

# Welcome to Lambertville Station



## Soups, Starters and Salads

### **French Onion Soup ❖**

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

### **Lobster and Crab Bisque**

*Cup - 10      Bowl - 14*

### **Gazpacho ❖**

*Cup - 6      Bowl - 7*

### **Kimchi Tuna ❖**

*Pepper crusted and pan seared sushi-grade tuna with Korean style kimchi atop seasoned nishiki sticky rice and a touch of wasabi - 16*

### **Iceberg Wedge ❖**

*a wedge of iceberg lettuce topped with house-made Wisconsin Buttermilk Bleu Cheese dressing and chopped local bacon, garnished with cherry tomatoes - 9*

### **Arugula Salad ❖**

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

### **Caesar Salad ❖**

*romaine hearts in our classic Caesar dressing topped with freshly baked croutons - 8*

### **Mixed Greens Salad ❖**

*fresh greens and mixed vegetables with our orange peppercorn dressing - 7*

### **Calamari**

*seasoned, flash-fried and served with marinara and an Asian sauce for dipping - 12*

### **Scallop Fra Diavolo ❖**

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

## Entrées

### **Roasted Rack of New Zealand Lamb ❖**

*oven-roasted, served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes - 39*

### **Atlantic Salmon ❖**

*pan-seared salmon fillet finished with a whole grain mustard-maple scented glaze accompanied by quinoa rice pilaf and seasonal vegetables - 26*

### **Filet Mignon ❖**

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

### **Lobster and Crab Salad ❖**

*lobster claw and jumbo lump crab, baby watercress, chopped plum tomato, daikon radish and scallions on a bed of Boston bibb lettuce with orange peppercorn vinaigrette - 30*

### **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*

### **Crab Cakes**

*Chesapeake-style colossal lump crab cakes baked with Meyer lemon butter and served with wild rice pilaf and seasonal vegetables - 35*

### **Quinoa and Avocado ❖**

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

### **Halibut Steak ❖**

*coconut poached halibut fillet served atop pineapple fried rice, accompanied by miso stir fried vegetables - 32*

### **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; please inform your server  
(Not for extreme cases)*