

# Lambertville Station Easter Dinner

## Soups, Salads & Starters

### Homemade Bread Basket

*Vermont whipped butter - 6*

### French Onion Soup 🌾

*crock-baked and topped with bubbling Swiss cheese - 12*

### Lobster and Crab Bisque

*colossal lobster and crab cup - 15 bowl - 19*

### Frizzled Brussels

*bacon, pecans, mustard honey glaze - 12*

### Arugula Fig Salad 🌾

*baby arugula, figs, apples, balsamic dressing, shaved Manchego - 13*

### Caesar Salad 🌾

*romaine, croutons, Caesar dressing - 12*

### Calamari

*marinara, jalapeño aioli, teriyaki, sweet chili - 15*

### Burrata 🌾

*field greens, red wine vinaigrette, olives, roasted pepper and prosciutto - 14*

## Entrées

### Roasted Rack of Lamb 🌾

*oven-roasted and served with rosemary Dijon cream and roasted garlic mashed potatoes - 42*

### Honey Glazed Ham 🌾

*scalloped potatoes, glazed carrots - 28*

### Lobster and Crab Salad 🌾

*lobster claw, colossal lump crab, baby watercress, plum tomatoes, scallion, Boston bibb lettuce with orange peppercorn vinaigrette - 34*

### Filet Mignon 🌾

*char-grilled, red wine reduction, roasted garlic mashed potatoes, asparagus - 48*

### Pistachio Crusted Salmon 🌾

*ginger citrus beurre blanc, wild rice pilaf - 29*

### Crab Cakes

*Chesapeake-style colossal crab cakes, baked, black garlic tartar sauce, wild rice pilaf, sauteed vegetables - 42*

### Lancaster Chicken 🌾

*seared breast, roasted grape tomatoes, cannellini beans, porcini jus - 25*

### Ricotta Gnocchi 🌿

*arugula pesto, roasted grapes, toasted walnuts - 22*

*Add Grilled Chicken - 11 Shrimp - 15*

🌾 This item can be prepared Gluten Free;  
please inform your server (Not for extreme cases)  
🌿 This item can be prepared as a vegetarian dish

