

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.)
\$44

The President's Cut (20–22 oz.)
\$52

	ENTRÉE PLATE	SMALL PLATE
BROILED FILET MIGNON , 10 oz. filet on a bed of caramelized leeks with a rosette <i>of fresh herb butter and a side of our tangy horseradish sauce béarnaise</i>	\$48	\$40
FILETS MIGNON AU POIVRE , Petite filets mignon lightly crusted in cracked black peppercorns, <i>pan-seared and finished with a Cognac peppercorn sauce; crowned with crispy fried onions</i>	\$42	~
VEAL OSCAR , Sautéed nature of veal topped with jumbo lump crabmeat, <i>fresh asparagus spears and sauce hollandaise; on a pool of sauce bordelaise</i>	\$39	\$33
PENN'S SURF AND TURF , Two jumbo lump crabcakes paired with a broiled 8 oz. filet mignon; <i>served with our tangy horseradish sauce béarnaise</i>	\$46	~
SURF AND TURF , One 6 oz. lobster tail carefully baked; paired with a broiled 8 oz. filet mignon	\$54	~
GRILLED AUSTRALIAN LAMB CHOPS , Marinated in olive oil & fresh herbs, crowned with <i>a Pommery mustard, pine nuts & panko crust; served with a minted balsamic reduction</i>	\$43	\$37
BLACKBERRY-BARBEQUED PORK LOIN CHOPS , Boneless & char-grilled with a savory <i>blackberry glaze; on toasted pecan stuffing</i>	\$29	\$23
		
SHRIMP FRANCAISE & JUMBO LUMP CRABMEAT , Five medium shrimp <i>lightly egg-washed & jumbo lump crabmeat gently sautéed in a lemon butter scampi sauce; served with sautéed spinach over angel hair pasta</i>	\$30	\$24
BAKED CHILEAN SEA BASS , Crusted with a pine nut and basil pesto and nestled <i>on a bed of honey caramelized leeks; served with a savory lobster fumet</i>	\$42	\$36
BAKED MARYLAND CRAB IMPERIAL , Our Chef's authentic recipe	\$32	\$26
PAN-SEARED JUMBO SEA SCALLOPS , Served with broccoli rabe, toasted pine nuts	\$39	\$33
TANGERINE-GRILLED SALMON , Fillet of Atlantic salmon brushed with <i>a tangy tangerine mustard glaze</i>	\$30	\$24
JUMBO LUMP CRABCAKES , With ginger & scallions in a light cream cheese mousseline; <i>lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc</i>	\$38	\$32
SEAFOOD COMBINATION , One 3 oz. lobster tail, pan-seared jumbo sea scallops, <i>tangerine-grilled salmon, jumbo lump crabcake and two bacon-wrapped shrimp</i>	\$47	~
LOBSTER TAILS , Two 6 oz. lobster tails carefully baked; served with drawn butter <i>Generously topped with our crab imperial</i>	\$55 \$59	~ ~
		
CHICKEN MARSALA , Scaloppine of pan-seared chicken breast served with a medley of imported and <i>domestic mushrooms in a savory Marsala wine sauce</i>	\$27	~
ROASTED DUCK À LA ORANGE , Pan-seared boneless breast and a crispy-skinned, slow-roasted leg; <i>served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice</i>	\$36	~
CREAMY MASCARPONE & LEMON RISOTTO , With grilled asparagus, roasted red peppers <i>and wild mushrooms</i>	\$25	~

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