



Lambertville Station Easter Dinner



Appetizers

Lobster & Crab Bisque
cup • \$15, bowl • \$19

Cream of Asparagus
with Lemon Crème Fraiche
cup • \$8, bowl • \$11

Mixed Greens Salad • \$12
mixed lettuces, grape tomatoes,
carrots, cucumber, honey mustard dressing

Caesar Salad • \$13

Arugula Salad • \$17
spinach, arugula, strawberries, blueberries,
cucumbers, goat cheese, strawberry vinaigrette

Asparagus & Egg Salad • \$15
poached asparagus, scallions,
hard-boiled egg, red wine vinaigrette

Rustic Flatbread • \$17

Brie & Roasted Grape Tart • \$18
whipped brie & roasted grape tart
finished with an almond crumble

Fried Bbq Shrimp Wraps • \$18
bacon, pepper jack cheese,
jalapenos, tomatillo salsa



Deviled Easter Eggs • \$12

Calamari • \$18
marinara, sweet chili

Entrées

Braised Lamb Shank • \$42
polenta, gremolata, carrots

Honey Glazed Ham • \$30
brown sugar, pineapple, clove glaze,
haricot beans, mashed sweet potatoes

Lemon Garlic Roasted Chicken • \$32
natural pan au jus, grilled asparagus, lentils

Potato Gnocchi • \$27
roasted grape tomato, basil, fresh mozzarella

Pepper Crusted Salmon • \$29
dill cream sauce,
baby bok choy, marble potatoes

Roasted Prime Rib • \$45
au gratin potatoes, creamed spinach,
natural jus, horseradish cream

Duck Breast • \$39
smoked berry sauce,
fingerling potatoes, broccolini

Pan Seared Halibut • \$38
lemon caper sauce,
quinoa, roasted baby carrots

Roasted Stuffed Eggplant • \$28
fresh seasonal vegetables,
wild mushroom risotto

Pappardelle in Rabbit Ragu • \$32
hand made pasta, ricotta