

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

The Petite Cut (12–14 oz.)
\$38

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 \$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, \$42
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, \$39
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; \$45
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 \$29
blackberry glaze; on toasted pecan stuffing



- SHRIMP FRANCAISE & JUMBO LUMP CRABMEAT**, Five medium shrimp \$30
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 \$42
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 \$30
a tangy tangerine mustard glaze
- JUMBO LUMP CRABCAKES**, With ginger & scallions in a light cream cheese mousseline; \$38
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 \$58



- CHICKEN MARSALA**, Scaloppine of pan-seared chicken breast served with a medley of imported and \$27
domestic mushrooms in a savory Marsala wine sauce
- ROASTED DUCK À LA ORANGE**, Pan-seared boneless breast and a crispy-skinned, slow-roasted leg; \$33
served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice
- CREAMY MASCARPONE & LEMON RISOTTO**, 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

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| BRUSCHETTA MEDLEY , Grilled ciabatta sprinkled with Parmesan cheese; teamed with a medley of creamy artichoke, olive tapenade and diced, vine-ripened tomatoes & fresh basil | \$8 | \$5 | |
| CANADIAN JAIL ISLAND SMOKED SALMON , Presented with horseradish-infused virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette | \$13 | \$10 | |
| 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 colossal crabmeat presented with cocktail sauce, sauce remoulade and a Champagne mignonnette | \$25 | \$22 | |
| WAGYU BEEF CARPACCIO , Seared rare, sliced wafer-thin and drizzled with garlic-infused virgin olive oil; garnished with shaved Reggiano Parmigiano cheese, capers, shallots, frisée, Meyer lemon and toasted slices of French baguette | \$12 | \$9 | |

Hot Appetizers

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

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

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