

William Penn Inn
Easter à la Carte Menu

Sunday, April 21, 2019

Accepting Reservations Between 11:30 a.m. and 7:30 p.m. • 215.699.9272

S O U P S & A P P E T I Z E R S

A CUP OF CREAMY LOBSTER BISQUE \$8	\$5*	APPLEWOOD BACON-WRAPPED SHRIMP	
WILLIAM PENN'S SNAPPER SOUP \$6	\$3*	Three tender, jumbo shrimp wrapped in crispy applewood-smoked bacon; served with horseradish dipping sauce and heirloom tomato salad	\$12 \$9*
BAKED FRENCH ONION SOUP \$5.5	\$2.5*	FRESH CHESAPEAKE BAY POINT OYSTERS	
CRISPY PANKO GOAT CHEESE 'TRUFFLES'		Six oysters served with horseradish and a tangy pepper vodka cocktail sauce	\$14 \$11*
Presented with roasted beets, a ginger blackberry compote, matchstick green apples & toasted pistachios	\$9 \$6*	CHILLED SHRIMP COCKTAIL	\$16 \$13*

*If substituted for your included house or Caesar salad

S A L A D S

(Choice of One)

CAESAR SALAD

Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing

GRANNY SMITH APPLE SALAD

\$3 ADDITIONAL

With candied walnuts, sliced strawberries & goat cheese; tossed with field greens in an apple cider ginger vinaigrette

MIXED GREEN SALAD

With lettuce, tomatoes, cucumbers, shredded carrots & choice of dressings

WEDGE OF ICEBERG LETTUCE

\$3 ADDITIONAL

Topped with creamy blue cheese dressing, crispy applewood-smoked bacon, fresh chives and diced tomatoes

E N T R É E S

*BRAISED LAMB CHUCK ROAST		BAKED MARYLAND CRAB IMPERIAL	
'Overnight-tender' with a savory rosemary demi-glace . . .	\$39	Our Chef's authentic recipe	\$38
*HONEY-CURED LANCASTER HAM, Served with a pineapple cornbread stuffing on a pool of orange, currant and port wine Cumberland sauce	\$35	ROAST PRIME RIB OF BEEF, Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise.	\$48
CHICKEN MARSALA, Scaloppine of pan-seared chicken breast served with a medley of mushrooms in a savory Marsala wine sauce	\$35	BROILED FILET MIGNON, On a bed of caramelized leeks; with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise	\$52
TANGERINE-GRILLED SALMON		PENN'S SURF & TURF, Two jumbo lump crabcakes teamed with an 8 oz. filet mignon	\$48
Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze.	\$37	JAEGER SCHNITZEL, Crispy scaloppine of panko-crusted pork loin topped with a medley of wild mushrooms and drizzled with a caper brown butter sauce.	\$37
JUMBO LUMP CRABCAKES, With ginger & scallions in a light shrimp mousseline; lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc	\$42	GRILLED AUSTRALIAN LAMB CHOPS	
BROILED LOBSTER TAILS, Two 6-oz lobster tails carefully baked; served with drawn butter	\$59	Marinated in olive oil & fresh herbs, crowned with a Pommery mustard, pine nuts & panko crust; served with a minted balsamic reduction	\$48

All entrées are served with our Chef's vegetable selection and your choice of baked Idaho potato, scalloped au gratin potatoes or country mashed potatoes
Garden Fresh Asparagus with Sauce Hollandaise or Caramelized Brussels Sprouts with Applewood-Smoked Bacon — Enough to Share \$6

D E S S E R T S

(Choice of One)

PEANUT BUTTER PIE TRIO OF INN-MADE SORBETS NEW YORK-STYLE CHEESECAKE
STRAWBERRY SHORTCAKE PARFAIT CHOCOLATE & BANANA TORTE CRÈME BRÛLÉE
WHITE CHOCOLATE RASPBERRY CAKE ASSORTED ICE CREAMS OR SHERBETS

B E V E R A G E S

CAPPUCCINO \$4 COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3 ESPRESSO \$3.5

*Available in children's portions at \$16 per child (nine years and under)

As children's selections, we offer traditional mac & cheese, cheeseburger sliders, pasta marinara, pasta Alfredo or breaded chicken filets with honey mustard sauce. Both the sliders and chicken filet selections are served with crisp fries.