BURRATA 19

watermelon pico de gallo, watermelon radishes, pickled
chilies, citrus oil, smoked salt and grilled sourdough

CHICKEN & MUSHROOM POTSTICKERS 15

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

BEEF CARPACCIO* 16

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

CRISPY CALAMARI & GULF SHRIMP 18

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

AHI TUNA TARTARE* 22

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

CHARCUTERIE BOARD 25

chef's selection of artisanal meats & cheeses

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

SHRIMP ANGEL HAIR PASTA 24

shrimp, scallions and a spicy cajun cream sauce

RIGATONI 19

roasted zucchini, squash, roasted peppers, crème
fraiche, pistachio pesto, lemon parsley crumbs
and pecorino

MAFALDINE CARBONARA 20

guanciale, beurre monté, pecorino, black pepper
and soft poached egg

MAINE LOBSTER RISOTTO 35

italian arborio, gulf shrimp, east coast lobster, red
prawns, asparagus, parmesan reggiano and fresh thyme

NORWEGIAN SALMON 37

pan seared, avocado puree, crispy marble potatoes and
a salad of shaved carrots, radishes, pea shoots
& lemon vinaigrette

WOOD GRILLED BARRAMUNDI 37

shrimp, charred corn, zucchini, sweet pepper succotash
and sherry lobster cream

WOOD GRILLED CHICKEN 29

bell & evans half chicken, bbq rubbed, red eye glaze,
mac & cheese and lindey's cole slaw

WILLOW BEND DOUBLE CUT LAMB CHOPS*

free range australian lamb chops, crispy potato pave,
wilted spinach and chimichurri
2 chops 48 / 3 chops 60

LINDEY'S CLASSIC SMASHBURGER* 19

lindey's signature blend of ground beef, tillamook
cheddar, bread & butter pickles and lindey's sauce
on a toasted challah bun with fries

STEAK FRITES* 39

8 oz. new york strip, house steak sauce, fries with
rosemary & parmesan reggiano and petite arugula salad
with herb mustard vinaigrette

TOURNEDOES OF BEEF* 44

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

DESSERTS

KEY LIME PIE 11

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

CRÈME BRÛLÉE 11

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

LINDEY'S POST MORTEM 11

chocolate brownie, coffee ice cream
and kahlúa hot fudge

WARM STRAWBERRY & RHUBARB CROSATA 11

vanilla bean ice cream

CHOCOLATE CAKE TIRAMISU 11

coffee syrup and mascarpone mousse