



Lunch at Lambertville Station

Starters

Today's Soup

Cup \$3.50 Bowl \$4.25

Manhattan Clam Chowder

Cup \$4.95 Bowl \$5.95

French Onion Soup

our famous French Onion Soup, crock-baked & top-layered with bubbling Swiss cheese - \$5.50

Caesar Salad

*crisp romaine lettuce tossed with freshly-baked croutons
in a classic Caesar dressing - \$4.95*

Mixed Green Salad

*baby field greens, radishes, shaved carrots, cucumbers & cherry tomatoes,
finished with a fresh oregano-red wine dressing - \$4.75*

Tropical Salad

*toasted almonds, Mandarin oranges & shaved coconut
on a bed of seasonal greens,
tossed in our signature Honey Mustard Dressing - \$4.95*

Iceberg Wedge

served with blue cheese dressing & crumbled bacon - \$4.95

Salad Entrées

Smoked Salmon Chopped Salad

*smoked salmon on a bed of chopped bruschetta & baby greens,
topped with hard-boiled egg & bagel chips - \$9.95*

Grilled Chicken Caesar Salad

*crisp romaine lettuce & freshly-baked croutons
in a classic Ceasar dressing,
topped with grilled, dry-rubbed breast of chicken - \$8.95*

Turkey London Broil Salad
*marinated grilled turkey London broil, cooled & served on arugula
drizzled with a herb dressing, with hearts of palm,
artichoke hearts, sliced black olives & feta cheese - \$8.95*

Lobster & Crab Salad
*lobster & jumbo lump crab set atop Boston bib lettuce with
artichoke hearts, julienned peppers & red onion,
with a tarragon-Dijon dressing - \$11.95*

Chicken-Walnut Salad
*grilled breast of chicken & toasted walnuts in our
Honey Mustard Dressing, served with fresh fruit - \$8.95*

From the Grill

Chicken Sandwich
*dry-rubbed grilled chicken breast,
served with seasoned fries - \$8.45*
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢

Butcher's Choice
*8-oz. of ground sirloin with lettuce, tomato & onion,
served with seasoned fries - \$7.95*
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢

Choice of Toppings
Swiss Provolone Aged Cheddar American Monterey Jack
Bacon Onions Mushrooms Peppers

Sandwiches

Chesapeake Bay Crab Cake Sandwich
*sautéed jumbo lump crab cake with an
"Old Bay" remoulade, served with seasoned fries - \$10.95*

Philadelphia Cheese Steak
*a South Philly classic with American cheese, sautéed
onions & peppers, served with seasoned fries - \$8.45*

French Dip
thin slices of roast beef on French bread, served with au jus & seasoned fries - \$8.45

Turkey Club Wrap
*slow-roasted breast of turkey, crisp bacon, lettuce,
onion & tomato in a flour tortilla, served with a side salad - \$7.95*

Cuban Sandwich
*thinly-sliced roast pork with cured ham, Swiss cheese, sliced pickles & garlic aioli,
grilled in a Cuban sandwich press & served with seasoned fries - \$8.45*

Turkey & Brie Sandwich

slow-roasted breast of turkey & brie cheese with raspberry mayonnaise, grilled in a Cuban sandwich press, & served with seasoned fries \$8.45

Entrées

Chesapeake Bay Crab Cake

sautéed jumbo lump crab cake with an "Old Bay" remoulade, served with wild rice pilaf & seasonal vegetables - \$10.95

Fried Oysters

Southern-fried & served with our Chicken-Walnut Salad - \$10.95

Mom's Meatloaf

the ultimate comfort food - seasoned beef with onions & peppers, served with roasted garlic-mashed potatoes & a mushroom gravy - \$8.95

Tilapia Florentine

pan-seared egg-battered fillet of fish in a wine sauce, tossed with fresh spinach & served with wild rice pilaf - \$9.95

Beef Pappardelle

beef & garden fresh vegetables pan-seared in olive oil, tossed with fresh pappardelle pasta & topped with fresh herbs - \$9.95



Our dishes are all prepared
using herbs fresh from our garden.

Station Pub Menu

Starters

Fried Calamari

*seasoned-floured, flash-fried calamari tossed with jalapeno peppers, fresh mango, cilantro & fresh-squeezed lime juice,
served with an Asian dipping sauce - \$8.95*

Buffalo Wings

served with celery sticks & blue cheese dressing - \$5.95

Shrimp Cocktail

served with a traditional cocktail sauce - \$8.95

Steamed Clams

*little neck clams steamed in a garlic-herbed butter broth,
accented with plum tomatoes & fresh basil - \$8.25*

Pub Nachos

*an array of cheeses on a bed of tortilla chips - \$6.95
with alligator chili - \$8.95*

Soups

Soup of the Day

chef's daily creation

Cup - \$3.50 Bowl - \$4.25

Manhattan Clam Chowder

Cup - \$4.95 Bowl - \$5.95

French Onion Soup

*our famous onion soup, crock-baked
& top-layered with bubbling Swiss cheese - \$5.50*

Entrées

Crab Cake Sandwich

*sautéed jumbo lump crab cake, served with
"Old Bay" remoulade, & seasoned fries - \$10.95*

Philadelphia Cheese Steak

*a South Philly classic with American cheese,
sautéed onions & peppers, served with seasoned fries - \$8.45*

From The Grill

Grilled Chicken Sandwich

dry-rubbed grilled chicken, served with seasoned fries - \$8.45
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢

Butcher's Choice Burger

*8 oz. ground sirloin with lettuce, tomato & onion,
served with seasoned fries - \$7.95*
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢

Choice of Toppings

Swiss	Provolone	Aged Cheddar	American	Monterey Jack
	Bacon	Onions	Mushrooms	Peppers

From the Panini Grill

Turkey & Brie with raspberry mayonnaise
served with seasoned fries - \$8.45

Cuban Sandwich of roast pork, cured ham, Swiss cheese, pickles, & garlic-mayonnaise, served with seasoned fries - \$8.45

Grilled Chicken Caesar Salad

*crisp romaine lettuce & freshly-baked croutons in a classic Caesar dressing,
topped with grilled dry-rubbed chicken - \$8.95*

New York Strip Steak

*16 oz. choice New York strip steak served with
roasted garlic-mashed potatoes & seasonal vegetables - \$16.95*

Nightly Specials

(served from 4 PM until closing)

Monday & Tuesday - Burger Night

8 oz. Cheeseburger - the Best in Town! - \$4.95

Wednesday & Thursday - Prime Rib

*16 oz. rib served with roasted garlic-mashed potatoes
& seasonal vegetables - \$12.95*

Side Orders

Seasoned Fries - \$1.95
Cheese Fries - \$2.75
Garlic Mashed Potatoes - \$1.95
Rice Pilaf - \$1.95
Vegetable du jour - \$1.95

Desserts

Ice Cream Truffle - \$4.95
Sorbet du Jour - \$4.95
Angel Food Cake - \$4.25
Telegrapher - \$4.50
Grand Marnier Sabayon - \$5.25

LIVE ENTERTAINMENT FRIDAY & SATURDAY
LOCAL SINGER/SONGWRITER NIGHT THURSDAYS
TRIVIA NIGHT TUESDAYS



Our dishes are all prepared
using herbs fresh from our garden.



Brunch at Lambertville Station

Appetizers

Today's Soup

Cup - \$3.50 Bowl - \$4.25

Manhattan Clam Chowder

Cup - \$4.95 Bowl - \$5.95

French Onion Soup

our famous French Onion Soup, crock-baked & top-layered with bubbling Swiss cheese - \$5.50

Caesar Salad

crisp romaine lettuce tossed with freshly-baked croutons in a classic Caesar dressing - \$4.95

Mixed Green Salad

baby field greens, radishes, shaved carrots, cucumbers & cherry tomatoes, finished with a fresh oregano-red wine dressing - \$4.75

Tropical Salad

toasted almonds, Mandarin oranges & shaved coconut on a bed of seasonal greens, tossed in our signature Honey Mustard Dressing - \$4.95

Calamari

seasoned-floured, flash-fried calamari tossed with fresh jalapeño peppers, fresh mango & cilantro, with fresh-squeezed limes, served with an Asian dipping sauce - \$9.95

Eggs

Classic Eggs Benedict

*poached eggs & Canadian bacon on toasted English muffins,
accented with hollandaise sauce & served with home-fries - \$7.95*

Crab Cake Benedict

*poached eggs & a jumbo lump crab cake on toasted English muffins,
accented with hollandaise sauce & served with home-fries - \$10.95*

Eggs Florentine

*poached eggs, wilted spinach, tomato & feta cheese
served with a toasted English muffin & home-fries - \$8.95*

Three-Cheese Omelette

*a three-egg omelette made with an array of cheeses, served with
sausage links & a toasted English muffin - \$8.95*

Breakfast Burrito

*scrambled eggs, onions, peppers, tomato & cheese in a flour tortilla,
served with mild salsa, sour cream & home-fries - \$8.95*

Entrées

Cinnamon-Raisin French Toast

*batter-dipped slices of cinnamon-raisin bread
sprinkled with cinnamon sugar,
served with maple syrup & sausage links - \$7.95*

Chicken-Walnut Salad

*grilled breast of chicken & toasted walnuts, tossed in
our signature Honey Mustard Dressing & served with fresh fruit - \$8.95*

Smoked Salmon & Bagel

*slices of smoked salmon, red onion, tomato & capers,
served with a toasted bagel & cream cheese - \$9.95*

Turkey London Broil Salad

*marinated grilled turkey London broil, cooled & served on arugula
drizzled with a herb dressing,
with hearts of palm, artichoke hearts, sliced black olives & feta cheese - \$8.95*

Chesapeake Bay Crab Cake

sautéed jumbo lump crab cake with an "Old Bay" remoulade, served with seasoned fries & seasonal vegetables - \$10.95

Cuban Sandwich

thin slices of roast pork with cured ham, Swiss cheese, sliced pickles & garlic aioli, grilled in a Cuban sandwich press, served with seasoned fries - \$8.45

Turkey & Brie Sandwich

slow-roasted breast of turkey & brie cheese with raspberry mayonnaise, grilled in a Cuban sandwich press, served with seasoned fries - \$8.45

Lobster & Crab Salad

lobster & jumbo lump crab set atop Boston bib lettuce with artichoke hearts, juliened peppers & red onion, with a tarragon-Dijon dressing - \$11.95

From the Grill

Chicken Sandwich

*dry-rubbed grilled chicken breast, served with seasoned fries - \$8.45
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢*

Butcher's Choice

*8 oz. of ground sirloin with lettuce, tomato & onion,
served with seasoned fries - \$7.95
INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 50¢*

Choice of Toppings

Swiss	Provolone	Aged Cheddar	American	Monterey Jack
		Bacon	Onions	Mushrooms Peppers

Sides

Toasted Bagel with Cream Cheese - \$2.95

Toasted English Muffin with Butter & Jam - \$1.95

Seasoned Fries - \$1.95 Four Sausage Links - \$2.25

Bacon - \$1.95

Seasonal Vegetables - \$1.95

Home Fries - \$2.95



*Our dishes are all prepared
using herbs fresh from our garden.*



Dinner at Lambertville Station

Soups

Today's Soup

Cup - \$3.50 Bowl - \$4.25

Manhattan Clam Chowder

Cup - \$4.95 Bowl - \$5.95

French Onion Soup

our famous French Onion Soup, crack-baked & top-layered with bubbling Swiss cheese - \$5.50

Appetizers

Lobster & Crabmeat

Lobster & jumbo lump crabmeat with artichoke hearts, julienned pepper & red onion, served with a tarragon-Dijon dressing - \$9.95

Calamari

seasoned-floured, flash-fried calamari tossed with jalapeño peppers, fresh mango, cilantro & fresh-squeezed lime juice, served with an Asian dipping sauce - \$9.95

Panko Asparagus

panko-encrusted asparagus wrapped in imported prosciutto, served with a spicy remoulade & a sour cream & chive dipping sauce - \$7.95

Fresh Mozzarella & Prosciutto

marinated mozzarella with fresh herbs & pepper flakes, served with heirloom tomatoes, cucumbers & imported prosciutto, served over arugula & drizzled with imported Italian lemon oil - \$8.95

Shrimp Cocktail

served with traditional cocktail sauce - \$9.95

Salads

Tropical Salad

*toasted almonds, Mandarin oranges & shaved coconut
on a bed of seasonal greens,
tossed in our signature Honey Mustard Dressing - \$4.95*

Mixed Green Salad

*baby field greens, radishes, shaved carrots, cucumbers & cherry tomatoes,
finished with a fresh oregano-red wine dressing - \$4.75*

Caesar Salad

*crisp romaine lettuce tossed with freshly-baked croutons
in a classic Caesar dressing - \$4.95*

Iceberg Wedge

served with blue cheese dressing & crumbled bacon - \$4.95

Entrées

Roasted Rack of Lamb

*our signature dish served with a
Dijon-rosemary crust, classic demi-glace
& roasted garlic-mashed potatoes - \$23.95*

Ahi-Tuna

(Served Rare)

*pan-seared, accented with a wasabi purée &
accompanied by chilled purple Peruvian potatoes
& wilted greens drizzled with herb oil - \$24.95*

Chesapeake Bay Crab Cakes

*sautéed jumbo lump crab cakes served with
an "Old Bay" remoulade,
wild rice pilaf & seasonal vegetables - \$21.95*

Buffalo T-Bone

*buffalo T-bone steak dusted with Montreal steak seasoning,
served with roasted garlic-mashed potatoes
& seared onions & peppers - \$25.95*

Filet Mignon

*pan-seared 10-oz. filet topped with a wild mushroom medley,
frizzled onions & classic demi-glace,
served with roasted garlic-mashed potatoes - \$25.95*

Roasted Chicken

*pan-seared European-style chicken breast set atop arugula
with fresh mozzarella, tomatoes & artichoke hearts,
drizzled with imported Italian lemon oil - \$17.95*

Roasted Duck

*half of a roasted "Maple Leaf Farms" duck with
a port wine glaze, fresh berries & wild rice pilaf - \$21.95*

Roasted Fillet Mignon

*6-oz. of roasted tenderloin, sliced & served with
roasted garlic-mashed potatoes,
mushroom gravy & seasonal vegetables - \$17.95*

Atlantic Salmon

*grilled fillet served with
crisp julienned vegetables & orzo pasta - \$18.95*

Veal & Crab

*medallions of veal sautéed with jumbo lump crabmeat,
fresh garlic & fresh herbs, in a white wine-butter sauce,
served with wild rice pilaf & seasonal vegetables - \$21.95*

Station Prime Rib

(Available Wednesday through Sunday)

*slow-roasted, dry-rubbed black angus prime rib
accompanied by horseradish-sour cream & baked potato
16-oz - \$21.95
40-oz - \$34.95*



*Our dishes are all prepared
using herbs fresh from our garden.*

Riverside Champagne Buffet Brunch on the Delaware

Served Sundays in the Riverside Ballroom from 10:00 AM – 3:00 PM

a selection of fresh baked breads including bagels & croissants
assorted fresh seasonal fruit

“Duck Trap River” smoked salmon with traditional garnishes
granola-filled yogurt parfaits

made to order Belgian waffles with whipped cream & fresh fruit toppings

a chef-staffed omelette station with an array of accompaniments
made-to-order eggs Benedict

breakfast meats & seasoned potatoes

chilled pick & peel shrimp served with cocktail sauce

assorted cold salads made from the freshest produce

a selection of slow-roasted meats including but not limited to:
honey glazed ham, bourbon glazed turkey & black pepper crusted roast beef

fresh baked casseroles including but not limited to:
chef's choice pasta & chicken dishes, assorted quiches & frittatas

assorted desserts including but not limited to:
cheesecake, dark chocolate fudge cake, individual petit fours
& specialty cakes

one glass of champagne
soda, juice, coffee & tea service included

\$21.95 per person & \$12.95 children 10 & under & 2 & under no charge
8% Tax & 18% Gratuity Not Included

609.397.4400
Reservations Suggested

Sunset on the Delaware

CHOICE OF SOUP OR SALAD, ENTRÉE & DESSERT

\$12.95

Monday through Friday 4:00 – 6:30
Not Available on Holidays

Soup or Salad

Today's Soup

French Onion Soup (add \$1.50)

*our famous French Onion Soup, crock-baked
& top-layered with bubbling Swiss cheese*

Tropical Salad

*toasted almonds, Mandarin oranges & shaved coconut
on a bed of seasonal greens,
tossed in our signature Honey Mustard Dressing*

Mixed Green Salad

*baby field greens, radishes, shaved carrots, cucumbers & cherry tomatoes,
finished with a fresh oregano-red wine dressing*

Caesar Salad (add \$1.50)

*crisp romaine lettuce tossed with freshly-baked croutons,
in a classic Caesar dressing*

Entrées

Roasted Filet Mignon (add \$2.00)

*6-oz. of roasted tenderloin, sliced & served with
roasted garlic-mashed potatoes,
mushroom gravy & seasonal vegetables*

Mom's Meatloaf

*the ultimate comfort food – seasoned beef with onions & peppers,
topped with a mushroom gravy & served with roasted garlic-mashed potatoes*

Grilled Chicken Caesar

*dry-rubbed grilled chicken breast on crisp romaine lettuce,
tossed with freshly-baked croutons
in a classic Caesar dressing*

Fried Oysters

*Southern-fried, served with wild rice pilaf & an
"Old Bay" remoulade*

Chesapeake Bay Crab Cake

*sautéed jumbo lump crab cake with an "Old Bay" remoulade,
served with wild rice pilaf & seasonal vegetables*

Tilapia Florentine

*pan-seared egg-battered fillet of fish in a wine sauce,
tossed with fresh spinach & served with wild rice pilaf*

Smoked Salmon Chopped Salad
*smoked salmon on a bed of chopped bruschetta & baby greens,
topped with hard-boiled egg & bagel chips*

Desserts

Angel Food Cake

Chocolate or Vanilla Ice Cream Telegrapher



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using herbs fresh from our garden.