



Dinner at Lambertville Station

SOUPS & SMALL PLATES

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

Gazpacho

cup- \$4.99 or bowl- \$5.99

Smoked Salmon Bruschetta

Traditional tomato bruschetta incorporated with tender smoked salmon atop fresh-baked crostini- \$8.99

Cheese Tasting

French Chèvre, Wisconsin Buttermilk Blue & Italian Ubriaco with French bread- 14.99

Asparagus & Prosciutto Flatbread

Hand-pulled flatbread, grilled & topped with smoked ham, Monterey jack cheese & chopped asparagus- \$6.99

Margherita Flatbread

Hearty pomodoro, fresh sliced mozzarella & a sprinkle of chopped basil on crispy flatbread- \$5.99

Calamari

Seasoned, flash-fried, served with mango, chilies & Asian dipping sauce \$8.99

Citrus Scallops

Seared diver scallops stuffed with candied citrus zest- \$13.99

Shrimp Sauté

Butterflied jumbo shrimp sautéed with a barbecue butter & sprinkled with chopped scallions- \$9.99

SALADS

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, grape tomatoes & orange peppercorn dressing- \$6.99

ENTRÉES

Roasted Rack of Lamb

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

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

Mojito Pork

Pork tenderloin rubbed with fresh mint, tenderized & served over fried plantains with red rice & beans- \$17.99

Chicken Macadamia

Nut-crust chicken breast over rice pilaf, roasted pepper rings & arugula pesto- \$16.99

Halibut

Pan-seared halibut over baby arugula & coconut risotto, with watermelon salsa & a mild chili oil drizzle- \$27.99

Asian Duck

Half duck, oven-roasted & served with a chilled lo mein noodle slaw with bamboo shoots, cabbage & water chestnuts in an Asian dressing- \$26.99

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

Maple Mustard Salmon

Pan-seared salmon fillet topped with a wholegrain mustard-maple scented glaze, served with rice pilaf & seasonal vegetables- \$22.99

Diver Scallops & Jumbo Shrimp

Sautéed with citrus-infused butter, served with French beans & rice pilaf \$25.99

Lobster & Crab Salad

Lobster & colossal crabmeat, watercress, shaved Bermuda onion & chopped plum tomato on a bed of Boston bibb lettuce with orange peppercorn vinaigrette- \$28.99

Vegetable Terrine

A colorful array of grilled vegetables layered with dried cranberries, sundried tomatoes, chilled & served with tomato salad- \$18.99

Chesapeake Bay Crab Cakes

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