

Lambertville Station Easter Dinner

Soups, Salads & Starters

French Onion Soup ❖

our famous French onion soup, crock-baked and topped with bubbling Swiss cheese - 9

Lobster and Crab Bisque

*colossal lobster and crab
cup - 10 bowl - 14*

Gazpacho ❖

Cup - 6 or bowl - 7

Carrots and Honey

Fresh baked carrot bread, served warm with honey-whipped goat cheese, fig jam, baby watercress and ginger-candied walnuts - 11

Scallop Fra Diavolo ❖

Pan seared diver scallops with a spicy tomato pomodoro, finished with basil and prosciutto chips - 18

Mixed Greens Salad ❖

fresh seasonal vegetables served atop fresh hand-picked greens tossed in our signature orange peppercorn dressing. - 7

Arugula Salad ❖

baby arugula tossed in our honey mustard dressing with zucchini, carrots, white grapes and radicchio - 9

Caesar Salad ❖

romaine hearts and freshly-baked croutons with classic Caesar dressing - 8

Iceberg Wedge ❖

with a chopped local bacon, grape tomatoes and Wisconsin buttermilk blue cheese dressing - 9

Easter Eggs ❖

colorful deviled eggs with traditional accompaniments - 8

Entrées

Roasted Rack of Lamb ❖

our signature dish, oven-roasted and served with an almond-mint pesto and roasted garlic Yukon Gold mashed potatoes - 39

Smoked Ham ❖

Easter tradition, served with herb roasted potatoes and seasonal vegetables - 20

Lobster and Crab Salad ❖

cold water lobster, colossal crabmeat, baby watercress, diced plum tomato, sliced scallion and shaved daikon radish on a bed of Boston bibb lettuce with orange peppercorn vinaigrette - 30

Filet Mignon ❖

char-grilled Certified Premium Gold Angus center cut filet topped with garlic-herb butter, served with grilled asparagus and roasted garlic Yukon Gold mashed potatoes - 40

Quinoa and Avocado ❖

pan-seared red quinoa and black bean patty topped with sweet red onion marmalade and accompanied by sautéed arugula, house-roasted red peppers and grilled avocado - 20

Atlantic Salmon ❖

pan-seared fillet of salmon finished with our maple-scented whole grain mustard glaze, accompanied by wild rice and seasonal vegetables - 26

Angus Rib Eye ❖

center-cut Certified Angus rib eye, topped with grilled portabella and roasted garlic Maker's Mark compound butter, served with roasted red potatoes and seasonal vegetables - 34

Baked Crab Cakes

colossal crab baked with Meyer lemon butter, accompanied by roasted potatoes and seasonal vegetables - 35

Seared Pork Mignon ❖

Prime Reserve pork, cast iron seared, topped with warm bacon jam, with roasted garlic mashed potatoes and sautéed spinach - 25

Champagne Chicken ❖

Brie-stuffed chicken breast, accompanied by wild rice pilaf, seasonal vegetables, finished with champagne and wild blueberry sauce, fresh sage and toasted almonds - 22



❖ This item can be prepared gluten free upon request