



STARTERS

- BANG BANG SHRIMP** petite fried shrimp, bang bang sauce, mixed greens, scallion, lemon. 17
- HOT HONEY CALAMARI** beer battered, dressed greens, peppadew peppers, grilled lemon, hot honey. 18
- CRISPY BRUSSELS SPROUTS** (v) fried brussels sprouts, chipotle aioli, shaved parmesan, balsamic glaze. 12
- BURRATA CAPRESE** (v) tomato, burrata, balsamic reduction, basil, shaved prosciutto, grilled baguette. 17
- TUNA TARTARE** avocado mousse, pickled vegetable, marinated tuna, crispy onion, sesame seed, tarro chips. 20
- CHICKEN TORTILLA SOUP** a lindy's favorite. 7 **SOUP OF THE DAY** see server for today's option. 7
- LOTS A KNOTS BREAD SERVICE** fresh baked breads, herbed whipped truffle butter. 4

Community Commitment

As we celebrate 60 unforgettable years on Bangs Lake, we're honoring what makes Lindy's truly special: our community. This season, we're deepening our Wauconda roots by partnering with local artisans like Milk & Honey Farm, Lotsa Knots Italian Bakery, and Sciafani Bakery. Each collaboration brings fresh, local ingredients and the spirit that makes Wauconda feel like home.

SALADS & BOWLS

- CAESAR** (v) romaine, crouton, shaved parmesan, caesar, parmesan crisp. 14 chicken +5 shrimp or salmon +10
- WEDGE** iceberg, fried onion, bacon, marinated tomato, gorgonzola, crumbles, ranch dressing. 13
- CHOPPED** romaine, chicken, tomato, black bean & corn salsa, bacon, red onion, cheddar jack, tortilla strips, ranch. 19
- BEET** (v) greens, arugula, beets, goat cheese, red onion, fried brussels sprouts, pumpkin seeds, orange citrus vinaigrette. 16
- BLACKBERRY CHICKEN** (gf) spinach, cucumber, red onion, avocado, feta, toasted almond, blackberry dressing. 19
- LUAU BOWL** (gf) teriyaki chicken, sticky rice, edamame, carrot, pickled radish, avocado, sesame seed, scallion, sriracha aioli. 19
- POKE BOWL** (gf) tuna poke, sticky rice, edamame, carrot, pickled radish, avocado, sesame seed, scallion, sriracha aioli. 21

FRESH SEAFOOD

- BLACK COD** (gf) carrot puree, bok choy, unagi sauce, sushi rice. 42
- CEDAR PLANK SALMON** honey chili glaze, charred broccolini, sushi rice. 35
- JIM'S JAMBALAYA** andouille, gulf shrimp, chicken, rice pilaf, cajun tomato sauce. 25
- CHILEAN SEA BASS** (gf) smoked corn ragout, pancetta, citrus beurre blanc. 42

SIGNATURE ENTREES

- WHISKEY CHICKEN** whiskey glaze, airline chicken breast, charred broccolini, butter whipped potatoes. 23
- STEAK FRITES** marinated & grilled hangar steak, dijon herbed compound butter, parmesan truffle fries, garlic aioli. 37
- SUMMER PASTA** (v) broccolini, caper, tomato, lemon fra diavolo, garlic, chili flake, parmesan. 19 **add:** chicken +5 | shrimp +10
- SAFFRON MUSHROOMS** (v) Golden Gills oyster mushroom, hot honey carrot, broccolini, coconut saffron sauce, vegetable ribbon. 23
- GRILLED RIBEYE** 16 oz, smashed fried fingerlings, grilled asparagus | bordelaise, burnt onion chimichurri or bernaïse. 49
- LAKESIDE FILET** 8 oz, mashed potatoes, grilled asparagus | bordelaise, burnt onion chimichurri or bernaïse. 44

ENHANCEMENTS

- SHRIMP SKEWER** five grilled shrimp. 10
- PARMESAN TRUFFLE FRIES** with garlic aioli. 14
- GOLDEN GILLS MUSHROOMS** sauteed in a skillet. 11

HANDHELDS

handhelds served with choice of fries, housemade chips or coleslaw | upgrade to parmesan truffle fries + \$5

- SMOKED GOUDA BURGER** angus beef, garlic aioli, bacon onion jam, fried egg, smoked gouda, classic bun. 19
- CLASSIC '65 BURGER** angus beef, lettuce, tomato, red onion, pickles, classic bun, choice of cheese. 17
- POORMAN'S LOBSTER ROLL** jumbo shrimp, old bay aioli, lemon, celery, toasted new england bun, green onion. 18
- FISH TACOS** fried cod, cilantro lime coleslaw, avocado relish, chipotle aioli, dual corn tortillas, scallion, lime. 19
- MUSHROOM SWISS BURGER** angus beef, sauteed Golden Gills mushrooms, swiss cheese, garlic aioli, classic bun. 19



WHITE WINE

- HOUSE WHITE *chardonnay or pinot grigio* 9 / 14 / 31
- SANTA CHRISTINA PINOT GRIGIO *Italy* 11 / 16.5 / 38
- BRASSFIELD SAUVIGNON BLANC *California* 11 / 16.5 / 38
- KIM CRAWFORD SAUVIGNON BLANC *New Zealand* 12 / 18 / 42
- CHATEAU STE. MICHELLE RIESLING *Washington* 9 / 14 / 31
- IMAGERY CHARDONNAY *California* 12 / 18 / 42
- RAEBURN CHARDONNAY *California* 13 / 19.5 / 45
- UNSHACKLED CHARDONNAY *California* 15 / 22.5 / 52.5

SPARKLING

- LA MARCA PROSECCO *Italy* 10 / 40
- WYCLIFF BRUT *California* 8 / 28
- SARACCO MOSCATO *Italy* 11 / 16.5 / 38

RED WINE

- HOUSE RED *cabernet or merlot* 9 / 14 / 31
- PHANTOM RED BLEND *California* 13 / 19.5 / 45
- MARIETTA CELLARS OLD VINE RED LOT 63 *California* 52 btl
- A TO Z PINOT NOIR *Oregon* 13 / 19.5 / 45
- GRAFFIGNA MALBEC *Argentina* 11 / 16.5 / 38
- INDIAN WELLS CABERNET *Washington* 14 / 21 / 49
- BRASSFIELD ESTATES CABERNET *California* 17 / 25.5 / 59

ROSES

- CALAFURIA ROSE *Italy* 13 / 19.5 / 45
- SERENITY ROSE OF PINOT NOIR 11 / 16.5 / 38

LAKESIDE COCKTAILS

LINDY’S MARGARITA lunazul tequila, triple sec, fresh lime juice, simple syrup, lime wedge. 12

BC MAI TAI rum, pineapple, fresh oj, creme de noyau, peach schnapps, apricot brandy, dark rum float. 13

APEROL SPRITZ aperol, prosecco, soda water. 13

BLUEBERRY COCONUT MOJITO rum, lime, cream of coconut, mint simple syrup, blueberries. 12

STRAWBERRY BASIL MOJITO bacardi rum, strawberry puree, simple syrup, lime juice, basil, club soda, lime. 10

BLACKBERRY HONEY LEMONADE jack honey, lemonade, fresh blackberry. 10

PEACH MULE vodka or whiskey, lime wedge, ginger beer, peach nectar. 10

ESPRESSO MARTINI smirnoff vanilla vodka, coffee, borgetti’s, chocolate drizzle. 12

STRAWBERRY MIMOSA wycliff brut, strawberry puree, fresh strawberry. 10

BRANDY OLD FASHIONED j bavet brandy, sugar, cherry, muddled orange, sprite. 12

LINDY’S SANGRIA red or white sangria, fresh fruit. 10

DRAFT BEER

- YUENGLING LAGER *american lager Pottsville, PA* 5.50
- MILLER LITE *american pilsner Milwaukee, WI* 5.50
- COORS LIGHT *american lager Golden, CO* 5.50
- BLUE MOON *belgian white Denver, CO* 5.50
- REVOLUTION ANTI-HERO *india pale ale Chicago, IL* 7
- LEINENKUGEL SUMMER SHANDY *weiss Chippewa Falls, WI* 5.50

CRAFT BEER

- TIGHTHEAD SCARLET FIRE *Mundelein, IL* 16oz can 7.50
- PAULANER GRAPEFRUIT *Germany* 16oz can 7.50
- CRYSTAL LAKE BEACH BLONDE *Crystal Lake, IL* 12oz can 6.50
- ATHLETIC BREWING N/A *Crystal Lake, IL* 12oz can 6.50
- SIERRA HAZY LITTLE THING IPA *Chico, CA* 12oz can 6.50

IMPORTS

- CORONA *Mexico* 12oz bottle 5.50
- CORONA PREMIER *Mexico* 16oz can 6.50
- CORONA LIGHT *Mexico* 12oz can 5.50
- HEINEKEN *the Netherlands* 12oz bottle 5.50
- GUINNESS *Ireland* 16oz can 7.50
- PACIFICO *Mexico* 16oz can 6.50

DOMESTICS

- MILLER LITE 12oz bottle 4.50 MICHELOB 12oz bottle 4.50
- BUD LIGHT 12oz bottle 4.50 COORS LIGHT 12oz bottle 4.50
- BUDWEISER 12oz bottle 4.50 TWISTED TEA 16oz can 6

SELTZERS

- HIGH NOON *pineapple or peach* 6.50
- WHITE CLAW *black cherry or mango* 6.50
- HIGH RISE THC SELTZERS *blood orange, pineapple, mango* 9