

William Penn Inn

Dinner Entrées

ROAST PRIME RIB OF BEEF

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise

<b>The Petite Cut</b> (12–14 oz.)	<b>The Governor’s Cut</b> (16–18 oz.)	<b>The President’s Cut</b> (20–22 oz.)
\$35	\$40	\$47

<b>BROILED FILET MIGNON</b> , 10 oz. filet on a bed of caramelized leeks with a rosette . . . . .	\$46
of fresh herb butter and a side of our tangy horseradish sauce béarnaise	
<b>FILETS MIGNON AU POIVRE</b> , Petite filets mignon lightly crusted in cracked black peppercorns, . . . . .	\$40
pan-seared and finished with a Cognac peppercorn sauce; crowned with crispy fried onions	
<b>VEAL OSCAR</b> , Sautéed nature of veal topped with jumbo lump crabmeat, . . . . .	\$38
fresh asparagus spears and sauce hollandaise; on a pool of sauce bordelaise	
<b>PENN’S SURF AND TURF</b> , Two jumbo lump crabcakes paired with a broiled 8 oz. filet mignon; . . . . .	\$44
served with our tangy horseradish sauce béarnaise	
<b>SURF AND TURF</b> , One 6 oz. lobster tail carefully baked; paired with a broiled 8 oz. filet mignon . . . . .	\$50
<b>GRILLED NEW ZEALAND LAMB CHOPS</b> , Six single rib chops marinated in olive oil & fresh herbs . . . . .	\$42
and crowned with a Pommery mustard, pine nut & panko crust; served with a minted balsamic reduction	
<b>BLACKBERRY-BARBEQUED PORK LOIN CHOPS</b> , Boneless & char-grilled with a savory . . . . .	\$27
blackberry glaze; on toasted pecan stuffing	



<b>SHRIMP FRANCAISE &amp; JUMBO LUMP CRABMEAT</b> , Five medium shrimp . . . . .	\$29	
<i>lightly egg-washed &amp; jumbo lump crabmeat gently sautéed in a lemon butter scampi sauce; served with sautéed spinach over angel hair pasta</i>		
<b>BAKED CHILEAN SEA BASS</b> , Crusted with a pine nut and basil pesto and nestled . . . . .	\$38	
<i>on a bed of honey caramelized leeks; served with a savory lobster fumet</i>		
<b>BAKED MARYLAND CRAB IMPERIAL</b> , Our Chef's authentic recipe . . . . .	\$30	
<b>PAN-SEARED JUMBO SEA SCALLOPS</b> , Served with broccoli rabe, toasted pine nuts . . . . .	\$36	
<b>TANGERINE-GRILLED SALMON</b> , Fillet of Atlantic salmon brushed with . . . . .	\$29	
<i>a tangy tangerine mustard glaze</i>		
<b>JUMBO LUMP CRABCAKES</b> , With ginger & scallions in a light cream cheese mousseline; . . . . .	\$36	
<i>lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc</i>		
<b>SEAFOOD COMBINATION</b> , One 3 oz. lobster tail, pan-seared jumbo sea scallops, . . . . .	\$45	
<i>tangerine-grilled salmon, jumbo lump crabcake and two bacon-wrapped shrimp</i>		
<b>LOBSTER TAILS</b> , Two 6 oz. lobster tails carefully baked; served with drawn butter . . . . .	\$53	
<i>Generously topped with our crab imperial . . . . .</i>		\$58



<b>CHICKEN MARSALA</b> , Scaloppine of pan-seared chicken breast served with a medley of imported and . . . . .	\$26
domestic mushrooms in a savory Marsala wine sauce	
<b>ROASTED DUCK À LA ORANGE</b> , Pan-seared boneless breast and a crispy-skinned, slow-roasted leg; . . . . .	\$32
served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice	
<b>CREAMY MASCARPONE &amp; LEMON RISOTTO</b> , With grilled asparagus, roasted red peppers . . . . .	\$25
and wild mushrooms	

CARAMELIZED BRUSSELS SPROUTS

With applewood-smoked bacon — enough to share \$6

ASPARAGUS À LA OSCAR

Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise \$14

All entrées are served with au gratin, country mashed or baked potato and our Chef’s vegetable selection of the day.

Side order of fresh asparagus with sauce hollandaise \$3

Cold Appetizers

<b>BRUSCHETTA MEDLEY</b> , <i>Grilled ciabatta sprinkled with Parmesan cheese; teamed with</i> . . . . .	\$8	\$5	*
<i>a medley of creamy artichoke, olive tapenade and diced, vine-ripened tomatoes &amp; fresh basil</i>			
<b>CANADIAN JAIL ISLAND SMOKED SALMON</b> , <i>Presented with horseradish-infused</i> . . . . .	\$13	\$10	
<i>virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>			
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> , <i>With a tangy pepper vodka cocktail sauce</i> . . . . .	\$16	\$13	
<b>CHILLED COLOSSAL CRABMEAT COCKTAIL</b> , <i>With a tangy pepper vodka cocktail sauce</i> . . . . .	\$17	\$14	
<b>FRESH CHESAPEAKE BAY OYSTERS (SIX)</b> , <i>With a tangy pepper vodka cocktail sauce</i> . . . . .	\$14	\$11	
<b>FRESH CHERRYSTONE CLAMS (SIX)</b> , <i>With a tangy pepper vodka cocktail sauce</i> . . . . .	\$9	\$6	
<b>FLIGHT OF CHILLED SHELLFISH</b> , <i>Three jumbo shrimp, two blue point oysters and</i> . . . . .	\$24	\$21	
<i>colossal crabmeat presented with cocktail sauce, sauce remoulade and a Champagne mignonnette</i>			
<b>WAGYU BEEF CARPACCIO</b> , <i>Seared rare, sliced wafer-thin and drizzled with garlic-infused</i> . . . . .	\$12	\$9	
<i>virgin olive oil; garnished with shaved Reggiano Parmigiano cheese, capers, shallots, frisée, Meyer lemon and toasted slices of French baguette</i>			

Hot Appetizers

		*	
SAMPLER, Two clams casino and one ginger & scallion crabcake . . . . .	\$17	\$14	
teamed with three sea scallops wrapped in applewood-smoked bacon			
BAKED CLAMS CASINO, With fines herbes, diced peppers and bacon . . . . .	\$11	\$8	
ESCARGOTS EN CROÛTE, Tender snails sautéed with mushrooms and baby spinach . . . . .	\$11	\$8	
in a fines herbes garlic butter; presented in our Inn-baked sourdough roll			
SCALLOPS ON HORSEBACK, Six sea scallops studded with fresh ginger and wrapped . . . . .	\$12	\$9	
in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce			
PANKO-CRUSTED FRESH MOZZARELLA CHEESE, Quick-fried; served with . . . . .	\$9	\$6	
roasted tomatoes and a lemon, caper & basil butter sauce			
JUMBO LUMP CRABCAKES, With ginger & scallions in a light cream cheese mousseline; . . . . .	\$14	\$11	
lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc			

Soups & Salads

			*	
MAINE LOBSTER BISQUE, Perfumed with Cognac . . . . .	CUP	\$8	\$5	
	BOWL	\$11	\$8	
WILLIAM PENN’S SNAPPER SOUP, Dry sherry service . . . . .	CUP	\$6	\$3	
	BOWL	\$8	\$5	
BAKED FRENCH ONION SOUP, Smothered with a delicate mixture of cheeses . . . . .	CUP	\$5.5	\$2.5	
	CROCK	\$7	\$4	
CAESAR SALAD, Crisp Romaine tossed with Parmesan cheese and lightly roasted . . . . .		\$6.5	\$3.5	
garlic croutons in our tangy Caesar dressing				
GRANNY SMITH APPLE SALAD, With candied walnuts, sliced strawberries . . . . .		\$6.5	\$3.5	
and goat cheese; tossed with field greens in an apple cider ginger vinaigrette				
WEDGE OF ICEBERG LETTUCE, Topped with applewood-smoked bacon, . . . . .		\$6.5	\$3.5	
creamy blue cheese dressing, diced tomatoes and crumbled blue cheese				

Choice of House or Spinach Salad served with all entrées

HOUSE SALAD

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; choice of Inn-made dressings

SPINACH SALAD

Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

\* If substituted for your included House or Spinach Salad or the Starter Course from our Prix Fixe Menu