

Dinner at Lambertville Station



STARTERS

Lobster and Crab Bisque

Cup- \$10 Bowl- \$14

Snapper Soup

Cup- \$9 Bowl- \$13

French Onion Soup

Crock-baked and topped with bubbling Swiss cheese- \$8

Fresh Oysters Daily - Market Price

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 focaccia crostini- \$7

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- \$15

Rustic Flatbread

Smoky bacon, arugula, caramelized onion, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust- \$10

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 tossed in our basil balsamic vinaigrette topped with roasted beets, sliced apples and pears, crumbled blue cheese, dried cranberries and candied pecans- \$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

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- \$24

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

Stuffed Lancaster Chicken

Dijon marinated chicken breast stuffed with white cheddar, sundried tomatoes and fresh baby spinach, accompanied by quinoa-wild rice pilaf and seasonal vegetables- \$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 roasted potatoes and seasonal vegetables- \$35

Pink Pepper Pork Mignon

Prime Reserve pork seared in a cast iron skillet with pink peppercorns, topped with brandy-cider cream with wilted spinach and roasted red potatoes- \$25

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- \$31

Maple Mustard Salmon

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

Short Ribs

Slow cooked blackberry-port short ribs topped with gorgonzola sauce, roasted pears and toasted almonds accompanied by cauliflower risotto- \$28

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