LINDYS 1965

dining room | event venue | marina | beach club

family owned & operated since 1965

STARTERS

Smoked Chicken Wings 17
dozen wings | dry rub, buffalo, sweet before heat, bbq, thai chili *w/ bleu cheese or ranch*

Tuna Tartare 19
ahi tuna, avocado, cucumber, mango salsa, pita chips, sriracha, wasabi aioli

Calamari 14
lightly breaded calamari rings, marinara sauce, lemon wedge

Rueben Egg Rolls 12
sliced corned beef, swiss cheese, sauerkraut, 1000 island dressing

Wisconsin Cheese Curds 13
beer battered cheddar curds, chipotle ranch

Bang Bang Shrimp 14
petite fried shrimp, bang bang sauce, lemon

Pretzel Sticks 15
bavarian pretzels, beer cheese sauce

Coconut Shrimp 14
jumbo coconut breaded gulf shrimp, thai chili glaze

Nachos 14
tortilla chips, cheddar jack cheese, tomato scallion, cilantro, sour cream, salsa
add: guacamole +3 | chicken +5 | steak +6

SALADS & SOUP

add to any salad: chicken +5, salmon +10, shrimp +10

Caesar side 7 entree 12
romaine, croutons, parmesan, caesar dressing

LL Chopped Salad 19
chopped romaine, chicken, tomato, bacon, onion, black bean & corn salsa, cheddar jack blend, tortilla strips, ranch dressing

House Salad side 7 entree 11
mixed greens, cucumber, tomato, shredded cheese, croutons, choice of dressing

Roasted Beet Salad 16
spring mix, arugula, roasted beet, goat cheese, red onion, roasted brussels sprouts, pumpkin seeds, orange citrus vinaigrette

Chicken Tortilla Soup 6

LIL' SAILORS

Buttered Noodles
Chicken Tenders
Mac & Cheese
Hamburger
Cheeseburger

kids meals served w/ drink and fries, chips or fruit | 9

ENTREES

Chicken Piccata 18
lightly breaded & pan seared chicken breast, lemon caper sauce, seasonal vegetable, choice of side

North Atlantic Salmon 25
atlantic salmon filet, thai chili glaze, seasonal vegetable, rice pilaf

Loaded Mac 18
cavatappi, cheese sauce, bacon, breadcrumbs
choice of grilled chicken or bbq pulled pork

Jim's Jambalaya 19
andouille sausage, jumbo gulf shrimp, chicken, rice pilaf, spicy cajun tomato sauce

Guinness Pot Roast 19
house pot roast, root vegetables, mashed potatoes, guinness stout gravy

Beer Battered Fish & Chips 23
baramundi, fries, coleslaw, tartar sauce, lemon

Filet Medallions 33
filet trio, seasonal veggies, choice of starch
crusts: horseradish, parmesan, bleu cheese
add crab crust +2 per filet | add grilled shrimp +10

MARCH FEATURES

DRINKS

Jameson Mule 9
Jameson Irish whiskey, ginger beer, lime

Thin Mint-ini 12
creme de menthe, cream, creme de cacao, chocolate drizzle, crushed mint cookie rim

Irish Coffee 9
Jameson Irish whiskey, coffee, whipped cream

Green Miller Lite Draft 4

Guinness Draft 7

EATS

Corned Beef & Cabbage Plate 21
corned beef, red potato, cabbage, carrots
horseradish cream sauce & whole grain mustard

Whiskey Chicken 19
lightly breaded & pan seared chicken breast mashed potato, spinach, whiskey cream sauce

Mint Chip Cookie Skillet 11
Lindy's cookie skillet with mint chip ice cream, whipped cream & green sprinkles

BOWLS

Burrito Bowl 17
white rice, chicken, cheddar jack blend, black bean & corn salsa, avocado relish, sriracha aioli, tomato salsa

Poke Bowl 18
tuna poke, sticky rice, edamame, carrot, cucumber, pickled radish, sesame seeds, sriracha aioli, scallion

HANDHELDS

choice of side: fries, chips, coleslaw

Pulled Pork 16
pulled pork, bbq sauce, classic bun, fried onion straws, pickle spear

Cali Wrap 17
turkey breast, bacon, guacamole, lettuce, tomato, cheddar jack blend, ranch, tomato wrap

Reuben 17
sliced corned beef, swiss cheese, sauerkraut, 1000 island dressing, toasted rye bread

Fish Tacos 18
fried cod, cilantro lime slaw, avocado relish, lemon chipotle aioli, corn tortillas, lime

Sweet Before the Heat 16
fried chicken breast, cilantro lime coleslaw, sweet chili buffalo sauce, pickles, classic bun

Patty Melt 16
8 oz angus beef patty, toasted rye bread, grilled onion, american cheese

Bangs Burger 17
8 oz angus beef patty, pepperjack, bang bang sauce, fried onion straws, classic bun

Goat Cheese Fig Burger 17
8 oz angus beef patty, goat cheese, fig jam, arugula, classic bun

Turkey Burger 15
jalapeno & cheddar ground turkey patty, spring mix, red onion, tomato, chipotle aioli, classic bun

Bacon Jam Burger 17
8 oz angus beef patty, lettuce, tomato, bacon jam, white cheddar, garlic aioli, classic bun

Build Your Own 14
8 oz angus beef patty or chicken or vegan patty
leaf lettuce, tomato, red onion, classic bun
add: cheese +2, bacon +2, avocado +3
grilled onion +.50, jalapeno +.50, mushroom +.50
sauce or dressing +.50 ea

DESSERTS

Key Lime Pie graham cracker crust, key lime custard, whipped cream, caramel drizzle 8

Lava Cake *gf* molten center, vanilla ice cream, raspberries, chocolate, whipped cream 10

Carrot Cake triple layer carrot cake, cream cheese frosting, caramel, walnuts 10

Chocolate Cake chocolate mousse cake, ganache, chocolate curls, whipped cream 10

Cookie Skillet *please allow 10+ minutes* fresh baked chocolate chip cookie, vanilla ice cream, chocolate drizzle sweetened whipped cream, cherry on top 10

LINDYS 1965

cocktails, beer & wine

BEER

DRAFT BEER

Sam Adams Winter Lager 6
Boston, MA

Miller Lite Pilsner 4
Milwaukee, WI

Coors Light Lager 4
Golden, CO

Blue Moon Witbier 5
Denver, CO

Anti-Hero IPA 6
Chicago, IL

Guinness Draft 7
Dublin, Ireland

BOTTLE & CAN BEER

Tighthead Scarlet Fire 7
red ale | Mundelein, IL

Goose Island Hazy Bear 7
pale ale | Chicago, IL

Phase Three Pixel Density 8
ipa | Lake Zurich, IL

Half Acre Daisy Cutter 8
pale ale | Chicago, IL

Bell's Oberon Eclipse 7
citrus wheat | Kalamazoo, MI

Lagunita's Lil' Sumpin' 6
ipa | Petaluma, CA

Crystal Lake Beach Blonde 6
blonde ale | Crystal Lake, IL

Athletic Brewing N/A 6
non-alcoholic | Crystal Lake, IL

High Noon Seltzer 6
watermelon | pineapple | black cherry

IMPORTS

Corona 5
Mexico City, Mexico

Corona Light 5
Mexico City, Mexico

Guinness 7
Dublin, Ireland

Stella Artois 6
Belgium

LAKESIDE COCKTAILS

Aperol Spritz 13
aperol, prosecco, soda water

BC Mai Tai 12
light rum, pineapple juice, orange juice, creme de noyaux, peach schnapps, apricot brandy, dark rum float

Milagro Margarita 12
tequila, lime juice, simple syrup, triple sec, salted rim

Coconut Mojito 11
rum, lime, cream of coconut, mint simple syrup

Cucumber Chill 10
cucumber, vodka, lemon juice, soda water

Chocolate Martini 12
bailey's, vanilla vodka, chocolate drizzle

Blackberry Honey Lemonade 9
jack honey, lemonade, fresh blackberry

Long Island Iced Tea 11
rum, vodka, tequila, gin, triple sec, sour, coke, lemon

Lindy's Sangria 9
red or white sangria, fresh fruit

Moscow Mule 8
smirnoff vodka, ginger beer, lime

Brandy Old Fashioned 12
brandy, sugar, cherry, orange, sprite

White Russian 11
vodka, kahlua, cream

WINE LISTS

6 oz / 9 oz / bottle

WHITES

House Selection
rotating selection 8 / 12 / 28

Raeburn Chardonnay
Sonoma, CA 16 / 24 / 56

Santa Christina Pinot Grigio
Venezie, Italy 11 / 16.5 / 38

Liquid Light Sauv Blanc
Washington State 11 / 16.5 / 38

Kim Crawford Sauv Blanc
Marlborough, New Zealand 12 / 18 / 42

Chateau Ste Michelle Riesling
Columbia Valley 9 / 13.5 / 31

SPARKLING

14 Hands Unicorn Bubbles
Washington State 11 / 16.5 / 38

La Marca Prosecco
Italy 10 split

Wycliff Brut
California 8 / 28

REDS

House Selection
rotating selection 8 / 12 / 28

Stampede Red Blend
Sonoma, CA 9 / 13.5 / 31

A to Z Pinot Noir
Willamette Valley, OR 13 / 19.5 / 45

Mark West Pinot Noir
CA 11 / 16.5 / 38

Colores Del Sol Malbec
Mendoza, Argentina 9 / 13.5 / 31

Matchbook Malbec
Central Valley, CA 12 / 18 / 42

Indian Wells Cabernet
Columbia Valley, WA 17 / 25.5 / 59

ROSE

Calafuria Rose
Puglia, Italy 13 / 19.5 / 45

ASK ABOUT OUR WHISKEY LISTS

UPCOMING EVENTS

Weekly Specials

Friday Fish Fry

available lunch & dinner

baked or fried cod, fries or boiled potato, coleslaw, tartar sauce, lemon

Prime Rib Dinner

Saturdays after 4pm

prime rib, au jus, mashed potato seasonal vegetable, horseradish cream sauce

Beach Club

Opening SOON

stay tuned for more details~

Easter Brunch

Saturday, March 30th & Sunday, March 31st

check website for menu and reservation details