



**TWO CANAL STREET
LAMBERTVILLE, NJ 08530**

**FOR GPS DIRECTIONS, USE:
18 Bridge Street
Lambertville, NJ 08530**

609.397.6242

LUNCH HOURS:

**MONDAY & TUESDAY
CLOSED**

**WEDNESDAY - SATURDAY
11:30AM - 3:00PM**

**SUNDAY
12:00 - 3:00PM**

DINNER HOURS:

**MONDAY & TUESDAY
CLOSED**

**WEDNESDAY & THURSDAY
5:00 - 9:00PM**

**FRIDAY & SATURDAY
5:00 - 10:00PM**

**SUNDAY
4:30PM - 7:30PM**

LILLYSGOURMET.COM

LUNCH

..... - served 11:30am - 3:00pm -

GREENS N' MORE

OUR POPULAR HOUSE SALAD

a mix of seasonal lettuces topped with our roasted candied pecans, creamy goat cheese, sun-dried fruits and our balsamic vinaigrette 12.00

TOPPED WITH:

- grilled marinated chicken 16.00
- blackened shrimp 18.00
- grilled Scottish salmon 20.00

CAESAR SALAD, enhanced with a sprinkle of parmesan cheese, creamy goat cheese, crumbled dry rubbed bacon and housemade croutons 10.00

TOPPED WITH:

- grilled marinated chicken 15.00
- blackened shrimp 17.00
- grilled Scottish salmon 18.00

ROASTED BEETS over baby spinach with sliced red onion, golden raisins, walnuts, goat cheese and an orange vinaigrette 14.00

TOPPED WITH:

- grilled marinated chicken 17.00
- blackened shrimp 20.00
- grilled Scottish salmon 21.00

OUR EXCELLENT TUNA SALAD

over mixed greens with cucumber, tomato, avocado, sliced mango and balsamic vinaigrette 15.00

LILLY'S NICOISE SALAD blackened Scottish salmon, long stem artichokes, hard boiled egg, red onion and a robust dijon dressing over baby greens 22.00

4 OUNCE PETITE FILET MIGNON over romaine lettuce, accented with applewood smoked bacon, long stem artichokes, cucumber, tomato bites with our bleu cheese dressing 21.00

CANAL COBB SALAD with chopped romaine, grilled chorizo sausage, sliced egg, tomato bites, avocado and our bleu cheese dressing 13.00

LUNCHES

OUR CLASSIC PENNE A LA VODKA served to you as is - delicious! 17.00

- with sautéed chicken 21.00
- with four sautéed shrimp 25.00

QUICHE OF THE DAY served with a wonderful mix of house greens enhanced with roasted candied pecans, creamy goat cheese, sun-dried fruit and our balsamic vinaigrette 12.00

GEMELLI PASTA prepared in a basil pesto cream sauce with roasted tomato, portobello mushroom, broccoli florets, bacon and fresh mozzarella 20.00

SANDWICHES

GOLDEN FRIED CHICKEN BLT served with applewood smoked bacon, romaine lettuce, and tomato on a hero roll with garlic mayo 12.00

TUNA SALAD layered with cheddar cheese, applewood smoked bacon, sliced tomato, honey mustard and then grilled golden on 7 grain bread 12.00

FISH TACOS blackened mahi mahi, mango salsa, avocado, diced tomato served on soft flour tortillas with a side of sour cream and giant double dipped beer batter onion ring 17.00

THINLY SLICED TURKEY layered with imported brie cheese, spinach leaves, applewood smoked bacon, red onion and honey mustard on 7 grain bread 12.00

GRILLED CHICKEN, roasted red peppers, fresh mozzarella, spinach and balsamic vinaigrette on hero roll 12.00

THINLY SLICED TURKEY layered with cheddar cheese, black forest bacon, sliced tomato, honey mustard spread grilled on pita bread and served with mini soup or salad 16.00

BBQ PULLED PORKER with cheddar cheese and black forest bacon on a country white bun served with sweet potato fries 15.00

GRILLED SCOTTISH SALMON CLUB with cucumbers, tomato, garlic mayo, applewood smoked bacon on grilled 7 grain bread 16.00

OUR CUBANO seasoned roasted pork topped with ham, lacey swiss cheese, sweet pickles and roasted garlic dressing, then grilled golden brown on cubano bread 15.00

CERTIFIED ANGUS BEEF BURGER chef's blend 8 oz. burger topped with a ghost pepper jack cheddar, green chilies, avocado, Garrett Valley dry rubbed bacon and tomato jam 20.00

BLACK BEAN BURGER with lettuce, tomato, onion, cheddar cheese, avocado, garlic mayo on a country white bun and served with sweet potato fries 11.00

CHEF'S BLEND 8 oz. burger topped with a cranberry macadamia soft cheese, sunny fried egg and Garrett Valley candy bacon 20.00

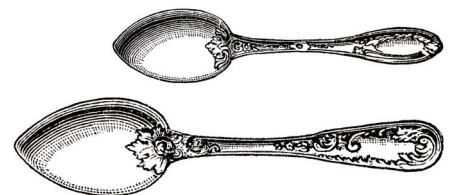
TOWER BURGER, a double kobe burger (16 oz.) topped with cheddar cheese, portobello mushroom, sautéed spinach, and a giant double dipped beer batter onion ring on a country white bun 22.00

PHILLY CHEESESTEAK OUR WAY thinly sliced ribeye steak topped with fried onions, sautéed portobello, white American cheese on a long roll served with sweet potato fries 20.00

*All sandwiches served with skinny fries unless otherwise noted. • Substitute garden or house salad for an additional 3.50.
Note: Chef's Blend Burger is a blend of chuck, short rib & brisket*

ON THE SIDE

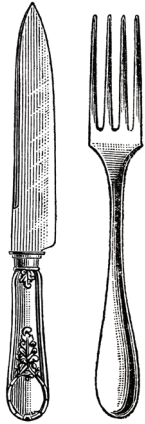
SOUP - Ask your server	6.00	SWEET POTATO FRIES	6.00
SKINNY FRIES	5.00	BEER BATTERED	
EGGPLANT FRIES	8.00	ONION RINGS	8.00



Certain items may be substituted for seasonal availability • We reserve the right to upcharge for substitutions & changes

Please note: a 2 hour limit may need to be enforced during popular dining hours.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.



DINNER

..... served 5:00pm - close -

TASTY BEGINNINGS

SOUP - Ask your server 6.00

BASKET OF DECADENT
EGGPLANT FRIES served with a
saffron aioli dipping sauce 8.00

CRISPY NORI AND SPRING ROLL
WRAPPED SHRIMP served with a
citrus ponzu for dipping 12.00

BAKED BRIE CHEESE, candied
pecans, seasonal fruit and crackers
12.00

ASIAN CALAMARI tossed with
juliened vegetables and a sweet
and spicy sauce 12.00

THREE SPINACH, CHEESE
AND WILD MUSHROOM
EMPANADAS served with
a smoky chipotle sauce 10.00

THREE FRIED ALMOND CRUSTED
GOAT CHEESE CAKES served with
an apricot honey glaze 12.00

GOLDEN PAN SEARED SEA
SCALLOPS served on a bed of
sautéed spinach 15.00

GREENS N' MORE

CLASSIC CAESAR SALAD, enhanced
with a sprinkle of parmesan cheese, creamy
goat cheese, crumbled dry rubbed bacon and
housemade croutons 10.00

TOPPED WITH:

- grilled marinated chicken 15.00
- blackened shrimp 17.00
- grilled Scottish salmon 18.00

ROASTED BEETS over baby
spinach leaves with red onions,
golden raisins, walnuts, goat cheese
and an orange vinaigrette 14.00

CANAL COBB SALAD
with chopped romaine, grilled
chorizo sausage, sliced egg,
tomato bites, avocado and
our bleu cheese dressing 13.00

OUR POPULAR HOUSE
SALAD, a mix of seasonal lettuces
topped with our roasted candied
pecans, creamy goat cheese,
sun-dried fruits and our balsamic
vinaigrette 12.00

TOPPED WITH:

- grilled marinated chicken 16.00
- blackened shrimp 18.00
- grilled Scottish salmon 20.00

SIMPLE BUT YUMMY

RED DRAGON BURGER, a double kobe burger (16 oz.)
topped with mustard ale cheddar cheese, portobello mushroom,
sautéed spinach, and a giant double dipped beer batter onion
ring on a country white bun 25.00



CERTIFIED ANGUS BEEF BURGER chef's blend
8 oz. burger topped with a ghost pepper jack cheddar,
green chilies, avocado, Garrett Valley dry rubbed
bacon and tomato jam 20.00

4 OUNCE PETITE FILET MIGNON over romaine lettuce,
accented with applewood smoked bacon, long stem artichokes,
cucumber, tomato bites with our bleu cheese dressing 21.00

CHEF'S BLEND 8 oz. burger topped with a cranberry
macadamia soft cheese, sunny fried egg and Garrett Valley
candy bacon 20.00

FISH TACOS blackened mahi mahi, mango salsa, avocado,
diced tomato served on soft flour tortillas with a side of sour
cream and a giant double dipped beer batter onion ring 17.00

LILLY'S NICOISE SALAD blackened Scottish salmon,
long stem artichokes, hard boiled egg, red onion and a robust
dijon dressing over baby greens 22.00

BBQ PULLED PORKER with cheddar cheese and black
forest bacon on a country white bun served with sweet
potato fries 17.00

*All sandwiches served with skinny fries unless otherwise noted. Substitute garden or house salad for an additional 3.50
Note: Chef's Blend Burger is a blend of chuck, short rib & brisket*

MAIN ATTRactions

CHICKEN PROSCIUTTO, pan-seared
chicken breast prepared in a sundried
tomato cream sauce topped with melted
provolone and prosciutto, served over
eggplant fries 24.00

GRILLED FILET MIGNON served over
hand-mashed potatoes with a sauté of
bacon, onions, asparagus and a side of
horseradish dip 32.00

SCOTTISH SALMON prepared with
roasted scallion olive oil and a sauté of
spinach leaves, tomato bites and peppers
served over yellow Spanish rice 28.00

GEMELLI PASTA prepared in a basil
pesto cream sauce with roasted tomato,
portobello mushroom, broccoli florets,
bacon and fresh mozzarella 20.00
- add chicken 24.00
- add shrimp 25.00

OUR CLASSIC PENNE A LA VODKA
served to you as is - delicious! 17.00
- with sautéed chicken 21.00
- with four sautéed shrimp 25.00

GRILLED DOUBLE CUT BLACKENED
PORK CHOP served over eggplant fries
with creamy horseradish and a sauté of
broccoli and cauliflower 24.00

CHEF'S PASTA CHOICE p/a

CHEF'S SPECIALS p/a

GRILLED BABY NEW ZEALAND
LAMB CHOPS served with long stem
artichokes, spinach leaves, pine nuts,
roasted cauliflower and cipollini onions
over hand-mashed potatoes 29.00

SPICY CHICKEN AND SHRIMP
VERACRUZ pan-seared chicken and
shrimp with sautéed spinach leaves,
portobello mushroom, peppers and
onions in a chipotle cream sauce and
served over hand-mashed potatoes 25.00

CHICKEN PESTO pan-seared chicken
breast finished in a pesto cream sauce
served over hand whipped potato
dressed with sliced fresh mozzarella
and yellow roasted pepper 22.00

ON THE SIDE

SKINNY FRIES	5.00	MASHED POTATOES	5.00	MIXED VEGETABLES	6.00
SWEET POTATO FRIES	6.00	STEAMED OR		BEER BATTERED	
SAUTÉED SPINACH	6.00	SAUTÉED BROCCOLI	6.00	ONION RINGS	8.00

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DRINKS

WINE SELECTION

CHARDONNAY (ALBA)

crisp, clean, bright 28.00

DRY RIESLING (ALBA)

crisp, clean, pure, refreshing 28.00

MAINSAIL (ALBA)

delicate softness with aromas of citrus and grapefruit 18.00

MERLOT (CHELSEA CELLARS)

consistent plum and blackberry flavors 30.00

CABERNET SAUVIGNON (CHELSEA CELLARS)

firm, rich with layers of mocha currant and plum 40.00

OLD MILL RED (ALBA)

packs plenty of flavor but is soft and easy to drink 20.00

OLD MILL SANGRIA 30.00

PINOT NOIR (ALBA)

ripe red and bing cherries with hints of spice 40.00

SYRAH (CHELSEA CELLARS)

full bodied red aged in oak for 2 years 30.00

BEVERAGES

LEMONADE

GINGER ALE

SPARKLING H2O

CLASSIC COCA COLA

SELTZER/CLUB SODA

COFFEE (REG/DECAF)

DIET COCA COLA

ROOT BEER (REG/DIET)

HOT TEA

SPRITE

IMPORTED STILL H2O

BREWED ICED TEA



DESSERTS

DESSERTS

COCONUT RICE PUDDING

CRÈME BRULEE

ROOTBEER FLOATS - REGULAR OR DIET

CHOCOLATE TRUFFLE CAKE (GLUTEN FREE)

COCONUT LAYER CAKE

PECAN PIE

CHOCOLATE GOOEY CAKE

CARROT LAYER CAKE

CHOCOLATE PEANUT BUTTER CAKE

APPLE CRUMB PIE

SKYSCRAPER

VANILLA GELATO

CHOCOLATE GELATO

SPECIAL GELATO

SPECIAL SORBET

MALTED GELATO SHAKES

GELATO SUNDAES - JIMMIES, WHIPPED CREAM, ETC.

LILLY

Lilly's on the Canal is one of a family of unique restaurants in the area including Lilly's Gourmet (Doylestown), Lilly's Café America (Doylestown) and Lilly's Catering. The owner of our group of eateries, Lilly, spent over fifteen years in New York City, where she served as Food and Catering Director for various regional powerhouses.

In 1998, Lilly brought her expertise to the Doylestown area. For almost 20 years Lilly's Gourmet and Catering has consistently delivered innovative, beautifully prepared food across all of

our locations using only the highest quality ingredients. Lilly's customers understand that we hold to a standard of excellence unsurpassed in the area.

Lilly's Restaurants and Catering offer full service dining and catering experiences. Our specialty is creating strikingly fine meals and extraordinary events. Lilly's restaurant, corporate, and private clients depend on us to reliably provide the highest quality ingredients with detailed and caring personal attention. Our goal is to make every Lilly's experience a memorable one.



LILLY'S CATERING



**LILLY'S CATERING IS A FULL SERVICE CATERING FIRM
WHICH SPECIALIZES IN CREATING STRIKINGLY FINE
MEALS & EXTRAORDINARY EVENTS.**

Our corporate and private contacts depend on us to take care of all the details reliably through caring, detailed personal attention. No matter the scale or type of function, we will attend to everything, from arranging professional wait staff, music and flowers to the renting of china, flatware, glassware and linens.

Lilly's will craft menus tailored to your individual taste and budgetary requirements. Whether you are having a working lunch for a few, an intimate dinner party at home, or a holiday celebration for a large group, Lilly's Catering is capable of orchestrating an event you will remember with pleasure.

**FOR MORE INFORMATION OR TO SCHEDULE CATERING FOR YOUR NEXT EVENT
CALL US AT 215.230.7883**