

# *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 / \$5 additional charge**

**Bowl / \$8 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

### **BAKED CRAB IMPERIAL**

Our Chef's authentic recipe

### **JUMBO LUMP CRABCAKES**

Accented with ginger & scallions in a light cream cheese mousseline; lightly panko-crust, pan-seared and served with a mango beurre blanc  
**\$3 additional charge**

### **JUMBO SEA SCALLOPS**

Served with broccoli rabe, toasted pine nuts and a balsamic reduction  
**\$4 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  
**\$3 additional charge**

### **TANGERINE-GRILLED SALMON**

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze

### **CHICKEN MARSALA**

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

### **ROAST PRIME RIB OF BEEF**

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise  
**\$4 additional charge**

### **BLACKBERRY-BARBEQUED PORK LOIN CHOPS**

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

### **SAUTÉED CALVES' LIVER**

With onions, sliced green apples and bacon

### **FILET MIGNON TIPS**

Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; topped with frizzled leeks  
**\$3 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**

### **PEANUT BUTTER MOUSSE PIE**

Layers of rich chocolate ganache, Reese's Cups and peanut butter mousse; garnished with whipped cream, peanut butter chips and chocolate curls

### **CHOCOLATE HEAVEN CAKE**

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

### **FRESH FRUIT COBBLER**

Presented with a cinnamon crumb topping and vanilla ice cream

### **APPLE CRUMB PIE**

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

### **ASSORTED ICE CREAMS OR SHERBETS**

### **KEY LIME PIE**

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

### **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 charge.**

**COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3 additional charge**

## **PRIX FIXE \$35**

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 \$40**

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