

Lunch at Lambertville Station

APPETIZERS

Lobster and Crab Bisque

Cup 10 Bowl 14

French Onion Soup ❖

Crock-baked and topped with bubbling Swiss cheese 9

Frizzled Brussels Sprouts

Flash-fried and tossed with cashews in our Asian dressing 11

Rustic Flatbread

Smoky bacon, arugula, caramelized onions, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 13

Calamari

Flash-fried and served with marinara and an Asian sauce 12

Seared Tuna Tacos

Pepper-crusted with wakame salad and sesame ginger sauce 15

SANDWICHES

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, whole grain basmati rice, served with pepper Jack cheese and guacamole on an eight-grain wheat bun 11

Classic Gyro

Your choice of chicken or lamb served on a pita with lettuce, tomato, red onion and tzatziki sauce, accompanied by a Greek salad 13

Grilled Quinoa Wrap

Quinoa patty with fresh spinach, pico de gallo, roasted tomato salsa, Jack and cheddar cheeses 11

BLT Sliders

“Slow and low” roasted pork belly with a pepper crust, grilled and served on Texas toast with chipotle mayonnaise 13

French Dip Cheesesteak ❖

Slow-roasted Certified Angus beef piled high on a French baguette with sautéed onions, melted white cheddar and horseradish au jus for dipping 14

Grilled Chicken Sandwich ❖

Chicken breast topped with bacon-onion jam over fresh baby spinach on a toasted brioche bun 13

Black Angus Burger 14 ❖

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING \$1.50

Swiss Aged Cheddar American Bacon Caramelized Onions Mushrooms
House-roasted Peppers

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

SALAD ENTRÉES

The Chopped Salad ❖

A dozen assorted seasonal vegetables tossed with shredded iceberg lettuce and our homemade Wisconsin Buttermilk Bleu Cheese dressing and finished with sea salted potato crisps 12 Add grilled chicken 16

Greek Shrimp Salad ❖

Grilled colossal shrimp atop hand-picked greens, roasted peppers, hearts of palm, artichokes, tomatoes, onions and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 17

Chicken Salad with Walnuts ❖

Roasted chicken with walnuts and fresh fruit in our honey mustard dressing 13

Classic Caesar Salad ❖

Romaine hearts with classic Caesar dressing and topped with house-made croutons - available with Shrimp 17, Chicken 16, Salmon 18 or Meyer's Steak 22

Lobster and Crab Salad ❖

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

ENTRÉES

Fish Taco

Pan-blackened White River Basa with 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

Crab Cake

Chesapeake-style lump crab cake baked with Meyer lemon butter, served with cous cous primavera and Old Bay remoulade 17

Teriyaki Salmon

Norwegian salmon fillet atop ginger Jasmine rice with stir fry vegetables and finished with teriyaki glaze and cashews 17

Meyer's Farm Steak

Tender sirloin served atop herb roasted potatoes, finished with caramelized onion and gorgonzola sauce 22

Jambalaya

A classic blend of chicken, sausage, fish, scallops and shrimp simmered in a spicy Creole sauce, served over Southern red rice 18

Seafood Crêpe

Shrimp, scallops, lobster, crab and whitefish simmered in lobster cream with jasmine rice 17

Station Meatloaf

Our bacon-wrapped classic meatloaf, served with herb-roasted potatoes, finished with gravy 15

Vegan Stir Fry

Locally sourced mushrooms sautéed with stir fry vegetables and finished with General's sauce over ginger Jasmine rice 12

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