

William Penn Inn

New Year's Eve Dinner Entrées

ROAST PRIME RIB OF BEEF

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

The Governor's Cut (16–18 oz.)
\$42

The President's Cut (20–22 oz.)
\$49

- BROILED FILET MIGNON**, 10 oz. filet on a bed of caramelized leeks with a rosette \$47
of fresh herb butter and a side of our tangy horseradish sauce béarnaise
- FILETS MIGNON AU POIVRE**, Petite filets mignon lightly crusted in cracked black peppercorns, \$43
pan-seared and finished with a Cognac peppercorn sauce; crowned with crispy fried onions
- VEAL OSCAR**, Sautéed nature of veal topped with jumbo lump crabmeat, \$40
fresh asparagus spears and sauce hollandaise; on a pool of sauce bordelaise
- PENN'S SURF AND TURF**, Two jumbo lump crabcakes paired with a broiled 8 oz. filet mignon; \$46
served with our tangy horseradish sauce béarnaise
- SURF AND TURF**, One 6 oz. lobster tail carefully baked; paired with a broiled 8 oz. filet mignon \$52
- GRILLED NEW ZEALAND LAMB CHOPS**, Six single rib chops marinated in olive oil & fresh herbs \$43
and crowned with a Pommery mustard, pine nut & panko crust; served with a minted balsamic reduction
- BLACKBERRY-BARBEQUED PORK LOIN CHOPS**, Boneless & char-grilled with a savory \$30
blackberry glaze; on toasted pecan stuffing



- SHRIMP FRANCAISE & JUMBO LUMP CRABMEAT**, Five medium shrimp \$32
lightly egg-washed & jumbo lump crabmeat gently sautéed in a lemon butter
scampi sauce; served with sautéed spinach over angel hair pasta
- BAKED CHILEAN SEA BASS**, Crusted with a pine nut and basil pesto and nestled \$39
on a bed of honey caramelized leeks; served with a savory lobster fumet
- BAKED MARYLAND CRAB IMPERIAL**, Our Chef's authentic recipe \$32
- PAN-SEARED JUMBO SEA SCALLOPS**, Served with broccoli rabe, toasted pine nuts \$38
and a balsamic reduction
- TANGERINE-GRILLED SALMON**, Fillet of Atlantic salmon brushed with \$32
a tangy tangerine mustard glaze
- JUMBO LUMP CRABCAKES**, With ginger & scallions in a light cream cheese mousseline; \$36
lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc
- SEAFOOD COMBINATION**, One 3 oz. lobster tail, pan-seared jumbo sea scallops, \$46
tangerine-grilled salmon, jumbo lump crabcake and two bacon-wrapped shrimp
- LOBSTER TAILS**, Two 6 oz. lobster tails carefully baked; served with drawn butter \$54
Generously topped with our crab imperial \$59



- CHICKEN MARSALA**, Scaloppine of pan-seared chicken breast served with a medley of imported and \$30
domestic mushrooms in a savory Marsala wine sauce
- ROASTED DUCK À L'ORANGE**, Pan-seared boneless breast and a crispy-skinned, slow-roasted leg; \$34
served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice
- CREAMY MASCARPONE & LEMON RISOTTO**, With grilled asparagus, roasted red peppers \$28
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