

Lambertville Station

by Marcia Nye

Every day, Dan Whitaker, owner of Lambertville Station in Lambertville, NJ, reads the customer comment cards that were filled out the day before. "They are my barometer of how well we're doing our job," explains Dan, who has owned the renovated 19th century train station on the Delaware River for almost twenty-seven years.

"My business partner's father loaned us the money to get started on the renovations," Dan says. "We immediately got to work scraping paint, making repairs and looking for financing." After having their business plan rejected countless times, his partner suggested a bank in Princeton, NJ.

"Surprisingly, the bank president recognized us, asking if we'd noticed a black Mercedes parked across the street from the station each morning. Of course we had. He told us that he was the one watching us and that he'd never seen a bunch of guys without any money working so hard."

Needless to say, they secured a loan and transformed the rundown station into a historic landmark. Today, the station is a premier dining destination for tourists and a popular gathering place for locals. Diners can take their pick of five seating areas, including: the intimate Station Pub; the expansive Platform Room, which offers a lovely view of Bridge Street and the canal; the lively Canal Side open-air terrace, a perfect setting for alfresco cocktails and meals. Weddings, private parties and corporate meetings are easily accommodated in the adjacent Inn at Lambertville Station.

The selection of delicious signature dishes includes Chesapeake Lump Crab Cakes, oven-roasted Rack of Lamb and seasonal



Lambertville Station's signature Roasted Rack of Lamb, served with almond mint pesto and roasted garlic Yukon Gold mashed potatoes.

menu offerings that appear throughout the year. The Station also features an extensive wild game menu during the winter months. This time of year, special selections such as grilled kangaroo medallions drizzled with a balsamic vinegar reduction are served.

Currently, every Wednesday until September is Dungeness Crab Night. Of special note is the weekday Sunset Menu available à la carte or as a three-course prix fixe dinner for \$20.99. And if you can't get enough of the house Honey Mustard Dressing or delectable Coconut Bread, both are now available for your take-home enjoyment.

The Station's cuisine is decidedly timeless, and the freshness of the ingredients takes top billing. "I'm really proud of our herb gardens," Dan notes. "We use our own spearmint in our Mojitos, and this summer we began experimenting with herb-infused vodkas, which are proving to be very popular."

Lunch and dinner are served Monday through Saturday. An à la carte brunch and dinner are served on Sundays. A lavish Sunday Brunch buffet is offered at the adjacent Inn at Lambertville Station. See Dining Guide. "