

# Christmas Dinner at The Lambertville Station



## Soups, Salads and Small Plates

**Lobster and Crab Bisque – cup 10 bowl - 14**

**Onion Soup - 8**

*crook-baked and topped with bubbling Swiss cheese*

**Butternut Squash Bisque – cup 5 bowl 6**

**Mixed Greens Salad - 6**

*with fresh-cut vegetables and an orange peppercorn vinaigrette*

**Caesar Salad - 7**

*leafy romaine, freshly-baked croutons  
and our classic Caesar dressing*

**Mozzarella Fritti - 13**

*Fulper Farms fresh mozzarella, breaded and flash-fried served with a  
red onion marmalade, fresh basil, prosciutto chips, finished with a drizzle of  
balsamic reduction*

**Frizzled Brussels Sprouts - 11**

*Flash-fried and tossed with cashews in our Asian dipping sauce*

**Smoked Scallops - 15**

*three colossal diver scallops apple smoked and seared, with Szechuan lemon  
honey butter*

**Rabbit Spring Rolls - 14**

*Pekin-style slow cooked hare in a crispy roll with sweet chili sauce*





## **Entrées**

### **Holiday Turkey - 22**

*slow-roasted, served with roasted garlic Yukon Gold mashed potatoes, fresh sage stuffing, classic cranberry dressing, hearty gravy and seasonal vegetables*

### **Crab Cakes - 35**

*colossal crab cakes baked with Meyer lemon butter and accompanied by wild rice pilaf and seasonal vegetables*

### **Filet Mignon - 40**

*with garlic-herb butter, Yukon Gold potatoes and grilled asparagus*

### **Chicken Bruschetta - 19**

*parmesan and herb-crust chicken breast atop butternut squash risotto, with fresh spinach, tomato bruschetta and a balsamic drizzle*

### **Maple Mustard Salmon - 26**

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

### **Black Angus Rib Eye - 32**

*Horseradish-rubbed and char grilled to your desired temperature, served with tomato chutney, seasonal vegetables and roasted garlic Yukon Gold mashed potatoes*

### **Porcini Strudel - 19**

*Mushroom, escarole and white beans mingling in a delicate pastry roll with cauliflower risotto and Madeira glaze*

### **Rack of New Zealand Lamb - 37**

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

### **Quinoa and Avocado - 19**

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

### **Roast Duck - 30**

*half a roast duck with blackberry sauce, herb stuffing and seasonal vegetables*

