



## Dinner at Lambertville Station

### STARTERS

#### **Lobster and Crab Bisque**

Cup- \$10 Bowl- \$14

#### **French Onion Soup Crock**

Crock-baked and topped with bubbling Swiss cheese- \$8

#### **Elk Chili**

Farm raised ground elk simmered in a tomato vegetable broth, chock full of beans and topped with melted cheese and focaccia crostini- \$11

#### **Fresh Oysters Daily - Market Price**

#### **Cheese Tasting**

A contrasted plate of Chef's choice with white truffle honey and sliced artisan bread- \$17

#### **Classic Caesar Salad**

Romaine hearts tossed with classic Caesar dressing and focaccia crostini- \$7

#### **Iceberg Wedge**

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

#### **BLT Sliders**

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

#### **Beet & Arugula Salad**

Fire-roasted golden beets with diced apples and pine nuts over basil-balsamic dressed arugula- \$9

#### **Poké Tuna**

Hawaiian-inspired sushi tuna diced and tossed with sweet and spicy chili sauce with diced melon, cucumber, peppers and onions, finished with sesame, toasted coconut and snow pea shoots- \$14

#### **Rustic Flatbread**

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

#### **Greek Salad**

Hand-picked greens tossed with our Greek vinaigrette, topped with hearts of palm, tomatoes, red onions, roasted peppers, artichoke hearts and a sprinkling of feta cheese \$11

#### **Calamari**

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

#### **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

## ENTRÉES

### **Meyer Steak and Wedge**

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

### **Jambalaya**

A classic blend of chicken, sausage, fish, scallops and shrimp simmered in a spicy Creole sauce and served over Southern red rice- \$26

### **Filet Mignon**

Grilled Premium Gold Angus center cut filet topped with garlic-herb butter, served with grilled asparagus spears and roasted garlic Yukon Gold mashed potatoes- \$40

### **Scallops and Shrimp**

Diver scallops and jumbo shrimp poached in Moscato wine and fresh herbs, served with lobster risotto- \$33

### **Crab Cakes**

Chesapeake-style colossal lump crab cakes baked with Meyer lemon butter and served with rice and seasonal vegetables- \$33

### **Roasted Rack of New Zealand Lamb**

Oven-roasted, served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes- \$37

### **Quinoa and Avocado**

Pan-seared quinoa and black bean patty topped with a sweet red onion marmalade, accompanied by sautéed arugula, house-roasted red peppers and grilled avocado- \$19

### **Striped Bass**

Pan-seared fresh striper served over lemon risotto with fire roasted Brussels sprouts- \$24

### **Cast Iron NY Strip**

Hartley Ranch Angus with sautéed portobello mushroom, roasted garlic and Maker's Mark butter, served with roasted red skin potatoes- \$29

### **Maple Mustard Salmon**

Pan-seared salmon fillet topped with a whole grain mustard-maple scented glaze, served with rice and seasonal vegetables- \$25

### **Crispy Half Duck**

Maple Farms roasted duck with an orange-pecan chutney, served with roasted red potatoes and fresh seasonal vegetables- \$30

### **Pork au Poivre**

Pepper-crusting pork mignon, cast iron seared with a brandy-cider cream over roasted butternut squash mashed potatoes and fresh seasonal vegetables- \$23

### **Fig and Port Short Ribs**

Six hour slow-cooked short ribs simmered in a fig and port wine sauce, accompanied by roasted butternut squash mashed potatoes and fire roasted Brussels sprouts- \$28

### **Tarragon Chicken**

Sautéed savory chicken thighs atop white beans, pine nuts and escarole with tender gnocchi and a touch of tarragon cream- \$21

#### **Local Farm Suppliers:**

Rick's Egg Farm, Kintnersville, PA - Blooming Glen Farm, Souderton, PA

Leidy's Farm, Souderton, PA - Twin Bull Farm, Kingwood, NJ

Van Ness Family Farm, Delaware Twp., NJ - Fulper Family Farmstead - Lambertville, NJ

Rich's Gourmet Mushrooms, Stockton, NJ - None Such Farm, Buckingham, PA

Goat Hill Farm, Lambertville, NJ - Sansone's Farm, Hopewell, NJ