

LAMBERTVILLE STATION

.STARTERS.

Homemade Bread Basket 6

Whipped Vermont butter

Lobster and Crab Bisque cup 15 bowl 19

French Onion Soup 12

Frizzled Brussels Sprouts 12

bacon | cashews | mustard honey glaze

Calamari 15

marinara | jalapeño aioli | teriyaki | sweet chili

Rustic Flatbread 15

smoky bacon | caramelized onions | arugula
dried cranberry | smoked mozzarella

Caprese Flatbread 14

prosciutto | arugula | mozzarella | roasted peppers

Station Nachos 13

house potato chips | black beans | pico de gallo
sliced jalapenos | cheese | sour cream avocado
barbecue beef 10 | chicken 8 | smoked portabella 9

New Zealand Lamb Chops 24

mint chimichurri

Pork Belly Satay 13

local bucks pork | curry char siu glaze | house pickles

Tuna Tartare 14

avo | honey soy glaze | sesame | black garlic aioli |
puffed rice

.SANDWICHES.

Black Angus Burger 16

INCLUDES 2 TOPPINGS. EACH ADD'L TOPPING \$1.5
Swiss | aged cheddar | American | bacon | peppers
caramelized onions | mushrooms

Turkey Cobb 15

blue cheese | egg | avo | bacon | spinach
sourdough

South Philly Porto 17

smoked portobello | broccoli rabe | aged provolone
long hots | fennel aioli | torpedo

Grilled Chicken 15

bacon jam | Swiss | avo | brioche

Quinoa and Black Bean Burger 16

pepper jack cheese | multigrain | avocado

Po Boy

beer battered | lettuce | tomato | Cajun rémoulade
shrimp 18 | fish 16 | oysters 17

*. Any parties over six will be
charged an automatic 20% gratuity.*

*.A \$6 charge will be added to
any split sandwich, entrée or
entree salad.*

.SALADS.

Greek 13

hand-picked greens | roasted peppers
hearts of palm | artichokes | tomatoes | onions
olives | feta cheese
Shrimp 15 | Chicken 11 | Salmon 16 | Steak 17

Classic Caesar 12

Shrimp 15 | Chicken 11 | Salmon 16 | Steak 17

Lobster and Crab 34

lobster claw | jumbo lump crab | baby watercress
plum tomatoes | scallion | bibb lettuce
orange peppercorn vinaigrette

Burrata Salad 14

kale | arugula | tomato | basil balsamic |
castelvetrano olives
Shrimp 15 | Chicken 11 | Salmon 16 | Steak 17

Duck Salad 22

smoked moularde | spinach | dried cherries | chevre
raspberry truffle vinaigrette | toasted almonds

.BRUNCH ENTREES.

Eggs Benedict 18

poached eggs | English muffin | hollandaise
home fries

Choice of:

spinach & tomato | Canadian bacon
local bacon | smoked salmon

Three Cheese Omelet 16

Jack | American | cheddar cheese
home fries | sausage

Huevos Rancheros 16

tortillas | refried beans | chorizo | pico de gallo
lettuce | cheese | poached eggs | salsa | sour cream

Meyer Steak & Eggs 24

sirloin | scrambled eggs | toasted English muffin
home fries

Breakfast Quesadilla 16

Scrambled eggs | bacon | avocado | Jack | cheddar
home fries

Lobster Cake 26

lobster claw | colossal crab | scallop mousse
red pepper aioli | spinach risotto

Filet Mignon 48


brie bearnaise | asparagus | lyonnaise potatoes


Wagyu Rib Eye 56

ancho rubbed | smoked onion rings | asparagus
white barbecue

Veal Chop 33

apricot chutney | marrow morel butter
roasted red potatoes

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

 This item can be prepared as a vegetarian dish