

Lite Fare at the Lambertville Station

Soups and Shareables

Lobster and Crab Bisque

Cup 10 Bowl 14

French Onion Soup Crock ❖

Crock-baked & topped with bubbling Swiss cheese 8

Minestrone ❖

Cup 5 Bowl 6

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

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

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 and kale, spiced apples, farro and basil balsamic vinaigrette, finished with gorgonzola cheese and toasted almonds 9

Cheese Tasting ❖

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

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 11

Frizzled Brussels Sprouts

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

Salads, Sandwiches and Small Entrées

Greek Shrimp Salad ❖

Grilled colossal shrimp atop hand-picked greens, roasted peppers, hearts of palm, artichoke, tomato, onion and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 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 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, panini press grilled 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

Black Angus Burger 13 ❖

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

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-roasted red peppers and Manchego cheese over baby arugula on a toasted brioche bun 13

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 25

❖ *This item can be prepared Gluten Free; please inform your server (Not for extreme cases)*