

SOUPS

SOUP OF THE DAY
CHEF'S SEASONAL SELECTION
CUP 4 | BOWL 6.75

CHILLED SOUP OF THE DAY
CHEF'S SEASONAL SELECTION
CUP 4 | BOWL 6.75

LOBSTER BISQUE
WITH SHRIMP AND EXTRA VIRGIN OLIVE OIL
CUP 4.50 | BOWL 7.50

FRENCH ONION
WITH GRUYERE AND PROVOLONE
CUP 4.25 | BOWL 7

SALADS

HOUSE
FIELD GREENS, HEARTS OF PALM, GORGONZOLA
CHEESE AND CHAMPAGNE VINAIGRETTE
7

WEDGE
ICEBERG, PEPPERED NUESKE'S CHERRY SMOKED BACON,
ROASTED GRAPE TOMATOES, SCALLIONS, CRUMBLLED
MOODY BLUE CHEESE AND CABERNET
BUTTERMILK DRESSING
7.50

KALE CAESAR
BABY KALE, BRIOCHE CROUTONS, SWEET & SALTY
HAZELNUTS, AGED GOUDA CHEESE AND SMOKEY
CAESAR DRESSING
8

ADD WHITE ANCHOVY 1.50

SPINACH
BABY SPINACH, DRIED STRAWBERRIES, FRESH
STRAWBERRIES, PICKLED RED ONION, CANDIED
ALMONDS, LUCKY PENNY FETA CHEESE AND ROASTED
STRAWBERRY VINAIGRETTE
8

APPETIZERS

POTSTICKERS
CHICKEN, ARTICHOKE AND GINGER POTSTICKERS
WITH ASIAN SLAW AND SWEET CHILI SAUCE
8.50

FISH TACOS
3 SOFT CORN SHELLS, BEER BATTERED COD,
GUACAMOLE, RED CHILE SAUCE, SHAVED VEGETABLES,
LIME AND QUESO FRESCO
11

HEIRLOOM TOMATO FLATBREAD
HEIRLOOM CHERRY TOMATOES, HERBED RICOTTA,
MOZZARELLA & PROVOLONE CHEESES, BASIL,
AGED BALSAMIC AND MIXED GREENS WITH
CHAMPAGNE VINAIGRETTE
10

CARPACCIO*
BEEF, GRILLED PORTOBELLO MUSHROOM, ARUGULA,
PARMESAN REGGIANO CHEESE AND CHIPOTLE AIOLI
10

MUSSELS
SAUTÉED PANCETTA, SAGE, SHALLOTS, CREAM
AND SHERRY
10.50

CALAMARI & SHRIMP
COCONUT MARINATED AND CRISPY FRIED CALAMARI &
SHRIMP WITH SWEET CHILE HOISIN GLAZE, CILANTRO,
BEAN SPROUTS, PEPPADEW PEPPERS, WASABI DUSTED
PEANUTS AND LIME
11

TARTARE*
AHI TUNA, WASABI, CRÈME FRAICHE AND
GAUFRETTE POTATOES
15

Lindey's

ESTABLISHED
1981

DINNER MENU

SPECIALITIES

GERBER AMISH CHICKEN
OVEN ROASTED STATLER BREAST, CHILLED KALE &
FARRO SALAD WITH DRIED APRICOTS, KALAMATA
OLIVES, HAZELNUTS, CUCUMBER, LUCKY PENNY FETA
CHEESE AND HONEY LEMON VINAIGRETTE
20

PORK CHOPS
TWO 8 OZ CHOPS WITH HUNAN GLAZE, HONEY
SPICED GLAZED CARROTS & HARICOT VERTS AND
GARNISHED WITH CHILE THREADS
24

LAMB*
14 OZ NEW ZEALAND RACK, BUTTERMILK CHIVE
MASHED POTATOES, LAMB DEMI GLACE, RED WINE
REDUCTION AND PISTACHIO MINT GREMOLATA
33



STEAKS

BURGER*
KOBE BEEF, WIDMER CHEDDAR CHEESE, SHAVED
LETTUCE, TOMATO, GRILLED RED ONION, BREAD &
BUTTER PICKLES AND CHERRY SMOKED BACON ON A
BRIOCHE BUN WITH HAND CUT FRIES
14

STEAK FRITES*
8 OZ PEPPERCORN SEARED NEW YORK STRIP, STEAK
BUTTER, BISTRO FRIES, HOUSE STEAK SAUCE AND
ARUGULA TOSSED WITH HERB MUSTARD VINAIGRETTE
27

TOURNEDOS OF BEEF*
TWO 4 OZ FILETS WITH BÉARNAISE, BUTTERMILK
CHIVE MASHED POTATOES, ASPARAGUS AND
CRISPY ONION STRAWS
31

FILET MIGNON*
8 OZ GORGONZOLA CRUSTED FILET WITH DEMI
GLACE, BUTTERMILK CHIVE MASHED POTATOES
AND ASPARAGUS
34

RIBEYE*
16 OZ DELMONICO, HORSERADISH PEPPERCORN
BUTTER, BAKED MAC & CHEESE AND ONION STRAWS
36

PRIVATE EVENT ROOMS FOR PARTIES OF 4-120 GUESTS

AVAILABLE FOR LUNCHEONS, BRUNCH, DINNERS,
MEETINGS, REHEARSALS, RECEPTIONS, BIRTHDAYS,
SURPRISES OR JUST BECAUSE. ASK FOR DETAILS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS

EXECUTIVE CHEF | BRETT FIFE

SEAFOOD

MARKET FRESH FISH
CHEF'S SEASONAL SELECTION
A.Q.

SALMON
CEDAR PLANK ROASTED, SAUTÉED SPINACH, ROASTED
GRAPE TOMATOES, JUMBO LUMP CRAB AND YUZU
BEURRE BLANC
26

TROUT
HOMESTEAD ACRES OHIO RAISED TROUT WITH A
LOBSTER, CORN & EDAMAME SUCCOTASH, SWEET CORN
CREAM & SHERRY GASTRIQUE
26

CRAB CAKE
3 OZ JUMBO LUMP CRAB CAKE, PICKLED CORN RELISH,
SAUTÉED SPINACH, CRISPY SHOESTRING POTATOES AND
ROASTED GARLIC & WHOLE GRAIN MUSTARD AIOLI
SINGLE 14 | DOUBLE 28

GROUPE
CREOLE RISOTTO CAKE, TASSO HAM BRAISED
SWISS CHARD, SWEET CORN CREAM AND
HONEY-TABASCO DRIZZLE
28

SEABASS
CHILEAN SEABASS, CRISPY PARMESAN TRUFFLED
POTATOES, SAUTÉED SPINACH, CHERRY SMOKED
NUESKE'S BACON AND FENNEL VINAIGRETTE
36

PASTA

ORECCHIETTE
ARTICHOKE HEARTS, ROASTED RED PEPPERS,
SPINACH, SUNDRIED TOMATO PESTO, LEMON,
GOAT CHEESE AND TOASTED PINE NUTS
14

ADD CHICKEN 3 | ADD SHRIMP 5

ANGEL HAIR
SHRIMP, TOMATOES AND SCALLIONS WITH A
SPICY CAJUN CREAM SAUCE
17

SMOKED MOZZARELLA RAVIOLI
HEIRLOOM CHERRY TOMATOES, ROASTED TOMATO
BASIL VODKA SAUCE, PEPPADEW PEPPERS, PARMESAN
REGGIANO CHEESE AND BASIL INFUSED EXTRA
VIRGIN OLIVE OIL
17

SHRIMP & LOBSTER RISOTTO
GARLIC, GRILLED ASPARAGUS, LOBSTER BUTTER,
PARMESAN REGGIANO CHEESE AND THYME
25

SIDES

GRILLED ASPARAGUS 6.50

SWEET CORN AND EDAMAME SUCCOTASH 6.50
WITH RED & POBLANO PEPPERS, SHALLOTS AND
HARICOT VERT

CARROTS & HARICOT VERTS 6.50
WITH A HONEY SPICE GLAZE

CHILLED KALE & FARRO 6.50
WITH DRIED APRICOTS, KALAMATA OLIVES, HAZELNUTS,
CUCUMBER, LUCKY PENNY FETA CHEESE AND HONEY
LEMON VINAIGRETTE

HAND CUT FRIES 4
TOSSED WITH SALT & PEPPER

BISTRO FRIES 6
WEDGE CUT FRIES WITH TRUFFLE OIL, PARMESAN
REGGIANO CHEESE, GARLIC, PARSLEY, LEMON JUICE,
SALT AND PEPPER

BAKED MAC & CHEESE 7
WHITE & YELLOW CHEDDAR MORNAY SAUCE
AND BREAD CRUMBS