



# LINDEY'S LAKE HOUSE

## GRILLE AMERICAN

We have joined together to provide a combined carry-out menu **UPDATED 3.24.2020.**

Carry-out Sunday 12PM to 7:00PM **CLOSED MONDAY Tue-Sat 12-8PM**

Ask about our carry-out beer & wine options. **50% OFF bottles of wine**

**Carry-out orders: 216-342-5177 Gift Cards: buy \$100\* get a \$25 bonus**

**\*5% of all gift card sales will go to our staff relief fund**

**DINNER FOR 4 \$75 (packaged family style & ready to serve!**

Choice of one entrée: Cedar Plank Salmon, Chicken Picatta, Chicken Parmesan OR Chargrilled Sirloin.  
Served with CCG Chop Chop Salad, Fresh Green Vegetable, and Roasted or Mashed Potatoes

## SOUPS & STARTERS

**Lobster Bisque 5 French Onion Soup 5 Clam Chowder 5**

**Grilled Artichokes** California artichokes simply grilled with rémoulade **13**

**Chef Rob's Tomato & Burrata** fresh burrata, heirloom beefsteak & campari tomatoes, ripped basil, aged balsamic **12**

**Veal Meatballs** house-made daily with ricotta, marinara and herbs **12.9**

**Buffalo Chicken Fingers** blue cheese **6.9**

## SALADS

**Shaved Brussels Sprouts Salad** Golden raisins, marcona almonds, bleu cheese, red cabbage, mustard vinaigrette **7**

**Nice Little Caesar Salad** baby romaine, grated Reggiano and rustic croutons **9**

**The Grille's Chop Chop Salad** bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing **9**

**The Grille's Baby Kale Salad** roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette **10**

**Add to any Salad** Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin **9.9**

**Sixty South Salmon Salad** baby arugula, potato straws, vine ripe tomatoes, lemon vinaigrette **19**

**Thai Steak Noodle Salad** marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette **20**

## THE GRILLE HOUSE SPECIALTIES

**Cedar Plank Roasted Sixty South Salmon** filleted in-house daily, lemon butter, hand-cut classic fries, slaw **26.9**

**Idaho Rainbow Trout** lobster butter sauce, herb roasted redskin potatoes, today's green vegetable **23**

**Crispy Chicken Milanese** crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil **19.5**

**Fresh Spaghetti & Meatballs** Chef Rob's house-made marinara, meatballs, ricotta **18**

**Cajun Shrimp Pasta** spaghetti, shrimp, tomato, scallions with a spicy cajun cream sauce **19**

**Chicken Parmesan** penne marinara **20.9**

**Lobster Roll** tarragon mayonnaise, black pepper chips **24**

**Sibling Revelry Ale Battered Fish & Chips** George's Bank Cod, slaw, fries **17.9**

**Fried Shimp Platter** cocktail sauce, slaw, fries **17.9**

**Double Cheese Burger** natural beef, american, chive mayonnaise, house-made butter pickles, with fries **16**

**Mushroom Onion Swiss Burger** natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade with fries **17**

**House-made Veggie Burger** black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, fries **16**

**Grilled Chicken Sandwich** herb mayonnaise, lettuce, tomato, fries **16**

**Steak & Frites** sliced sirloin, hand-cut classic fries, arugula salad, steak sauce **24**

**House Spice-Rubbed 14oz Rib-Eye** onion straws, herb roasted redskin potatoes, garlicky broccolini **36**

**Classic Cut Filet** 8 oz, onion straws, whipped potatoes, today's green vegetable **34**

**USDA Prime Strip Steak** 14 oz, bleu cheese-sherry mushrooms, whipped potatoes, today's green vegetable, steak butter **39.5**

*all CCG steaks are dusted with our secret house rub*

## FRESH JUICES 5 EACH

**Peppery Pear Juice** Pear, Arugula, Cucumber, Lemon and Ginger

**Deep Red Juice** Blueberries, Spinach, Cucumber and Apple

**Carrot Ginger Juice** Carrot, Ginger, Tumeric, Pineapple and Lime

## DESSERT 8

key lime pie

## SIDES 6 EACH

hand-cut fries • green vegetable from the farm • garlicky broccolini • herb roasted redskin potatoes • house coleslaw • bleu cheese-sherry mushrooms • whipped potatoes