

Lite Fare at Lambertville Station

SOUPS and STARTERS

Lobster and Crab Bisque

Colossal lobster and crab
cup- \$10 or bowl- \$14

French Onion Soup

Topped with bubbling Swiss cheese- \$8

Gazpacho

Cup- \$6 or Bowl- \$8

Fresh Oysters Daily

Market Price

Seafood Trio for Two

Colossal lump crab, lobster claw and jumbo shrimp
accompanied by complementing sauces- \$32

Mushroom Ravioli

Tossed in truffle oil and fresh herbs- \$10

Calamari

Flash-fried and served with marinara and an Asian
dipping sauce- \$12

Rustic Flatbread

Smoky bacon, arugula, caramelized onions, dried
cranberries and smoked mozzarella baked onto
a crispy grilled flatbread- \$10

BLT Sliders

Slow and low roasted pork belly with a cracked pepper
crust, grilled and served on Texas toast with bibb
lettuce, sliced tomatoes and chipotle mayonnaise- \$12

Margherita Flatbread

Local mozzarella and fresh basil melted over marinara
on a grilled flatbread- \$9

Grilled Romaine

Romaine hearts, imported olives, sundried tomatoes,
Asiago cheese and basil-balsamic vinaigrette- \$9

Iceberg Wedge

A wedge of iceberg lettuce topped with our Wisconsin
Buttermilk bleu cheese dressing, cherry tomatoes and
chopped local bacon- \$9

Beet Galette with Arugula

Roasted beets, ricotta, fontinella tart served with
oregano-infused olive oil dressed arugula- \$11

Chopped Kale

Citrus and olive oil dressed kale with dried fruit and
chèvre goat cheese- \$8

Ahi Tuna

Sliced sushi tuna with seaweed salad, sesame seeds and
scallion jam on a wonton crisp- \$15

SANDWICHES and ENTRÉES

Chicken Salad with Walnuts

Roasted chicken with walnuts and fresh fruit in our
honey mustard dressing- \$12

Greek Shrimp Salad

Roasted peppers, hearts of palm, artichoke, tomato,
onion, olives and handpicked greens, tossed in a classic
Greek vinaigrette and topped with feta cheese and
colossal shrimp- \$16

Lobster and Crab Salad

Lobster claw, jumbo lump crab, baby watercress,
chopped plum tomato, daikon radish and scallion on a
bed of Boston bibb lettuce with our orange peppercorn
vinaigrette- \$26

Classic Caesar Salad

Chopped romaine hearts with our classic Caesar
dressing, topped with freshly-baked croutons
Available with Shrimp \$16, Chicken \$14, Salmon \$16 or
Meyer's steak \$20

Turkey and Brie Sandwich

House-roasted breast of turkey and double cream brie
cheese with raspberry mayonnaise, grilled in a panini
press- \$14

Meyer Steak and Wedge

Grass and grain-fed sirloin cut of free range Meyer's
Farm beef, grilled and served beside a wedge of
iceberg lettuce covered in our Wisconsin buttermilk
bleu cheese dressing- \$24

Elk Burger

Free Range red elk ground patty on an English muffin
with grilled onions, smoked mozzarella and tangy
tomato chutney- \$15

Fish and Chips Beer-battered and served with French
fries and rémoulade- \$15

Parsley Pesto Chicken

Char grilled with seasonally dressed arugula- \$19

Black Bean and Basmati Burger

Slow-cooked black turtle beans and whole grain
basmati rice, jalapeño and cumin, served with pepper
jack cheese and guacamole on a seven-grain wheat
bun- \$11

Roast Beef Cheesesteak

Sliced slow-roasted certified Angus beef sautéed with
mushrooms and onions, served on a toasted tavern roll
with melted horseradish cheddar- \$13

New England Lobster Roll

Lobster claw tossed with celery and onion in a touch
of mayonnaise, served on a house-baked top split bun
\$25

Black Angus Burger

Black Angus ground beef- \$13

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 75¢

Swiss - Aged Cheddar - American - Bacon - Caramelized
Onions - Mushrooms - House-roasted Peppers