

# Lite Fare at the Lambertville Station

## Soups and Shareables

### Lobster and Crab Bisque

Cup 10 Bowl 14

### French Onion Soup Crock ❖

Crock-baked & topped with bubbling Swiss cheese 8

### Gazpacho ❖

Cup 5 Bowl 6

### Cauliflower Nachos

Corn nacho-encrusted cauliflower steak, topped with traditional nacho toppings with Mexican salsa and sour cream 11

### Kimchi Tuna ❖

Pepper crusted and pan seared sushi-grade tuna with Korean-style kimchi atop seasoned nishiki sticky rice and a touch of wasabi 16

### 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

### Mushroom Ravioli

Tossed in truffle oil and fresh herbs 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 32

### Arugula Salad ❖

Baby arugula, fresh blueberries, tender farro, diced apples, white balsamic and olive oil, finished with English blueberry stilton and toasted almonds 9

### Cheese Tasting ❖

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

### Margherita

Old world style fresh mozzarella flatbread with tomato Pomodoro and fresh basil 9

### Rustic Flatbread

Smoky bacon, caramelized onion, peppery arugula dried cranberry and smoked mozzarella flatbread 11

### Frizzled Brussel Sprouts

Flash fried and tossed with cashews in our Asian dipping sauce 10

## Salads, Sandwiches and Small Entrées

### Greek Shrimp Salad ❖

Grilled colossal shrimp atop hand-picked greens, roasted peppers, hearts of palm, artichoke, tomato, onion and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 16

### Classic Caesar Salad ❖

Chopped romaine hearts tossed with classic Caesar dressing and topped with freshly baked croutons- Available with Shrimp 16, Chicken 16, Salmon 18, Meyer's Steak 20

### Lobster and Crab Salad ❖

Lobster claw, jumbo lump crab, baby watercress, chopped plum tomato and scallion on a bed of Boston bibb lettuce, with our orange peppercorn vinaigrette 24

### Turkey and Brie Sandwich

Sliced turkey breast and double cream brie cheese with raspberry mayonnaise, panini press grilled 14

### 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 an eight-grain wheat bun 11

### Black Angus Burger 13 ❖

INCLUDES 2 TOPPINGS – EACH ADDITIONAL TOPPING 75¢  
Swiss Aged Cheddar American Bacon Caramelized Onions Mushrooms House-roasted Peppers

### French Dip Cheesesteak ❖

Sliced slow roasted Certified Angus beef piled high on a French baguette with sautéed onions and melted horseradish-accented white cheddar with au jus for dipping 13

### Grilled Chicken Sandwich ❖

Chicken breast topped with house crafted bacon, onion and golden raisin jam and melted white cheddar cheese on a toasted brioche bun 13

### Fish Taco

Pan-blackened White River Basa with lettuce, tomato, pico de gallo, Jack and cheddar cheeses rolled in a fresh flour tortilla, served with black beans and Cuban rice 13

### Fish and Chips

Beer-battered and served with French fries and rémoulade 13

### 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

### 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 25

❖ *This item can be prepared Gluten Free; please inform your server (Not for extreme cases)*