



EASTER 2025 ALL DAY MENU

available 10am to 7pm

SOUP & SALADS

LOBSTER BISQUE

sherry crème fraiche, fresh chives and shrimp
cup 10 / bowl 14

LINDEY'S HOUSE SALAD 13

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 14

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

APPETIZERS

BURRATA 19

heirloom tomato compote, basil oil, smoked sea salt
and lindey's bakery ciabatta

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 reggiano 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

COMPRESSED WATERMELON 15

crumbled feta cheese, micro mint, black lava sea salt
and fresno puree

ARANCINI 18

crispy risotto with parmesan reggiano, asparagus
and peas, charred eggplant puree, fennel oil
and fresh herbs (n)

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

ANGEL HAIR 25

shrimp, scallions and a spicy cajun cream sauce

MAFALDINE 26

clams, lemon, fresh herbs, nduja butter and pernod

RIGATONI 23

eggplant caponata, basil oil, goat cheese and
pine nut & herb crumble

MAINE LOBSTER RISOTTO 37

italian carnaroli, gulf shrimp, east coast lobster,
asparagus, parmesan cheese and fresh thyme

FAROE ISLANDS SALMON 37

marinated cucumber, melon, tomato, fresh herbs,
cucumber crème fraiche and dill oil

BRONZINI 44

pan roasted, potato puree, tricolor cauliflower, caper
brown butter and charred lemon

CHICKEN 29

bell & evans statler chicken breast, ricotta gnudi,
wood grilled mushrooms, melted leeks, snap peas,
asparagus and lemon chicken jus

WILLOW BEND DOUBLE CUT 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, shaved lettuce, tomato, shaved white onion,
bread & butter pickles and lindey's sauce
on a toasted sesame bun with fries

STEAK FRITES* 44

10 oz. new york strip, house steak sauce, crispy beef
tallow fries and black garlic steak sauce

TOURNEDOES OF BEEF* 46

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

DESSERTS

KEY LIME PIE 12

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

CRÈME BRÛLÉE 12

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

LINDEY'S POST MORTEM 12

chocolate brownie, coffee ice cream
and kahlúa hot fudge

STRAWBERRIES & CREAM 12

cereal milk panna cotta, roasted strawberry & vanilla
compote and strawberry & pink peppercorn granita

CARROT CAKE 12

golden raisins, walnuts, cream cheese frosting
and tangerine glaze

CHOCOLATE CAKE TIRAMISU 12

layers of chocolate cake, coffee & rum marsala syrup,
vanilla mascarpone mousse and cocoa