

Prix Fixe Menu

(Complete Three-Course Dinner)

STARTERS

HOUSE SALAD

Red leaf lettuce, Romaine, baby spinach, shredded carrots & grape tomatoes; choice of dressings

SPINACH SALAD

Sliced mushrooms, chopped egg, grape tomatoes and hot bacon dressing

CAESAR SALAD

Romaine, croutons; Caesar dressing

WEDGE OF ICEBERG LETTUCE

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes and crumbled blue cheese

GRANNY SMITH APPLE SALAD

Candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette

TOMATO BASIL BRUSCHETTA

Grilled ciabatta sprinkled with Parmesan cheese; topped with diced, vine-ripened tomatoes and fresh basil

WEDGES OF SEASONAL FRESH FRUIT

Teamed with assorted berries and a honey & walnut yogurt dipping sauce

SOUP OF THE DAY

Made from the freshest ingredients

WILLIAM PENN'S SNAPPER SOUP

Our Chef's special recipe

FRENCH ONION SOUP

Teamed with a delicate mixture of cheeses

LOBSTER BISQUE

Enhanced with Cognac and crème fraîche

Cup / \$3.50 additional charge

Bowl / \$6.50 additional charge

You may substitute any of our hot or cold appetizer selections for an additional charge. See our appetizer page for details.

ENTRÉES

SHRIMP FRANCAISE

Five medium shrimp lightly egg-washed and gently sautéed in a lemon butter scampi sauce; served with sautéed spinach over angel hair pasta

TANGERINE-GRILLED SALMON

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze

BAKED CRAB IMPERIAL

Our Chef's authentic recipe

JUMBO LUMP CRABCAKES

Accented with ginger & scallions in a light shrimp mousseline; lightly panko-crust, pan-seared and served with a refreshing mango coulis
\$3.00 additional charge

JUMBO SEA SCALLOPS

Served with broccoli rabe, toasted pine nuts and a balsamic beurre noir
\$3.00 additional charge

PENN'S SEAFOOD PLATE

Baked crab imperial teamed with a fillet of tangerine-grilled salmon and three shrimp Francaise in a scampi butter sauce
\$2.00 additional charge

BRAISED SHORT RIBS & PAPPARDELLE PASTA

Succulent, fork-tender boneless short ribs simmered in a rich San Marzano tomato "gravy"; tossed with Inn-made pappardelle pasta and sautéed spinach and finished with Reggiano Parmigiano cheese

CHICKEN MARSALA

Scaloppine of pan-seared chicken breast served with a medley of imported and domestic mushrooms in a savory Marsala wine sauce

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

Boneless & char-grilled with a savory blackberry glaze; on toasted pecan stuffing

ROAST PRIME RIB OF BEEF

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our tangy sauce béarnaise
\$4.00 additional charge

SAUTÉED CALVES' LIVER

With onions, sliced green apples and bacon

PETITE FILETS MIGNON AU POIVRE

Three three-ounce filets lightly coated with cracked black peppercorns; pan-seared and served with a Cognac demi-glace and crispy fried onions
\$4.00 additional charge

MEATLOAF WELLINGTON

Inn-made meatloaf crowned with a wild mushroom duxelle and baked in a buttery puff pastry crust; served on a pool of Madeira demi-glace

DESSERTS

ASSORTED ICE CREAMS OR SHERBETS

FRESH FRUIT COBLER

Presented with a cinnamon crumb topping and vanilla ice cream

COFFEE, TEA, BREWED DECAFFEINATED COFFEE

\$3.00 additional charge

APPLE CRUMB PIE

A unique combination of apples and sour cream custard; with a cinnamon, brown sugar and walnut crumb topping

KEY LIME PIE

Key lime custard baked in a traditional Graham cracker crust; topped with whipped cream and citrus confetti

CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate mousse and frosted with dark chocolate mousse; served on a purée of fresh raspberries

BAKED CHEESECAKE

Our very special recipe; baked with a light sour cream topping on a buttery Graham cracker crust and served with fresh berries and raspberry sauce

You may substitute any of our dessert tray selections for an additional \$3.00 charge.

PRIX FIXE \$30.00

Monday through Friday 5:00 – 6:30 p.m. • Saturday 4:30 – 5:30 p.m. • Sunday 2:00 – 4:00 p.m.

During the month of December available at \$35.00

Prix Fixe Menu not available New Year's Eve, Valentine's Day, Easter, Mother's Day or Thanksgiving