

Thanksgiving Dinner at The Lambertville Station



Soups, Salads and Starters

Onion Soup - 8

crook-baked and topped with bubbling Swiss cheese

Lobster and Crab Bisque – cup 10 bowl 14

Pumpkin Bisque – cup 5 bowl 6

with smoked goat cheese

Caesar Salad - 7

*leafy romaine, freshly-baked croutons
and our classic Caesar dressing*

Mixed Greens Salad - 6

with fresh-cut vegetables and an orange peppercorn vinaigrette

Iceberg Wedge - 9

*topped with our Wisconsin Buttermilk Bleu Cheese
dressing and crispy chopped bacon, and garnished with grape tomatoes*

Frizzled Brussels Sprouts - 11

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

Smoked Scallops - 15

*three colossal diver scallops apple smoked and seared, with Szechuan
lemon honey butter*

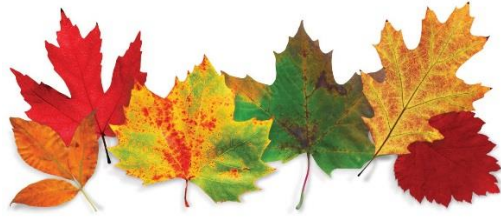
Rabbit Spring Rolls - 14

Pekin-style slow cooked hare in a crispy roll with sweet chili sauce

Kimchi Tuna - 16

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





Entrées

Holiday Turkey - 22

slow-roasted, served with roasted garlic Yukon Gold mashed potatoes, seasonal vegetables, fresh sage stuffing, classic cranberry dressing and hearty gravy

Baked Crab Cakes - 35

colossal crab baked with Meyer lemon butter, accompanied by wild rice pilaf and seasonal vegetables

Filet Mignon - 40

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

Chicken Bruschetta - 19

parmesan and herb-crusted chicken breast atop butternut squash risotto, with fresh spinach, tomato bruschetta and a balsamic drizzle

North Atlantic Salmon - 26

pan-seared salmon fillet topped with whole grain mustard-maple scented glaze, served with rice and seasonal vegetables,

Black Angus Rib Eye - 32

Horseradish-rubbed and char grilled to your desired temperature, served with tomato chutney, seasonal vegetables and roasted garlic Yukon Gold mashed potatoes

Porcini Strudel - 19

Mushroom, escarole and white beans mingling in a delicate pastry roll with cauliflower risotto and Madeira glaze

Rack of New Zealand Lamb - 37

our signature dish; oven-roasted, and served with almond-mint pesto and roasted garlic Yukon Gold mashed potatoes

Quinoa and Avocado - 19

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

Brandy Cider Pork - 25

brandy cider cream served over a pepper-crusted pork loin with herb roasted potatoes and sautéed spinach



EXTEND THE FEAST- \$10
TAKE HOME NEATLY PACKAGED SERVINGS OF
TURKEY, STUFFING, GRAVY AND CRANBERRY
SAUCE