

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

CAMELIZED 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