



THANKSGIVING 2021

11/25/21

APPETIZERS ~

POTSTICKERS
chicken, artichoke, scallion and ginger potstickers
with asian slaw and citrus sweet chili sauce (n)
12

BURRATA
butternut squash puree, spiced pepitas and
toasted sourdough
14

FRIED OYSTERS
bacon & panko breaded, fennel creamed spinach
and micro greens
16

TARTARE
diced ahi tuna, avocado, ginger ponzu, crispy garlic
and rice chips
20

SOUPS ~

LOBSTER BISQUE
sherry crème fraiche, chives and diced shrimp
9

BUTTERNUT SQUASH
wild rice and fried sage
8

SALADS ~

HOUSE SALAD
field greens, hearts of palm, tomatoes, gorgonzola
cheese and champagne vinaigrette
9

CAESAR SALAD
romaine, ciabatta croutons, parmesan reggiano
cheese and caesar dressing
9

CHOPPED SALAD
arugula, baby kale, napa & red cabbage, apples,
grilled red onion, bacon, candied pecans,
goat cheese and pear thyme vinaigrette (n)
10

WARM FALL SALAD
shaved brussels sprouts, chopped baby kale,
dried fruit, granny smith apples, candied walnuts,
cider mustard vinaigrette and feta cheese (n)
10

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of foodborne illness

ENTREES ~

TAGLIATELLE
house made tagliatelle, butternut squash,
crimini mushrooms, swiss chard, brown butter and sage
18

ANGEL HAIR
shrimp, scallions and a spicy cajun cream sauce
18

TURKEY
maple brined turkey, buttermilk chive whipped
potatoes, apple & rosemary bread stuffing, green bean
casserole, roasted turkey gravy and cranberry relish (n)
28

SALMON
sixty south salmon, butternut squash puree, brussel
sprout leaves, roasted farm carrots and chive oil
32

PORK
bone-in duroc chop, fennel creamed spinach, roasted
sweet potato, pear apple chutney and caramelized honey
32

AUSTRALIAN SEA BASS
crispy creole risotto cake, swiss chard with tasso ham,
sweet corn cream and jalapeno tabasco drizzle
34

FILET MIGNON*
8 oz. filet with demi glace, buttermilk chive mashed
potatoes and asparagus
49

add point reyes blue cheese crumbles
4

SIDES ~

**CINNAMON ROASTED
SWEET POTATOES**
with marshmallow brûlée
7

GREEN BEAN CASSEROLE
with crispy onion straws (n)
7

ROASTED BRUSSELS SPROUTS
with applewood bacon lardons and apple brandy glaze
7

**BUTTERMILK CHIVE
WHIPPED POTATOES**
5

APPLE ROSEMARY STUFFING
5

DIRECTOR OF CULINARY
elliott cunniff

EXECUTIVE CHEF
maxwell avon

CHEF
jeffery tincher

CHEF
patrick kennedy



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, 2021 -

*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