



Dinner at Lambertville Station

STARTERS

Lobster and Crab Bisque

Cup- \$10 Bowl- \$14

French Onion Soup

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

Gazpacho

Cup- \$6 Bowl- \$8

Fresh Oysters Daily - market price

Classic Caesar Salad

Romaine hearts tossed with classic Caesar dressing and topped with freshly baked croutons- \$7

Iceberg Wedge

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

Grilled Romaine Salad

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

Chopped Kale Salad

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

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 Galette with Arugula

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

Ahi Tuna

Sliced sushi tuna with seaweed salad, sesame seeds and scallion jam on a wonton crisp- \$14

Rustic Flatbread

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

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- \$30

Mushroom Ravioli

Tossed in truffle oil and fresh herbs- \$10



All dishes are prepared using herbs **fresh** from our garden, on display at the end of the dining platform.

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

Parsley Pesto Chicken

Char-grilled with seasonally dressed arugula salad- \$19

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

Peppered Pork

Pepper crusted Prime Reserve pork mignon wrapped with house-smoked bacon, pepper crusted and served with sweet spicy tomato chutney and herb roasted potatoes- \$23

Crab Cakes

Chesapeake-style colossal lump crab cakes baked with Meyer lemon butter and served with snipped beans and French carrots- \$33

Monkfish

Teriyaki-glazed Atlantic medallions sautéed and served with lemon risotto and roasted French carrots \$24

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

Lobster and Crab Salad

Lobster Claw and 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

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 snipped beans and French carrots - \$25

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