

# LINDYS

LINDYSLANDING.COM

## STARTERS

<b>PARMESAN TRUFFLE FRIES</b>	<b>\$14</b>
(V) HERBED PARMESAN, BLACK TRUFFLE OIL, GARLIC AIOLI	
<b>CHEESE CURDS</b>	<b>\$16</b>
(V) BREADED WHITE CHEDDAR, SPICY RANCH	
<b>CRISPY BRUSSELS SPROUTS</b>	<b>\$12</b>
(V) FRIED SPROUTS, PARMESAN, CHIPOTLE AIOLI, BALSAMIC GLAZE	
<b>BANG BANG SHRIMP</b>	<b>\$17</b>
FRIED SHRIMP, MIXED GREENS, BANG BANG SAUCE, SCALLION, LEMON	
<b>HOT HONEY CALAMARI</b>	<b>\$18</b>
BEER BATTERED, MIXED GREENS, PEPPADEW PEPPER, GRILLED LEMON	
<b>COCONUT SHRIMP STARTER</b>	<b>\$14</b>
HAND BREADED COCONUT SHRIMP, MIXED GREENS, HONEY CHILI GLAZE	
<b>LINDY'S ORIGINAL NACHOS</b>	<b>\$21</b>
(V) CORN TORTILLA CHIPS, CHEDDAR JACK, TOMATO, SCALLION, CILANTRO, SOUR CREAM, FIRE ROASTED SALSA. ADD: GRILLED CHICKEN +6   STEAK +8   GUACAMOLE +4	
<b>CHICKEN TORTILLA SOUP</b>	<b>\$7</b>
<b>SOUP OF THE DAY</b>	<b>\$7</b>

## HANDHELDS

SERVED WITH CHOICE OF FRIES, CHIPS, COLESLAW OR FRUIT UPGRADE TO PARMESAN TRUFFLE FRIES +5

<b>CLASSIC '65 BURGER</b>	<b>\$18</b>
ANGUS BEEF, LETTUCE, TOMATO, RED ONION, PICKLES, WHITE CHEDDAR, TOASTED BUN	
<b>MUSHROOM SWISS BURGER</b>	<b>\$19</b>
ANGUS BEEF, SAUTEED MUSHROOMS, SWISS CHEESE, GARLIC AIOLI, TOASTED BUN	
<b>SMOKED GOUDA BURGER</b>	<b>\$20</b>
ANGUS BEEF, GARLIC AIOLI, BACON ONION JAM, FRIED EGG, SMOKED GOUDA, TOASTED BUN	
<b>CHIPOTLE CHICKEN CLUB</b>	<b>\$18</b>
GRILLED CHICKEN, LETTUCE, TOMATO, RED ONION, AVOCADO, PEPPER JACK, CHIPOTLE AIOLI, FOCACCIA BREAD. ADD BACON +2	
<b>CALIFORNIA WRAP</b>	<b>\$19</b>
SLICED TURKEY BREAST, ROMAINE, BACON, RANCH DRESSING, TOMATO, GUACAMOLE, CHEDDAR JACK CHEESE, SUN-DRIED TOMATO TORTILLA	
<b>FISH TACOS</b>	<b>\$19</b>
BEER BATTERED FRIED COD, CILANTRO LIME COLESLAW, AVOCADO RELISH, CHIPOTLE AIOLI, DUAL CORN TORTILLAS, SCALLION, LIME WEDGES	
<b>SWEET BEFORE THE HEAT</b>	<b>\$19</b>
BUTTERMILK FRIED CHICKEN BREAST, CILANTRO LIME COLESLAW, SWEET CHILI BUFFALO SAUCE, PICKLE CHIPS, CLASSIC BUN	

## SALADS

ADD TO ANY SALAD: CHICKEN BREAST +6 | GRILLED SHRIMP +10  
GRILLED OR BLACKENED SALMON +10 | GRILLED STEAK +8

<b>CAESAR</b>	<b>\$14</b>
ROMAINE, CROUTON, SHAVED PARMESAN, CAESAR, PARMESAN CRISP	
<b>BEET SALAD</b>	<b>\$16</b>
(V) GREENS, ARUGULA, BEETS, GOAT CHEESE, RED ONION, FRIED BRUSSELS SPROUTS, PEPITAS, ORANGE VINAIGRETTE	
<b>WEDGE</b>	<b>\$13</b>
ICEBERG, FRIED ONION, BACON, MARINATED TOMATO, GORGONZOLA CRUMBLES, CHOICE OF RANCH OR BLEU CHEESE	
<b>LL CHOPPED</b>	<b>\$19</b>
ROMAINE, CHICKEN, TOMATO, BLACK BEAN & CORN SALSA, BACON, RED ONION, CHEDDAR JACK, TORTILLA STRIPS, RANCH	
<b>BAJA BOWL</b>	<b>\$21</b>
BANG BANG SHRIMP, STICKY RICE, AVOCADO RELISH, BLACK BEAN & CORN SALSA, SRIRACHA AIOLI	
<b>LUAU BOWL</b>	<b>\$21</b>
TERIYAKI CHICKEN, STICKY RICE, EDAMAME, CARROT, PICKLED RADISH, AVOCADO, SESAME SEED, SCALLION, CUCUMBER, SRIRACHA AIOLI	
<b>POKE BOWL</b>	<b>\$23</b>
MARINATED AHI TUNA, STICKY RICE, EDAMAME, CARROT, PICKLED RADISH, AVOCADO, SESAME SEED, CUCUMBER, SCALLION, SRIRACHA AIOLI	

## SIGNATURE ENTREES

<b>CHILEAN SEA BASS</b>	<b>\$30</b>
7OZ FILET, RED CURRY SAUCE, PINEAPPLE, ONION FINGERLING POTATOES, GREEN BEANS, CRISPY WONTONS	
<b>COCONUT SHRIMP</b>	<b>\$21</b>
HAND-BREADED COCONUT SHRIMP, STICKY RICE, SEASONAL VEGGIE, HONEY CHILI GLAZE, SCALLION	
<b>FILET MIGNON</b>	<b>\$44</b>
(GF*) 8OZ FILET, MASHED POTATOES, SEASONAL VEGETABLE. ADD: PARMESAN, HORSERADISH OR BLEU CHEESE CRUST +5	
<b>CEDAR PLANK SALMON</b>	<b>\$35</b>
8OZ FILET, HONEY CHILI GLAZE, SEASONAL VEGETABLE, STICKY RICE, SESAME SEEDS, SCALLION	
<b>STEAK FRITES</b>	<b>\$37</b>
MARINATED HANGAR STEAK, DIJON HERB BUTTER, PARMESAN TRUFFLE FRIES, GARLIC AIOLI	
<b>FISH &amp; CHIPS</b>	<b>\$27</b>
BEER-BATTERED WHITE FISH, FRENCH FRIES, COLESLAW, TARTAR SAUCE, LEMON. SUB TRUFFLE FRIES +5	
<b>CHICKEN PICCATA</b>	<b>\$23</b>
LIGHTLY BREADED CHICKEN, LEMON CAPER SAUCE, SEASONAL VEGETABLE, MASHED POTATOES	
<b>JIM'S JAMBALAYA</b>	<b>\$26</b>
ANDOUILLE SAUSAGE, GULF SHRIMP, CHICKEN, RICE PILAF, SPICY CAJUN TOMATO SAUCE	

Certain menu items are prepared fresh upon order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may elevate your risk of foodborne illness. Kindly inform your server of any dietary restrictions, allergens, or intolerances.

\*\* (gf) \*\* = gluten free \*\* (v) \*\* = vegetarian



LINDY'S  
**COCKTAIL**  
*Menu*



## SEASONAL CREATIONS

- KENTUCKY OAKS LILY** TITO'S VODKA, LEMON JUICE, ORANGE JUICE, CRANBERRY JUICE, LIME WEDGE. 12
- RASPBERRY BOURBON SOUR** BULLEIT BOURBON, CHAMBORD, RASPBERRIES, CHOCOLATE BITTERS, COCOA. 12
- TIRAMISU MARTINI** SMIRNOFF VANILLA VODKA, TRADER VIC'S CHOCOLATE, MR BLACK, CREAM, COCOA 15
- LAVANDER MARGARITA**  
 LUNAZUL TEQUILA, LAVENDER SYRUP, LIME JUICE. 12
- MIXED BERRY LEMON DROP**  
 BLUEBERRY SMIRNOFF, LEMON JUICE, FRAMBOISE. 11

## CLASSIC COCKTAILS

- CLASSIC MAI TAI** 13
- LINDY'S MARGARITA** 12
- BRANDY OLD FASHIONED** 12
- APEROL SPRITZ** 13
- HUGO SPRITZ** 13
- ESPRESSO MARTINI** 15
- RED OR WHITE SANGRIA** 10



## SPARKLING & ROSE

- AVISSI PROSECCO** ITALY 9 / 31
- LA MARCA PROSECCO** ITALY 10 / 40
- WYCLIFF BRUT** CALIFORNIA 8 / 28
- RUFFINO MOSCATO D'ASTI** 11 / 16.5 / 38
- CALAFURIA "STILL" ROSE** ITALY 13 / 19.5 / 45
- SERENITY "STILL" ROSE OF PINOT NOIR** 11 / 16.5 / 38
- MAISON DE MADELEINE BRUT ROSE** FRANCE 11 / 16.5 / 38



## WHITE WINE 6OZ / 9OZ / BOTTLE

- HOUSE CHARDONNAY OR PINOT GRIGIO** 9 / 14 / 31
- SANTA CHRISTINA PINOT GRIGIO** ITALY 11 / 16.5 / 38
- RUFFINO ORVIETO WHITE BLEND** ITALY 11 / 16.5 / 38
- KIM CRAWFORD SAUVIGNON BLANC** NZ 12 / 18 / 42
- IMAGERY CHARDONNAY** CALIFORNIA 12 / 18 / 42
- UNSHACKLED CHARDONNAY** CALIFORNIA 13 / 19.5 / 45

## RED WINE 6OZ / 9OZ / BOTTLE

- HOUSE CABERNET OR MERLOT** 9 / 14 / 31
- MAISON DE MADELEINE PINOT NOIR** FRANCE 11 / 16.5 / 38
- A TO Z PINOT NOIR** OREGON 13 / 19.5 / 45
- GRAFFIGNA MALBEC** ARGENTINA 11 / 16.5 / 38
- METHOD CABERNET** CALIFORNIA 11 / 16.5 / 38
- INDIAN WELLS CABERNET** WASHINGTON 14 / 21 / 49
- BRASSFIELD CABERNET** CALIFORNIA 17 / 25.5 / 59

## MOCKTAILS

- CUCUMBER MINT COOLER** 8
- STRAWBERRY NO'JITO** 8
- CITRUS FIZZ** 9  
 LEMON, ORANGE, CRANBERRY JUICES, SODA WATER, LIME.



## DRAFT BEER

- EAGLE PARK SET LIST HAZY IPA** 7
- MILLER LITE AMERICAN PILSNER** 5.50
- COORS LIGHT AMERICAN LAGER** 5.50
- BLUE MOON BELGIAN WHITE** 5.50
- LEINENKUGEL SUMMER SHANDY WEISS** 5.50
- YUENGLING LAGER AMERICAN LAGER** 5.50



## CRAFT BEER

- TIGHTHEAD SCARLET FIRE MUNDELEIN, IL** 7.50
- CL BEACH BLONDE CRYSTAL LAKE, IL** 6.50
- ATHLETIC BREWING N/A CRYSTAL LAKE, IL** 6.50
- SIERRA HAZY LITTLE THING IPA CHICO, CA** 6.50
- YUENGLING FLIGHT POTTSVILLE, PA** 5.50

## DOMESTIC & IMPORT

- |                          |                               |
|--------------------------|-------------------------------|
| <b>BUD LIGHT</b> 4.50    | <b>HEINEKEN</b> 5.50          |
| <b>BUDWEISER</b> 4.50    | <b>MICHELOB ULTRA</b> 4.50    |
| <b>COORS LIGHT</b> 4.50  | <b>MICH ULTRA ZERO</b> 4.50   |
| <b>CORONA</b> 5.50       | <b>MILLER LITE</b> 4.50       |
| <b>CORONA LIGHT</b> 5.50 | <b>MILLER HIGH LIFE</b> 4.50  |
| <b>CORONA N/A</b> 5.50   | <b>MODELO</b> 7.50            |
| <b>GUINNESS</b> 7.50     | <b>OLD STYLE</b> 4.50         |
|                          | <b>PABST BLUE RIBBON</b> 4.50 |

## SELTZER & THC

- HIGH NOON PINEAPPLE OR PEACH** 6.50
- WHITE CLAW BLACK CHERRY OR MANGO** 6.50
- CARBLISS LEMON** 6.50
- SUN CRUISER LEMONADE OR ICED TEA** 6.50
- SENIORITAS 5MG THC LIME OR PALOMA** 9
- REVERB 5MG THC GRAPE BLUEBERRY** 9
- RYTHM 5MG THC MANDARIN ORANGE SATIVA** 9