



THANKSGIVING 2024

11/28/24

APPETIZERS

BRUSCHETTA 19

toasted ciabatta, point Reyes bleu cheese, fig & shallot jam, 16 month san daniele prosciutto, micro arugula and saba

ROASTED FALL SQUASH 16

acorn & delicata squash, apple ginger glaze, chile aioli, crunchy seeds and cacao nibs

CHICKEN & MUSHROOM POTSTICKERS 15

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

AHI TUNA TARTARE* 22

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

CRAB CAKE 24

kosho citrus aioli and a fennel, citrus, pomegranate & arugula salad

SOUPS & SALADS

LOBSTER BISQUE 12

sherry crème fraîche, fresh chives and shrimp

BUTTERNUT SQUASH 11

wild rice, sage and mushrooms

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

BECK SALAD 13

field greens, tricolor heirloom tomatoes, toasted pine nuts, point Reyes blue cheese and balsamic vinaigrette (n)

DIRECTOR OF CULINARY

brett fife

ENTREES

SHRIMP ANGEL HAIR PASTA 24

shrimp, scallions and a spicy cajun cream sauce

LASAGNA 26

butternut squash puree, mushrooms, pecorino and truffled ricotta

LUMACHE ZOZZONA 26

tomato sauce, guanciale, chiles, black pepper, egg yolk and pecorino

ROASTED TURKEY 37

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

FAROE ISLANDS SALMON 37

cedar plank roasted, apple & ginger glaze, farro, spinach, dried cranberry, sweet potato and smoked onion soubise

CHILEAN SEABASS 48

pan seared, roasted corn polenta, charred sweet peppers, cipollini onions, spinach and pumpkin seed salsa macha

DUROC PORK 38

brined 14 oz bone-in chop, hickory wood grilled, smashed marble potatoes, thyme roasted mushrooms, brussels sprouts, guanciale, butternut squash puree and blackberry coffee jus

FILET MIGNON* 53

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

RIBEYE 110

wood grilled 16 oz. westholme, Australian wagyu, with butter, fleur de sel and asparagus

DESSERTS

PUMPKIN PIE 12

vanilla bean whipped cream

CROISSANT BREAD PUDDING 12

white chocolate, dried cherries, brown butter and bourbon caramel

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

* 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



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, 2024 -

*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