

# Lambertville Station Easter Dinner

## Soups, Salads & Starters

### **French Onion Soup ❖**

*our famous French onion soup, crock-baked and topped with bubbling Swiss cheese - 9*

### **Lobster and Crab Bisque**

*colossal lobster and crab  
cup - 10 bowl - 14*

### **Gazpacho ❖**

*Cup - 6 or bowl - 8*

### **Carrots and Honey**

*Fresh baked carrot bread, served warm with honey-whipped goat cheese, fig jam, baby watercress and ginger-candied walnuts - 11*

### **Scallop Fra Diavolo ❖**

*Pan seared diver scallops with a spicy tomato pomodoro, finished with basil and prosciutto chips - 18*

### **Mixed Greens Salad ❖**

*fresh seasonal vegetables served atop fresh hand-picked greens tossed in our signature orange peppercorn dressing. - 7*

### **Arugula Salad ❖**

*baby arugula & radicchio, with blueberries, zucchini and carrots tossed in peach vinaigrette finished with gorgonzola cheese and toasted walnuts - 9*

### **Caesar Salad ❖**

*romaine hearts and freshly-baked croutons with classic Caesar dressing - 8*

### **Iceberg Wedge ❖**

*with a chopped local bacon, grape tomatoes and Wisconsin buttermilk blue cheese dressing - 9*

### **Easter Eggs ❖**

*colorful deviled eggs with traditional accompaniments - 8*

## Entrées

### **Roasted Rack of Lamb ❖**

*our signature dish, oven-roasted and served with an almond-mint pesto and roasted garlic Yukon Gold mashed potatoes - 39*

### **Smoked Ham ❖**

*Easter tradition, served with herb roasted potatoes and seasonal vegetables - 20*

### **Lobster and Crab Salad ❖**

*Lobster claw, jumbo lump crab, baby watercress, chopped plum tomatoes and scallion on a bed of Boston bibb lettuce with orange peppercorn vinaigrette - 26*

### **Filet Mignon ❖**

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

### **Quinoa and Avocado ❖**

*pan-seared red quinoa and black bean patty topped with sweet red onion marmalade and accompanied by sautéed arugula, house-roasted red peppers and grilled avocado - 20*

### **Atlantic Salmon ❖**

*pan-seared fillet of salmon finished with our maple-scented whole grain mustard glaze, accompanied by wild rice and seasonal vegetables - 26*

### **Angus Rib Eye ❖**

*center-cut Certified Angus rib eye, topped with grilled portabella and roasted garlic Maker's Mark compound butter, served with roasted red potatoes and seasonal vegetables - 34*

### **Crab Cakes**

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

### **Caribbean Pork Mignon ❖**

*Prime Reserve pork loin, served atop grilled asparagus and house roasted pepper, finished with bacon-pineapple jam, Caribbean rum glaze with a coconut accent - 25*

### **Lancaster Chicken ❖**

*Free-range chicken breast, stuffed with Gruyere and caramelized onions, atop fresh spinach with balsamic peppers and cauliflower risotto - 22*



❖ This item can be prepared gluten free upon request