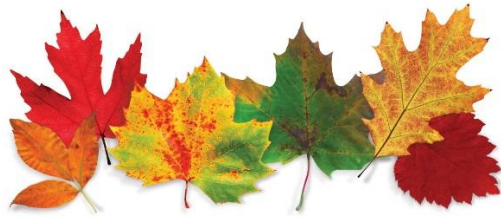


Thanksgiving Dinner at The Lambertville Station



Soups, Salads and Starters

Onion Soup - \$8

crook-baked and topped with bubbling Swiss cheese

Lobster and Crab Bisque – cup \$10 bowl \$14

Butternut Squash Bisque – cup \$5 bowl \$6

Caesar Salad - \$7

*leafy romaine, freshly-baked croutons
and our classic Caesar dressing*

Mixed Greens Salad - \$6

with fresh-cut vegetables and an orange peppercorn vinaigrette

Iceberg Wedge - \$9

*topped with our Wisconsin Buttermilk Bleu Cheese
dressing and crispy chopped bacon, and garnished with grape tomatoes*

Stuffed Romaine - \$12

*grilled romaine hearts with sundried tomatoes, asiago cheese, olive tapenade, and
arugula pesto*

Wild Boar Spring Rolls - \$15

slow roasted boar with a side of mango duck sauce

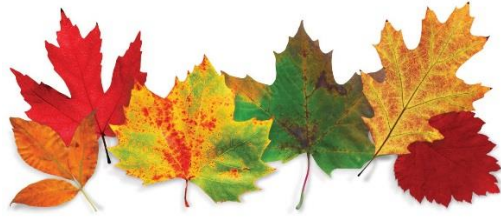
Duck Carpaccio - \$14

*house-crafted duck prosciutto with baby arugula, pears, candied pecans and goat
cheese with a toasted orange and lavender essence*

Kimchi Tuna - \$15

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





Entrées

Holiday Turkey - \$22

slow-roasted, served with roasted garlic Yukon Gold mashed potatoes, seasonal vegetables, fresh sage stuffing, classic cranberry dressing and hearty gravy

Baked Crab Cakes - \$35

colossal crab baked with Meyer lemon butter, accompanied by roasted potatoes and seasonal vegetables

Filet Mignon - \$40

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

Atlantic Salmon - \$26

pan-seared salmon fillet topped with whole grain mustard-maple scented glaze, served with rice and seasonal vegetables,

Black Angus Prime Rib - \$32

slow-roasted, dry-rubbed prime rib with au jus, horseradish cream, seasonal vegetables and roasted garlic Yukon Gold mashed potatoes

Stuffed Acorn Squash - \$19

wild rice and farro, almond and cranberry-stuffed squash with butternut squash risotto

Quinoa and Avocado - \$19

pan-seared quinoa and black bean patty topped with sweet red onion marmalade accompanied by sautéed arugula, house-roasted red peppers and grilled avocado

Rack of New Zealand Lamb - \$37

our signature dish; oven-roasted, and served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes

Chicken Bruschetta - \$19

parmesan and herb-crusted chicken breast atop butternut squash risotto, with fresh spinach, tomato bruschetta and a balsamic drizzle

Brandy Cider Pork - \$25

brandy cider cream served over a pepper-crusted pork loin with herb roasted potatoes and sautéed spinach



EXTEND THE FEAST- \$10
TAKE HOME NEATLY PACKAGED SERVINGS OF
TURKEY, STUFFING, GRAVY AND CRANBERRY
SAUCE