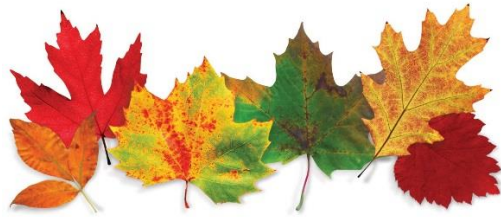


Thanksgiving Dinner at The Lambertville Station



Soups, Salads and Starters

Homemade Bread Basket 6
with Vermont Whipped Butter

Onion Soup ❖ 9
crook-baked and topped with bubbling Swiss cheese

Lobster and Crab Bisque cup 10 bowl 14

Butternut Squash Bisque ❖ cup 6 bowl 7

Caesar Salad ❖ 9
*leafy romaine, freshly-baked croutons
and our classic Caesar dressing*

Mixed Greens Salad ❖ 7
with fresh-cut vegetables and an orange peppercorn vinaigrette

Iceberg Wedge ❖ 11
*topped with our Wisconsin Buttermilk Bleu Cheese dressing,
crispy chopped bacon, and garnished with grape tomatoes*

Frizzled Brussels Sprouts 12
Flash-fried and tossed with cashews in our Asian dipping sauce

Seared Scallops ❖ 18
three colossal diver scallops with applewood smoked pumpkin butter

Duck Spring Rolls 15
Pekin-style slow cooked duck confit in a crispy roll with sweet chili sauce

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





Entrées

Holiday Turkey 25

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

Baked Crab Cakes 36

colossal crab baked with Meyer lemon butter, accompanied by cous cous primavera

Filet Mignon ❖ 42

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

Lancaster Chicken ❖ 24

Free-range breast seared and served with local wild mushrooms, finished with Marsala sauce over fresh spinach and Jasmine rice

Salmon Teriyaki 28

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

Black Angus Rib Eye ❖ 34

Char grilled to your desired temperature, served with caramelized onion and gorgonzola sauce with roasted garlic Yukon Gold mashed potatoes

Rack of New Zealand Lamb ❖ 40

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

Vegan Meatloaf ❖ 22

Zucchini "bacon" wrapped Impossible loaf finished with cashew and roasted acorn squash gravy with roasted red potatoes



EXTEND THE FEAST- \$10

**TAKE HOME NEATLY PACKAGED SERVINGS OF
TURKEY, STUFFING, GRAVY AND CRANBERRY
SAUCE**