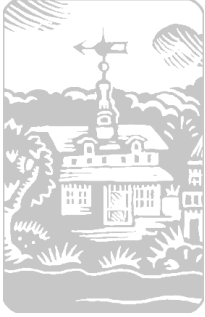


Dinner at Lambertville Station



STARTERS

Lobster and Crab Bisque

Cup 10 Bowl 14

Minestrone ❖

Cup 5 Bowl 6

French Onion Soup ❖

Crock-baked and topped with bubbling Swiss cheese 8

Classic Caesar Salad ❖

Romaine hearts tossed with classic Caesar dressing and freshly baked croutons 7

Frizzled Brussels Sprouts

Flash-fried and tossed with cashews in our Asian dipping sauce 11

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 13

Kimchi Tuna

Pepper-crust and pan seared sushi-grade tuna with Korean style kimchi atop seasoned nishiki sticky rice and a touch of wasabi 16

Rustic Flatbread

Smoky bacon, arugula, caramelized onion, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 11

Greek Salad ❖

Hand-picked greens, roasted peppers, hearts of palm, artichoke, tomato, onion and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 11

Arugula Salad ❖

Baby arugula & kale, spiced apples, farro, and basil balsamic vinaigrette, finished with gorgonzola cheese and toasted almonds 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

❖ 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, grilled and served aside a wedge of iceberg lettuce 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 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

Champagne Chicken ❖

Brie-stuffed chicken breast, accompanied by wild rice pilaf, seasonal vegetables, finished with champagne cranberry sauce and toasted almonds 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 quinoa rice pilaf and seasonal vegetables 35

Brandy Cider Pork ❖

Prime Reserve pork, pepper-crust and seared in a cast iron skillet and served with brandy cider cream, herb-roasted potatoes and sautéed spinach 25

Lamb Porterhouse ❖

Tender, grilled lamb, pan-seared and served with roasted potatoes and roasted carrots, finished with toasted rosemary and Dijon glaze 34

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 32

Teriyaki Salmon

North Atlantic salmon fillet atop ginger Jasmine rice with stir fry vegetables and finished with cashews and teriyaki glaze 26

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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