



## Dinner at Lambertville Station

### APPETIZERS & SOUPS

#### **Lobster & Crab Bisque**

Colossal lobster & crab-  
cup- \$8.99 or bowl- \$12.99

#### **French Onion Soup**

Crock-baked & top-layered with bubbling Swiss cheese- \$7.99

#### **Black Bean Soup**

cup- \$4.99 or bowl- \$5.99

#### **Rabbit Sausage**

Tender hand-crafted rabbit sausage with maple accents & dried fruit, accompanied by apple & crumbled bleu cheese- \$9.99

#### **Jumbo Shrimp Cocktail**

With traditional cocktail sauce- \$9.99

#### **Tuscan Flatbread**

Hand-pulled flatbread, grilled & topped with crab, spinach & artichoke  
\$7.99

#### **Calamari**

Seasoned, flash-fried & served with fresh basil chiffonade & a hearty red sauce- \$8.99

#### **Black Garlic-Stuffed Scallops**

Seared diver scallops stuffed with aged black garlic- \$9.99

#### **Texas Shrimp Sauté**

Butterflied jumbo shrimp sautéed with a barbecue butter & sprinkled with chopped scallions- \$11.99

### SALADS

#### **Spinach Salad**

Slivered almonds & Mandarin oranges on a bed of spinach tossed in our signature honey mustard dressing- \$6.99

#### **Romaine Mozzarella Salad**

Romaine hearts with fresh mozzarella & sliced Roma tomatoes drizzled with basil-balsamic vinaigrette- \$7.99

#### **Caesar Salad**

Romaine hearts with freshly-baked croutons & our classic Caesar dressing  
\$6.99

#### **Field Greens Salad**

Baby greens tossed with orange peppercorn dressing- \$6.99

## ENTRÉES

WITH SUGGESTED WINE PAIRINGS

### **Roasted Rack of Lamb**

Our signature dish, oven-roasted & served with an almond-mint pesto & roasted garlic Yukon Gold mashed potatoes- \$29.99

*Unionville Merlot \$22.00 bottle \$5.75 glass*

*Crusher Viognier \$28.00 bottle \$7.75 glass*

### **Filet Mignon**

Pan-seared 8 oz. USDA Angus center cut filet topped with garlic-herb butter, served with grilled asparagus spears & roasted garlic Yukon Gold mashed potatoes- \$28.99

*Cruz Andina Malbec \$36.00 bottle \$9.50 glass*

*Bridge Street Cabernet \$28.00 bottle \$7.50 glass*

### **Pork Tenderloin**

Dry-rubbed, pan-seared & served with tangy tomato chutney, braised Swiss chard & butternut squash-mashed potatoes- \$19.99

*Guenoc Chardonnay \$23.00 bottle \$6.50 glass*

*Chianti \$24.00 bottle \$6.50 glass*

### **Chicken Pot-au-feu**

Half a roasted chicken served atop roasted garlic Yukon Gold mashed potatoes, & finished with a rosemary-scented consommé & vegetable mirepoix- \$19.99

*Famega Vinho Verde \$20.00 bottle \$5.75 glass*

### **Mahi Mahi**

Pan-seared prosciutto-wrapped mahi mahi served over rice pilaf, with seasonal vegetables- \$21.99

*Chateau St. Michelle Sauvignon Blanc \$26.00 bottle \$7.00 glass*

### **Herbed Duck**

Rotisserie-roasted duck with black bread stuffing & a relish of cranberry, walnut & apple- \$26.99

*Tazman Bay Pinot Noir \$30.00 bottle \$7.75 glass*

*Wingnut Red Zinfandel \$22.00 bottle \$5.75 glass*

### **Mediterranean Pasta**

A vegetarian option with chef's choice of pasta tossed with spinach, mushrooms, tomato, onions, black olives, & crumbled feta cheese in a white wine sauce with a touch of caper-\$16.99

add chicken- \$19.99

*Bridge Street Chardonnay \$25.00 bottle \$7.00 glass*

### **Maple Mustard Salmon**

Pan-seared salmon fillet topped with a wholegrain mustard-maple scented glaze, served with rice pilaf & seasonal vegetables- \$21.99

*Chateau St. Jean Merlot \$28.00 bottle \$7.50 glass*

*Ritual Pinot Noir \$36.00 bottle \$9.50 glass*

### **Grilled Diver Scallops & Jumbo Shrimp**

Served with sundried tomato-infused Israeli couscous & citrus butter \$23.99

*Seven Daughters White \$24.00 bottle \$6.75 glass*

*Maso Canali Pinot Grigio \$28.00 bottle \$7.75 glass*

### **Chesapeake Bay Crab Cakes**

Flash-fried jumbo lump crab cakes served with an "Old Bay" rémoulade, rice pilaf & seasonal vegetables- \$26.99

*Wyatt Chardonnay \$28.00 bottle \$7.75 glass*

*Erath Pinot Blanc \$26.00 bottle \$6.75 glass*