

Thanksgiving Dinner at The Lambertville Station



Soups, Salads and Starters

Homemade Breadbasket 6

with Vermont Whipped Butter

Onion Soup ❖ 10

crook-baked and topped with bubbling Swiss cheese

Lobster and Crab Bisque cup 11 bowl 16

Pumpkin Bisque ❖ 8 cup 9 bowl

Caesar Salad ❖ 10

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

Pear Salad ❖ 12

*Bartlet pear, candied walnuts, red onion, arugula,
Gorgonzola dressing*

Frizzled Brussels Sprouts 12

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

Sweet Potato Gnocchi 14

Apples, sage, brown butter, chevre

Cranberry Brie Tart 18

Roasted cranberry, whipped brie, almond brittle

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





Entrées

Holiday Turkey 30

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

Crab Cakes 42

colossal crab baked, roasted root vegetables, grilled avocado, remoulade

Lancaster Chicken ❖ 30

Cider glaze, whipped sweet potatoes, arugula

Filet Mignon ❖ 48

Caramelized shallots in brandy cream, scalloped potatoes, sauteed spinach

Atlantic Salmon ❖ 34

Crispy skin, maple mustard glaze, Jasmine rice with braised greens

Mocha Rubbed Rib Eye ❖ 48

Seared with red wine reduction, roasted garlic mashed potatoes, asparagus

Rack of New Zealand Lamb ❖ 42

Rosemary Dijon crust, demi-glace, roasted garlic mashed potatoes, asparagus

Butternut Squash Stew ❖ 28

Chickpeas, lentils, rich broth, cilantro, flatbread



EXTEND THE FEAST- \$14

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