



Christmas Dinner at The Lambertville Station

Soups, Salads and Small Plates

Homemade Bread Basket - 6

Vermont Whipped Butter

Lobster and Crab Bisque

Cup - 15 | Bowl - 19

Truffled Vegetable Minestrone

Cup - 8 | Bowl - 11

Winter Greens - 14

Artisanal Mix | Apples | Pears | Pecans | Warm Mustard Dressing

Caesar Salad - 12

Leafy Romaine | Freshly-Baked Croutons | Dressing

Frizzled Brussel Sprouts - 14

Local Pork Belly | Hot Honey

Seafood Trio for Two - 40

Colossal Crab | Lobster Claws | Cocktail Shrimp | Dipping Sauces

Calamari - 16

Flash-Fried | Banana Peppers | Sweet Chili

Mozzarella Fritti - 16

Crispy Mozzarella | Red Onion Marmalade | Balsamic | Grape Tomato Pomodoro

Entrées

Glazed Ham - 30

Slow Smoked Ham | Pineapple Chutney

Turnip and Spinach au Gratin | Sautéed Vegetables

Grilled Ribeye - 46

Center Cut Angus | Roasted Garlic Mashed

Mushroom Demi-Glace | Asparagus

Surf & Turf - 43

Center Cut Strip | Colossal Shrimp

Turnip and Spinach au Gratin | Marrow Morel Butter

Atlantic Salmon - 34

Seared Salmon | Maple Bourbon Glaze

Herb Risotto | Pepper Coulis

Rack of New Zealand Lamb - 48

Oven Roasted | Mint Gremolata

Roasted Garlic Mashed | Asparagus

Ricotta Gnocchi - 25

Roasted Squash | Arugula

Garlic | Pear Wine Sauce

Roast Duck - 36

Maple Leaf Farms Half Duck

Apple Walnut Chutney | Garlic Mashed | Asparagus

Lobster Cakes - 50

Lobster Claw | Lump Crab | Scallop Mousse

Toasted Orange Aioli | Herb Risotto | Pepper Coulis