

Lunch at Lambertville Station

APPETIZERS

Lobster and Crab Bisque

Cup 10 Bowl 14

Minestrone ❖

Cup 5 Bowl 6

French Onion Soup ❖

Crock-baked and topped with bubbling Swiss cheese 8

Rustic Flatbread

Smoky bacon, arugula, caramelized onion, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 11

Frizzled Brussels Sprouts

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

Calamari

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

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, jalapeño and cumin, 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 12

Grilled Quinoa Wrap

A quinoa patty folded into a flour tortilla 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 bibb lettuce, sliced tomatoes and chipotle mayonnaise 13

French Dip Cheesesteak ❖

Sliced, slow-roasted Certified Angus beef piled high on a French baguette with sautéed onions, melted white cheddar and horseradish 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

Black Angus Burger 13 ❖

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 75¢

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 11 Add grilled chicken 14

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

Roasted Turkey Salad ❖

Cider-marinated turkey London broil with baby arugula & kale, spiced apples, farro and basil balsamic vinaigrette, finished with toasted almonds and gorgonzola cheese 14

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 or 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

ENTRÉES

Station Meatloaf

Our bacon-wrapped classic, ground beef baked with vegetables, herbs and spices and served with herb-roasted potatoes, seasonal vegetables and finished with gravy 15

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

Crab Cake

Chesapeake-style colossal lump crab cake baked with Meyer lemon butter, served with quinoa rice pilaf and seasonal vegetables 17

Teriyaki Salmon

North Atlantic salmon fillet atop ginger Jasmine rice with stir fry vegetables and finished with cashews and teriyaki glaze 16

Jambalaya

A classic blend of chicken, sausage, fish, scallops and shrimp simmered in a spicy Creole sauce, served over Southern red rice 15

Winter Seafood Crêpe

Shrimp, scallops, lobster, crab and whitefish, spinach and tomatoes simmered in creamy tarragon sauce and served with seasonal vegetables 15

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

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