

NEW YEAR'S DAY 2027 AT LAMBERTVILLE STATION

RAW BAR

East Coast Oysters
champagne mignonette
house cocktail sauce • lemon
half dozen • 24, dozen • 46
Jumbo Shrimp Cocktail • 24
horseradish cocktail sauce • lemon

SOUPS & SALADS

Lobster & Jumbo Lump Crab Bisque
sherry • chive crème fraîche
cup • 16, bowl • 20
French Onion Soup • 15
caramelized onion • sherry • gruyère croûton
Winter Pear & Gorgonzola • 18
baby greens • roasted pear • gorgonzola
candied walnut • dried cherry • balsamic vinaigrette
Classic Caesar • 15
romaine • parmigiano-reggiano
anchovy • lemon breadcrumbs
Mixed Greens • 14
cucumber • tomato • red onion
shaved carrot • balsamic vinaigrette

STARTERS

Burrata & Prosciutto di Parma • 23
roasted pear • pistachio
aged balsamic • grilled sourdough
Wild Mushroom Arancini • 19
truffle fonduta • parmigiano-reggiano

PASTA

Bucatini Cacio e Pepe • 28
pecorino romano • parmigiano-reggiano
cracked black pepper
Truffle Ricotta Agnolotti • 34
wild mushrooms • brown butter
sage • parmigiano-reggiano

BRUNCH

Available before 2pm
Prime Rib Hash • 24
roasted potato • caramelized onion
two eggs any style • horseradish cream • chive
Eggs Florentine • 21
poached eggs • sautéed spinach
toasted english muffin • hollandaise • breakfast potatoes
Roasted Pear French Toast • 22
brioche • roasted pear • maple crème fraîche
candied walnuts • warm maple syrup

ENTREES

Wild Mushroom & Chestnut Pithivier • 34
spinach • caramelized onion • parsnip purée • truffle jus
Herb-Roasted Porchetta • 39
fennel pollen • rosemary • garlic
creamy parmesan polenta • broccoli rabe • salsa verde
Seafood Cioppino • 42
shrimp • mussels • littleneck clams • cod
tomato • fennel • saffron • grilled sourdough
Pan-Roasted Black Sea Bass • 46
whipped potato • baby spinach
champagne beurre blanc • chive
Scallop & Gulf Shrimp Lobster Risotto • 48
carnaroli rice • lobster broth • mascarpone • lemon • chive
16 oz Slow-Roasted Prime Rib • 64
potato gratin • green beans amandine
natural jus • horseradish cream
Filet Mignon & Butter-Poached Lobster • 72
8 oz center-cut tenderloin • 5–6 oz cold-water lobster tail
whipped yukon potatoes • asparagus • red wine jus

FOR TWO

Chateaubriand for Two • 120
roasted center-cut beef tenderloin • potato dauphinoise
asparagus • roasted mushrooms • béarnaise • red wine jus
add butter-poached lobster tail • 24

DESSERTS

Dark Chocolate Flourless Cake • 14
dark chocolate ganache • whipped cream GF
Cinna-Cheesecake • 14
cinnamon swirl cheesecake • graham cracker crust
cinnamon roll cookie • whipped cream
Citrus Olive Oil Cake • 14
mandarin mousse with citrus coulis
Apple Cobbler à la Mode • 14
apple cake • vanilla streusel • vanilla gelato
La Mariée • 14
bourbon vanilla cake • vanilla bavarian • vanilla streusel
crumble • vanilla bean whipped cream TN

2027 HAPPY
NEW
YEAR

Reservations Available Online & By Phone: 609.397.4400 ext. 2007

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 3.5% convenience fee is applied to all payments for purchases made with credit cards