

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

Gazpacho ❖

Cup 6 Bowl 8

Classic Caesar Salad ❖

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

Iceberg Wedge ❖

A wedge of iceberg lettuce topped with our Wisconsin Buttermilk Bleu Cheese dressing, cherry tomatoes and chopped local bacon 9

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, with blueberries, zucchini and carrots tossed in a peach vinaigrette, finished with gorgonzola cheese and toasted walnuts 9

Kale & Watermelon ❖

Tender baby kale tossed with roasted peppers and almonds in a light honey-balsamic, finished with oranges and goat cheese 9

Frizzled Brussels Sprouts

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

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 17

Rustic Flatbread

Smoky bacon, arugula, caramelized onions, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 12

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 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, grilled and served as 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 28

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

Lancaster Chicken ❖

Free-range chicken breast, stuffed with Gruyere and caramelized onions, atop fresh spinach with balsamic peppers and cauliflower risotto 22

Lobster and Crab Salad ❖

Lobster claw, jumbo lump crab, baby watercress, chopped plum tomatoes and scallion on a bed of Boston bibb lettuce with our orange peppercorn vinaigrette 26

Scallops and Shrimp ❖

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

Crab Cakes

Chesapeake-style colossal lump crab cakes baked with Meyer lemon butter and served with quinoa rice pilaf and seasonal vegetables 35

Caribbean Pork Mignon ❖

Prime Reserve pork loin, served atop grilled asparagus and house roasted pepper, finished with bacon-pineapple jam, Caribbean rum glaze with a coconut accent 25

Lamb Porterhouse ❖

Tender, grilled lamb, pan-seared and served with roasted potatoes and grilled asparagus, 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 20

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

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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