

## Lite Fare at the Lambertville Station

### Soups and Shareables

#### Lobster and Crab Bisque

Cup- \$10 Bowl- \$14

#### French Onion Soup Crock

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

#### Snapper Soup

Cup- \$9 Bowl- \$13

#### Fresh Oysters Daily – Market Price

#### 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

#### 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

#### Arugula Salad

Baby arugula tossed in our basil balsamic vinaigrette topped with roasted beets, sliced apples, pears, crumbled blue cheese, dried cranberries and candied pecans- \$9

#### Mushroom Ravioli

Tossed in truffle oil and fresh herbs- \$10

#### Cheese Tasting

A contrasted plate of Chef's choice with white truffle honey and sliced artisan bread- \$17

#### 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

#### Margherita

Old world style fresh mozzarella flatbread with tomato Pomodoro and fresh basil- \$9

#### Rustic Flatbread

Smoky bacon, caramelized onion, peppery arugula dried cranberry and smoked mozzarella flatbread- \$10

### Salads, Sandwiches and Small Entrées

#### Greek Shrimp Salad

Roasted peppers, hearts of palm, artichoke, tomato, onion, olives, and hand-picked greens, tossed in a classic Greek vinaigrette and topped with feta cheese and grilled colossal shrimp- \$16

#### Classic Caesar Salad

Chopped romaine hearts tossed with classic Caesar dressing and topped with freshly baked croutons- Available with Shrimp \$16, Chicken \$16, Salmon \$18, Meyer's Steak \$20

#### Lobster and Crab Salad

Lobster claw, jumbo lump crab, baby watercress, chopped plum tomato, daikon radish and scallion on a bed of Boston bibb lettuce, with our orange peppercorn vinaigrette- \$24

#### Turkey and Brie Sandwich

Sliced turkey breast and double cream brie cheese with raspberry mayonnaise, grilled in a panini press- \$14

#### Black Bean and Basmati Burger

Slow-cooked black turtle beans and whole grain basmati rice, jalapeño and cumin, served with pepper Jack cheese and guacamole on an eight-grain wheat bun- \$11

#### French Dip Cheesesteak

Sliced slow roasted Certified Angus beef piled high on a French baguette with sautéed onions and melted horseradish-accented white cheddar with au jus for dipping- \$13

#### Grilled Chicken Sandwich

Chicken breast topped with house crafted bacon, onion and golden raisin jam and melted white cheddar cheese on a toasted brioche bun- \$13

#### Black Angus Burger- \$13

INCLUDES 2 TOPPINGS – EACH ADDITIONAL TOPPING 75¢  
Swiss Aged Cheddar American Bacon Caramelized Onions Mushrooms House-roasted Peppers

#### Fish Taco

Pan-blackened White River Basa with lettuce, tomato, pico de gallo, Jack and cheddar cheeses rolled in a fresh flour tortilla, served with black beans and Cuban rice- \$13

#### Fish and Chips

Beer-battered and served with French fries and rémoulade- \$13

#### 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

#### 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

#### Chicken Salad with Walnuts

Roasted chicken with walnuts and fresh fruit in our honey mustard dressing- \$12