

Lite Fare at the Lambertville Station

Soups and Shareables

Lobster and Crab Bisque

Cup- \$10 Bowl- \$14

French Onion Soup Crock

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

Gazpacho

Cup- \$5 Bowl- \$6

Fresh Oysters Daily – Market Price

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

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 tossed in our basil balsamic vinaigrette topped with roasted beets, sliced apples, pears, crumbled blue cheese, dried cranberries and candied pecans- \$9

Mushroom Ravioli

Tossed in truffle oil and fresh herbs- \$10

Cheese Tasting

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

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

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- \$10

Salads, Sandwiches and Small Entrées

Greek Shrimp Salad

Roasted peppers, hearts of palm, artichoke, tomato, onion, olives, and hand-picked greens, tossed in a classic Greek vinaigrette and topped with feta cheese and grilled colossal shrimp- \$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, daikon radish and scallion on a bed of Boston bibb lettuce, with our orange peppercorn vinaigrette- \$24

French Lobster Roll

Large chunk lobster claws tossed in celery, onion and a touch of mayonnaise stuffed into a freshly baked croissant pocket- \$24

Cauliflower Nachos

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

Turkey and Brie Sandwich

Sliced turkey breast and double cream brie cheese with raspberry mayonnaise, grilled in a panini press- \$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

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

Black Angus Burger- \$13

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

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