



## **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 Caesar 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" rémoulade, 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 mayonnaisse,  
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" rémoulade, 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, julienned 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 rémoulade & 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 Filet 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*



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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



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