

STARTERS

RISOTTO AL SALTO 26
crispy pan seared risotto cake, jumbo lump crabmeat, chives and yuzu kosho butter sauce

BRUSCHETTA 19
toasted ciabatta, point Reyes bleu cheese, fig & shallot mostarda, 16 month prosciutto, saba and micro greens

SHISHITOS 14
blistered peppers, togarashi, smoked sea salt and a roasted jalapeno & herb cream cheese

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 cheese 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

SOUPS & SALADS

add chicken 6 - add shrimp or salmon 9

FRENCH ONION SOUP
overglazed with aged gruyère cheese and house made croutons
cup 8 / bowl 12

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

LINDEY'S HOUSE SALAD 13
field greens, hearts of palm, grape tomatoes, point 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

BECK SALAD 13
field greens, tricolor heirloom tomatoes, toasted pine nuts, point Reyes blue cheese and balsamic vinaigrette (n)

**DIRECTOR OF CULINARY
BRETT FIFE**

Lindey's

EST. 1981



PASTA

SHRIMP ANGEL HAIR 25
shrimp, scallions and a spicy cajun cream sauce

CASCATELLI ALLA ZOZZONA 25
guanciale, shallots, tomato puree, cream, egg yolk, black pepper, chili flake, pecorino romano, nduja breadcrumbs and pickled chiles

SAUSAGE PENNONI 26
spicy Italian sausage, broccolini, roasted red peppers, swiss chard and preserved lemon

MAINE LOBSTER RISOTTO 37
Italian carnaroli, gulf shrimp, east coast lobster, asparagus, parmesan cheese and fresh thyme

DINNER

FEATURED CUTS

PORTERHOUSE* 90
28oz served sliced
(for two)

FILET TRIO* 75
three Westholme wagyu medallions
(10oz total)

NY STRIP STEAK* 64
12oz USDA prime

**FEATURED CUTS SERVED
WITH CHOICE OF SIDE**

chive whipped potato
potato pave with truffle sabayon
sautéed french green beans
Italian style grilled broccolini

CLASSICS

STEAK FRITES* 44
10 oz. New York strip, crispy beef tallow fries and black garlic steak sauce

TOURNEDOS OF BEEF* 46
two 4 oz. filets on top of a baguette with béarnaise, buttermilk chive mashed potatoes, asparagus and onion straws (n)

FILET MIGNON* 55
8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus

**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

*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.

SEAFOOD

FAROE ISLANDS SALMON 37
cedar plank roasted, sweet potatoes, sunchokes, spinach, pine nut soubise and a ginger & apple glaze (n)

JUMBO LUMP BLUECRAB CAKES
4 oz crab cake, pan seared, yuzu kosho aioli and an arugula, fennel & citrus salad with pomegranate seeds
single 24 / double 46

TONIGHT'S MARKET FISH MKT
seasonal selection

ENTRÉES

CHICKEN & DUMPLINGS 29
brined, seared and oven roasted statler chicken, ricotta gnudi, roasted carrots, oyster mushrooms, brussels sprouts and chicken & herb jus

DUROC PORK CHOP 37
14 oz bone-in chop, hickory wood grilled, crispy smashed marble potatoes, oyster mushrooms, swiss chard, butternut squash puree and dried blueberry jus

**WILLOW BEND
DOUBLECUT LAMB CHOPS***
free range Australian lamb chops, crispy potato pave, wilted spinach and chimichurri
2 chops 49 / 3 chops 60

WESTHOLME WAGYU SHORT RIBS 49
pan seared, broccolini, cauliflower, beef tallow potato puree, black garlic demi glace and crispy onion straws

LINDEY'S BURGER* 20
Lindey's signature blend of ground beef, Tillamook cheddar cheese, shaved lettuce, tomato, shaved white onion, bread & butter pickles and Lindey's sauce on a toasted sesame seed potato bun with fries