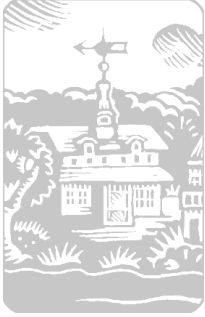


Dinner at Lambertville Station



STARTERS

Lobster and Crab Bisque

Cup 10 Bowl 14

Gazpacho ❖

Cup 5 Bowl 6

French Onion Soup ❖

Crock-baked and topped with bubbling Swiss cheese 8

Cheese Tasting ❖

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

Classic Caesar Salad ❖

Romaine hearts tossed with classic Caesar dressing and freshly baked croutons 7

Frizzled Brussel Sprouts

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

Iceberg Wedge ❖

A wedge of iceberg lettuce topped with our Wisconsin Buttermilk Bleu Cheese dressing, cherry tomatoes and chopped local bacon 9

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

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

Rustic Flatbread

Smoky bacon, arugula, caramelized onion, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 11

Greek Salad ❖

Hand-picked greens tossed with our Greek vinaigrette, topped with hearts of palm, tomatoes, red onions, roasted peppers, artichoke hearts and a sprinkling of feta cheese 11

Arugula Salad ❖

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

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

Mushroom Ravioli

Tossed in truffle oil and fresh herbs 10

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

ENTRÉES

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

Jambalaya

A classic blend of chicken, sausage, fish, scallops and shrimp simmered in a spicy Creole sauce and served over Southern red rice 26

Filet Mignon ❖

Grilled Premium Gold Angus center cut filet topped with garlic-herb butter, served with grilled asparagus spears and roasted garlic Yukon Gold mashed potatoes 40

Lancaster Garden Chicken ❖

Rosemary balsamic marinated chicken breast stuffed with roasted vegetable medley, topped with pepper chutney accompanied by cauliflower risotto 21

Scallops and Shrimp ❖

Diver scallops and jumbo shrimp poached in Moscato wine and fresh herbs, served with lobster risotto 33

Crab Cakes

Chesapeake-style colossal lump crab cakes baked with Meyer lemon butter and served with quinoa rice pilaf and seasonal vegetables 35

Pineapple Pork Mignon ❖

Prime Reserve pork seared in a cast iron skillet and served atop jalapeno-corn pudding with zesty pineapple salsa 25

Halibut Steak ❖

Pan seared Atlantic halibut with lemon chive butter and fresh cracked pink pepper, cauliflower risotto and sautéed arugula and spinach 28

Roasted Rack of New Zealand Lamb ❖

Oven-roasted, served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes 37

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

Cast Iron NY Strip ❖

Hartley Ranch Angus with roasted portobello mushroom, roasted garlic and Maker's Mark butter, served with roasted red skin potatoes 32

Maple Mustard Salmon ❖

Pan-seared salmon fillet topped with a whole grain mustard-maple scented glaze, served with rice and seasonal vegetables 26

Local Farm Suppliers:

Rick's Egg Farm, Kintnersville, PA - Blooming Glen Farm, Souderton, PA

Leidy's Farm, Souderton, PA - Twin Bull Farm, Kingwood, NJ

Van Ness Family Farm, Delaware Twp., NJ - Fulper Family Farmstead - Lambertville, NJ

Rich's Gourmet Mushrooms, Stockton, NJ - None Such Farm, Buckingham, PA

Goat Hill Farm, Lambertville, NJ - Shibumi Farms, Princeton, NJ

Sansone's Farm, Hopewell, NJ

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