

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 horseradish sauce béarnaise

The Governor's Cut (16–18 oz.)
\$43

The President's Cut (20–22 oz.)
\$50

- BROILED FILET MIGNON**, 10 oz. filet on a bed of caramelized leeks with a rosette **\$48**
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 AUSTRALIAN LAMB CHOPS**, Marinated in olive oil & fresh herbs, crowned with **\$43**
a Pommery mustard, pine nuts & 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 **\$41**
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 **\$39**
- 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 **\$55**
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 LA 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**

Cold Appetizers

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BRUSCHETTA MEDLEY , Grilled ciabatta sprinkled with Parmesan cheese; teamed with	\$8	\$5
<i>a medley of creamy artichoke, olive tapenade and diced, vine-ripened tomatoes & fresh basil</i>		
CANADIAN JAIL ISLAND SMOKED SALMON , Presented with horseradish-infused	\$13	\$10
<i>virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>		
CHILLED JUMBO SHRIMP COCKTAIL , With a tangy pepper vodka cocktail sauce	\$16	\$13
CHILLED COLOSSAL CRABMEAT COCKTAIL , With a tangy pepper vodka cocktail sauce	\$17	\$14
FRESH CHESAPEAKE BAY OYSTERS (SIX) , With a tangy pepper vodka cocktail sauce	\$14	\$11
FRESH CHERRYSTONE CLAMS (SIX) , With a tangy pepper vodka cocktail sauce	\$9	\$6
FLIGHT OF CHILLED SHELLFISH , Three jumbo shrimp, two blue point oysters and	\$25	\$22
<i>colossal crabmeat presented with cocktail sauce, sauce remoulade and a Champagne mignonnette</i>		
WAGYU BEEF CARPACCIO , Seared rare, sliced wafer-thin and drizzled with garlic-infused	\$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

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SAMPLER , Two clams casino and one ginger & scallion crabcake	\$17	\$14
<i>teamed with three sea scallops wrapped in applewood-smoked bacon</i>		
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
<i>in a fines herbes garlic butter; presented in our Inn-baked sourdough roll</i>		
SCALLOPS ON HORSEBACK , Six sea scallops studded with fresh ginger and wrapped	\$12	\$9
<i>in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i>		
PANKO-CRUSTED FRESH MOZZARELLA CHEESE , Quick-fried; served with	\$9	\$6
<i>roasted tomatoes and a lemon, caper & basil butter sauce</i>		
JUMBO LUMP CRABCAKES , With ginger & scallions in a light cream cheese mousseline;	\$14	\$11
<i>lightly panko-crusting, pan-seared and served with a refreshing mango beurre blanc</i>		

Soups & Salads

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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
<i>garlic croutons in our tangy Caesar dressing</i>		
GRANNY SMITH APPLE SALAD , With candied walnuts, sliced strawberries	\$6.5	\$3.5
<i>and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>		
WEDGE OF ICEBERG LETTUCE , Topped with applewood-smoked bacon,	\$6.5	\$3.5
<i>creamy blue cheese dressing, diced tomatoes and crumbled blue cheese</i>		

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**