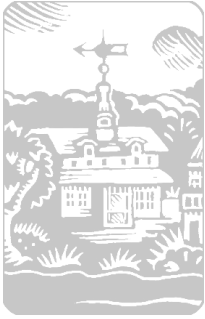


Dinner at Lambertville Station



STARTERS

Lobster and Crab Bisque

Cup 10 Bowl 14

French Onion Soup ❖

Crock-baked and topped with bubbling Swiss cheese 9

Classic Caesar Salad ❖

Romaine hearts tossed with classic Caesar dressing and freshly baked croutons 8

Iceberg Wedge ❖

Wedge topped with our Wisconsin Buttermilk Bleu Cheese dressing, cherry tomatoes and chopped local bacon 10

Greek Salad ❖

Hand-picked greens, roasted peppers, hearts of palm, artichokes, tomatoes, onions and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 11

Arugula Salad ❖

Baby arugula & radicchio, tossed with our basil balsamic vinaigrette, crushed red pepper and toasted almond goat cheese, roasted peppers and sun-dried cranberries 10

Seared Tuna Tacos

Pepper-crusted with wakame salad and sesame ginger sauce 15

Frizzled Brussels Sprouts

Flash-fried and tossed with cashews in our Asian dressing 11

BLT Sliders

“Slow and low” roasted pork belly with a pepper crust, grilled and served on Texas toast with chipotle mayonnaise 13

Rustic Flatbread

Smoky bacon, arugula, caramelized onions, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 13

Calamari

Flash-fried and served with marinara and an Asian sauce 12

Seafood Trio for Two ❖

Colossal lump crab, lobster claw and jumbo shrimp accompanied by complementing sauces 34

❖ 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, served aside a wedge of iceberg 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 28

Filet Mignon ❖

Grilled Premium Gold Angus center cut filet topped with garlic-herb butter, served with au gratin potatoes and roasted pepper coulis 40

Spanakopita Chicken ❖

Free-range Lancaster chicken breast, stuffed with spinach and feta cheese, finished with tzatziki sauce and house-roasted pepper coulis with fennel and cracked pepper risotto 22

Scallops and Shrimp ❖

Diver scallops and jumbo shrimp poached in Moscato wine, served with lobster risotto 34

Vegan Stir Fry

Locally sourced mushrooms sautéed with stir fry vegetables over ginger jasmine rice, finished with General's sauce 18

Crab Cakes

Chesapeake-style lump crab cakes baked with Meyer lemon butter and served with cous cous primavera and Old Bay remoulade 35

Pork Mignon Saison ❖

Prime Reserve pork loin, topped with apple-walnut chutney and served with butternut chevre 25

Roasted Rack of Lamb

New Zealand lollipop lamb chops with our famous almond mint pesto and herb roasted red skin potatoes 40

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 20

Cast Iron NY Strip ❖

Hartley Ranch Angus with caramelized onion and gorgonzola sauce, served with grilled asparagus and roasted pepper coulis 32

Teriyaki Salmon

Norwegian salmon fillet atop ginger Jasmine rice with stir fry vegetables and finished with cashews and teriyaki glaze 27

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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