

STARTERS

BRAISED PORK BELLY TOSTADA \$14

TENDER PORK BELLY TOSSED IN HOISIN BBQ SAUCE WITH PICO DE GALLO, AVOCADO, RADISH, AND SESAME SEEDS. SERVED WITH CRISPY FRIED CORN TORTILLAS ON THE SIDE

TUNA SASHIMI \$15

MARINATED TUNA IN SASHIMI SAUCE, TOPPED WITH WASABI CREAM, SRIRACHA, SCALLIONS, AND SESAME SEEDS. SERVED WITH CRISPY WONTON CHIPS.

SMOKY POBLANO & CHORIZO QUESO \$15

CREAMY CHEESE DIP LOADED WITH ROASTED POBLANOS, BLACK BEANS, CHORIZO AND TOPPED WITH PICO DE GALLO. SERVED WITH LIME TORTILLA CHIPS.

PARMESAN TRUFFLE FRIES \$14

(V) HERBED PARMESAN, BLACK TRUFFLE OIL, GARLIC AIOLI

CRISPY BRUSSELS SPROUTS \$13

FRIED BRUSSELS SPROUTS TOSSED IN A TANGY LIME SAUCE AND FINISHED WITH A DRIZZLE OF SRIRACHA AIOLI

BANG BANG SHRIMP \$17

CRISPY SHRIMP IN SPICY BANG BANG SAUCE SERVED OVER TOGARASHI-SEASONED FRIED RICE PAPER AND GARNISHED WITH SCALLIONS.

COCONUT SHRIMP \$18

CRISPY COCONUT SHRIMP SERVED ON MIXED GREENS WITH A SWEET HONEY CHILI GLAZE.

CHEESE CURDS \$18

(V) CRISPY BREADED WHITE CHEDDAR CURDS SERVED WITH SPICY RANCH.

CHICKEN TORTILLA SOUP \$7

SOUP OF THE DAY \$7

HANDHELDS

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

THE DOUBLE '65 BURGER \$18

A HEARTY UPGRADE TO OUR CLASSIC. TWO JUICY 4OZ ANGUS BEEF PATTIES LAYERED WITH MELTED WHITE CHEDDAR, CRISP LETTUCE, FRESH TOMATO, RED ONION, AND PICKLES, ALL SERVED ON A WARM, TOASTED BUN.

MUSHROOM SWISS BURGER \$19

TWO 4OZ ANGUS BEEF PATTIES, SAUTEED MUSHROOMS, SWISS CHEESE, GARLIC AIOLI, TOASTED BUN

NASHVILLE HOT CHICKEN SANDWICH \$19

A CRISPY, SPICY FRIED CHICKEN BREAST BRUSHED WITH FIERY CAYENNE PEPPER SAUCE, TOPPED WITH COOL CRISP PICKLES AND CITRUS SLAW, AND SERVED ON A TOASTED BRIOCHE BUN.

CALIFORNIA WRAP \$19

SLICED TURKEY BREAST, ROMAINE, BACON, RANCH DRESSING, TOMATO, GUACAMOLE, CHEDDAR JACK CHEESE, SUN-DRIED TOMATO TORTILLA

BAJA FRIED FISH TACOS \$19

CRISPY FRIED COD SERVED ON SOFT CORN TORTILLAS WITH ZESTY LIME SLAW, PICO DE GALLO, AND AVOCADO. FINISHED WITH A SPICY JALAPEÑO RANCH DRIZZLE.

JALAPENO RANCH CHICKEN CLUB \$18

GRILLED CHICKEN BREAST, PEPPER JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, AND ONION, FINISHED WITH JALAPEÑO RANCH ON A BRIOCHE BUN.

SALADS

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

CAESAR \$14

ROMAINE, CROUTON, SHAVED PARMESAN, CAESAR DRESSING

ORANGE CITRUS KALE \$16

SHREDDED KALE AND RED CABBAGE TOSSED IN A HOUSE-MADE ORANGE CITRUS DRESSING. GARNISHED WITH FRESH ORANGES, APPLES, WATERMELON RADISH, AND SESAME SEEDS.

LL CHOPPED *NEW DRESSING* \$19

CHOPPED ICEBERG AND ROMAINE LETTUCE, CORN AND BLACK BEANS SALSA, TOMATO, GRILLED CHICKEN BREAST, FRIED CORN TORTILLA STRIPS, SHREDDED CHEDDAR CHEESE, TOSSED IN A CILANTRO POBLANO LIME DRESSING AND TOPPED WITH WATERMELON RADISH.

MEDITERRANEAN \$15

CHOPPED ICEBERG AND ROMAINE, GRAPE TOMATOES, CUCUMBERS, RED ONION, BLACK OLIVES, FETA, AND GIARDINIERA, TOSSED IN ITALIAN VINAIGRETTE.

BAJA BOWL \$21

BANG BANG SHRIMP, STICKY RICE, AVOCADO RELISH, BLACK BEAN & CORN SALSA, SRIRACHA AIOLI

LUAU BOWL \$21

TERIYAKI CHICKEN, AVOCADO, STICKY RICE, EDAMAME, PINEAPPLE, RED & GREEN PEPPERS, RED ONIONS, CILANTRO, CARROT & CUCUMBER SALAD, WATERMELON RADISH, SESAME SEED, SCALLION, SRIRACHA AIOLI

POKE BOWL \$23

MARINATED AHI TUNA, STICKY RICE, EDAMAME, CARROT & CUCUMBER SALAD, WATERMELON RADISH, AVOCADO, SESAME SEED, SCALLION, SRIRACHA AIOLI

SIGNATURE ENTREES

CHILEAN SEA BASS \$42

SEARED, MISO-GLAZED SEA BASS SERVED OVER WHITE RICE WITH BRAISED KALE AND A COCONUT MISO CREAM SAUCE.

FILET MIGNON \$44

(GF*) 8OZ FILET, MASHED POTATOES, SEASONAL VEGETABLE. ADD: PARMESAN, HORSERADISH OR BLEU CHEESE CRUST +5

CEDAR PLANK SALMON \$35

8OZ FILET, HONEY CHILI GLAZE, SEASONAL VEGETABLE, STICKY RICE, SESAME SEEDS, SCALLION

STEAK FRITES \$37

MARINATED HANGAR STEAK, DIJON HERB BUTTER, PARMESAN TRUFFLE FRIES, GARLIC AIOLI

FISH & CHIPS \$27

BEER-BATTERED WHITE FISH, FRENCH FRIES, COLESLAW, TARTAR SAUCE, LEMON. SUB TRUFFLE FRIES +5

CHICKEN PICCATA \$23

LIGHTLY BREADED CHICKEN, LEMON CAPER SAUCE, SEASONAL VEGETABLE, MASHED POTATOES

JIM’S JAMBALAYA \$26

SHRIMP, BLACKENED CHICKEN AND ANDOUILLE SAUSAGE TOSSED IN A BOLD, SPICY CAJUN TOMATO SAUCE OVER WHITE RICE.

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

WATERMELON CRUSH 13 | FISHBOWL 50
TITO'S VODKA, LEMON JUICE, FRESH WATERMELON JUICE, MINT.

LINDY'S MARGARITA 12 | FISHBOWL 50
LUNAZUL TEQUILA, TRIPLE SEC, FRESH LIME JUICE, SIMPLE SYRUP, LIME WEDGE.

BLUEBERRY COCONUT MOJITO 12
BACARDI RUM, LIME, CREAM OF COCONUT, MINT SIMPLE SYRUP, BLUEBERRIES.

TIRAMISU MARTINI 15
SMIRNOFF VANILLA VODKA, TRADER VIC'S CHOCOLATE, MR BLACK, CREAM, COCOA 15

SANGRIA 10
RED OR WHITE SANGRIA, FRESH FRUIT. 10



CLASSIC MAI TAI
13 | FISHBOWL 50
LIGHT RUM, PINEAPPLE JUICE, ORANGE JUICE, CREME DE NOYAUX, PEACH SCHNAPPS. APRICOT BRANDY, DARK RUM FLOATER

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

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

KIM CRAWFORD **SAUVIGNON BLANC** NZ 12 / 18 / 42

MAISON DE MADELEINE **SANCERRE** FRANCE 14 / 21 / 49

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

CHATEAU STE MICHELLE **CABERNET** WA 12 / 18 / 41.5

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.

CLASSIC COCKTAILS

BRANDY OLD FASHIONED 12

APEROL SPRITZ 13

HUGO SPRITZ 13

ESPRESSO MARTINI 15

DRAFT BEER

EAGLE PARK SET LIST **HAZY IPA** 7

MILLER LITE **AMERICAN PILSNER** 6

COORS LIGHT **AMERICAN LAGER** 6

BLUE MOON **BELGIAN WHITE** 6

YUENGLING LAGER **AMERICAN LAGER** 6

HOFBRAU OKTOBERFEST **FESTBIER** 8 - 1 LITER 16



CRAFT BEER

TIGHTHEAD **SCARLET FIRE** MUNDELEIN, IL 8

CLB BEACH **BLONDE** CRYSTAL LAKE, IL 7

ATHLETIC BREWING **N/A** CRYSTAL LAKE, IL 7

SIERRA **HAZY LITTLE THING IPA** CHICO, CA 7

YUENGLING **FLIGHT** POTTSVILLE, PA 6

REVOLUTION **ANTI HERO** CHICAGO, IL 8

DOMESTIC & IMPORT

BUD LIGHT 5

BUDWEISER 5

COORS LIGHT 5

CORONA 6

CORONA LIGHT 6

CORONA N/A 6

GUINNESS 8

HEINEKEN 6

MICHELOB ULTRA 5

MICH ULTRA ZERO 5

MILLER LITE 5

MILLER HIGH LIFE 5

MODELO 6

OLD STYLE 5

PABST BLUE RIBBON 5

SELTZER & THC

CARBLISS LEMON OR CRANBERRY 6.50

HIGH NOON PINEAPPLE OR PEACH 6.50

WHITE CLAW BLACK CHERRY OR MANGO 6.50

SUN CRUISER LEMONADE, ICED TEA, OR ICED TEA LEMONADE. 6.50

REVERB 5MG THC GRAPE BLUEBERRY. 9

RYTHM 5MG THC MANDARIN ORANGE SATIVA 9