# Lindey's
EST. 1981



# DINNER

## STARTERS

WHIPPED RICOTTA 20
grilled sourdough, cardamon hot honey, pistachio & almond dukkah and dried pomegranate (n)

CACIO E PEPE TOTS 18
pecorino romano, black pepper, comté cream and peppercorn dijonnaise

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 11

FRENCH ONION SOUP
overglazed with aged gruyère, comté & provolone cheeses 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

ARUGULA SALAD 16
roasted beets, shaved fennel, citrus, herbs, goat cheese, pistachio & almond dukkah and charred citrus vinaigrette (n)

*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

## FEATURED CUTS

SIRLOIN* 68
8 oz. wood-grilled margaret river australian wagyu, smashed marble potatoes, olive relish, sherry vinaigrette and vermouth-soaked blue cheese

NEW YORK STRIP * 120
hand-cut 12 oz. wood-grilled american wagyu, grilled asparagus, yukon potato puree, comté cheese, beef jam and bearnaise

## CLASSICS

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

TOURNEDOS OF BEEF* 54
two 4 oz. filets on top of a baguette with bearnaise, buttermilk chive mashed potatoes, asparagus and onion straws

FILET MIGNON* 63
8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus

LINDEY'S BURGER* 24
lindey's signature blend of ground beef, new school american cheese, duroc bacon, shaved lettuce, tomato, shaved white onion, dill 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 artisan milled flours, using natural starter and a cold fermentation process

the following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, soy, wheat, tree nuts, peanuts and sesame

10/2026

## PASTA

SHRIMP ANGEL HAIR 27
shrimp, scallions and a spicy cajun cream sauce

LINGUINE & CLAMS 27
fresh linguine, littleneck clams, guanciale, chili flake, oregano, parsley, lemon juice, white wine and lemon herb breadcrumbs

BRAISED OXTAIL SUGO 32
fresh rigatoni, blackhawk farms wagyu oxtail, roasted tomato sauce and piccante provolone

LOBSTER RISOTTO 40
italian carnaroli, north coast lobster, asparagus, thyme and parmigiano reggiano

## SEAFOOD

SALMON 40
pan seared bakkafrost salmon, citrus spiced, roasted fennel, carrots, snow peas, orange crème fraîche and orange pistachio relish (n)

JUMBO LUMP BLUE CRAB CAKES
4 oz. crab cake, pan seared, marble potatoes, whole grain mustard sauce and an apple, fennel & frisée salad (n)
single 29 / double 49

TROUT 40
porcini spiced steelhead trout, grilled maitake & oyster mushrooms, wilted spinach, truffle celery root puree and sherry gastrique

## ENTRÉES

CHICKEN 34
roasted half chicken, butternut squash, brussels sprouts, shallots and sherry & sage chicken jus

PORK CHOP 41
wood-grilled bone-in 12 oz. duroc pork chop, braised collard greens, roasted celery root & kohlrabi, brandied apple compote and pork jus

WILLOW BEND DOUBLECUT LAMB CHOPS*
wood-grilled chops, moroccan spiced zucchini, peppers, carrots, snow peas and pomegranate demi
2 chops 50 / 3 chops 62

VEAL CHOP SALTIMBOCCA 64
12 oz. veal chop, arugula salad, grilled lemon and prosciutto sage butter

## SIDES

ASPARAGUS 9
HARICOT VERT 9
BROCCOLINI 9
YUKON POTATO PURÉE with comté cheese, beef jam & bearnaise 15
BUTTERMILK & CHIVE MASHED POTATOES 8
BEEF TALLOW FRIES 8