

Welcome to Lambertville Station



Soups, Starters and Salads

French Onion Soup ❖

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

Lobster and Crab Bisque

Cup - 10 Bowl - 14

Gazpacho ❖

Cup - 6 Bowl - 8

Kimchi Tuna ❖

Pepper crusted and pan seared sushi-grade tuna with Korean style kimchi atop seasoned nishiki sticky rice and a touch of wasabi - 17

Iceberg Wedge ❖

a wedge of iceberg lettuce topped with house-made Wisconsin Buttermilk Bleu Cheese dressing and chopped local bacon, garnished with cherry tomatoes - 9

Arugula Salad ❖

baby arugula tossed in our honey mustard dressing with zucchini, carrots, white grapes and radicchio - 9

Caesar Salad ❖

romaine hearts in our classic Caesar dressing topped with freshly baked croutons - 8

Mixed Greens Salad ❖

fresh greens and mixed vegetables with our orange peppercorn dressing - 7

Calamari

seasoned, flash-fried and served with marinara and an Asian sauce for dipping - 12

Scallop Fra Diavolo ❖

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

Entrées

Roasted Rack of New Zealand Lamb ❖

oven-roasted, served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes - 39

Atlantic Salmon ❖

pan-seared salmon fillet finished with a whole grain mustard-maple scented glaze accompanied by quinoa rice pilaf and seasonal vegetables - 26

Filet Mignon ❖

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

Lobster and Crab Salad ❖

lobster claw and jumbo lump crab, baby watercress, chopped plum tomato, daikon radish and scallions on a bed of Boston bibb lettuce with orange peppercorn vinaigrette - 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 lump crab cakes baked with Meyer lemon butter and served with wild rice pilaf and seasonal vegetables - 35

Quinoa and Avocado ❖

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

Halibut Steak ❖

coconut poached halibut fillet served atop pineapple fried rice, accompanied by miso stir fried vegetables - 32

Seared Pork Mignon ❖

Prime Reserve pork, cast iron seared, topped with warm bacon jam, with roasted garlic mashed potatoes and sautéed spinach - 25

Champagne Chicken ❖

Brie-stuffed chicken breast, accompanied by wild rice pilaf, seasonal vegetables, finished with champagne and wild blueberry sauce, fresh sage and toasted almonds - 22

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