

William Penn Inn Lunch Menu

PASTA LUNCHEON

Served with salad or soup of the day

GRILLED CHICKEN CAPRESE

Floral pasta tossed in a light rosa sauce and topped with melted fresh mozzarella, grilled chicken paillards and garden-fresh basil \$23

CREAMY MASCARPONE & LEMON RISOTTO

With grilled asparagus, roasted red peppers and wild mushrooms \$20

Add grilled chicken \$4 • Add crabmeat \$8

CONTINENTAL COUNTRY FARE

Served with salad or soup of the day

CHICKEN POT PIE, Tender chunks of chicken teamed with assorted vegetables in a cream sauce; baked under a flaky pastry crust \$22

CHICKEN MARSALA
Scaloppine of pan-seared chicken breast served with a medley of imported and domestic mushrooms in a savory Marsala wine sauce \$23

MEATBALLS CAPRESE & PAPPARDELLE
Freshly ground short rib, brisket and chuck, slow-simmered in a classic marinara sauce accented with whipped ricotta cheese and micro basil \$22

ROASTED DUCK À LA ORANGE
Pan-seared boneless breast and a crispy-skinned, slow roasted leg; served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice \$28

BLACKBERRY-BARBEQUED PORK LOIN CHOPS
Boneless, brushed with a savory blackberry glaze and char-grilled; paired with toasted pecan stuffing \$25

SAUTÉED CALVES' LIVER
With onions, sliced green apples and bacon \$27

CRABMEAT & FISH

Served with salad or soup of the day

PENN'S SEAFOOD PLATE

Baked crab imperial teamed with a fillet of tangerine-grilled salmon and three shrimp Francaise in a scampi butter sauce \$27

BAKED MARYLAND CRAB IMPERIAL

Our Chef's authentic recipe \$26

MARYLAND CRAB CAKES

Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce \$29

TANGERINE-GRILLED SALMON

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze \$26

SHRIMP FRANCAISE

Five medium shrimp lightly egg-washed and gently sautéed in a lemon butter scampi sauce; served with sautéed spinach over angel hair pasta. \$24



BEEF & VEAL

Served with salad or soup of the day

BRAISED SHORT RIBS & PAPPARDELLE PASTA

Succulent, fork-tender boneless short ribs simmered in a rich San Marzano tomato "gravy"; tossed with Inn-made pappardelle pasta and sautéed spinach and finished with Reggiano Parmigiano cheese \$25

* **PETITE FILET MIGNON**, 8 oz; on a bed of caramelized leeks with a rosette of fresh herb butter and our tangy horseradish sauce béarnaise \$36

* **FILET MIGNON TIPS**
Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glaze; topped with frizzled leeks \$28

VEAL PARMESAN, Crispy panko-breaded veal cutlets topped with fresh mozzarella & San Marzano tomato gravy; served with angel hair pasta & broccoli rabe \$28

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses

COLD SANDWICHES

*Served with cole slaw and potato salad
or a seasonal fresh fruit & berries medley*

CRAB SALAD SANDWICH

*Lump crabmeat tossed in a light dressing
made of sour cream, mayonnaise, diced
red bell pepper, fresh dill and lemon juice;
served on toasted pumpernickel bread \$17*

WILLIAM PENN'S TURKEY CLUB

*A true triple decker with crisp lettuce,
vine-ripened tomatoes, lean bacon and
our fresh-roasted turkey breast. \$14*

HOT SANDWICHES

*Served with crispy French fries, sweet potato fries
or a seasonal fresh fruit & berries medley*

* FILET STEAK SANDWICH

*Two petite filets sautéed in herb butter with
caramelized onions and served on French bread;
with our tangy horseradish sauce béarnaise \$24*

FRENCH CONNECTION

*Thinly sliced roast beef topped with
caramelized onions, sautéed mushrooms
and Provolone cheese on French bread;
served with au jus and creamed horseradish. \$16*

SOUP & SANDWICH COMBO

Team one half of our turkey club, crab salad sandwich or French connection with:

<i>A cup of soup of the day</i>	<i>\$16</i>
<i>A cup of French onion soup.</i>	<i>\$17</i>
<i>A cup of snapper soup.</i>	<i>\$18</i>

SALADS

CRABMEAT COBB SALAD

*Pure jumbo lump blue crabmeat teamed with
red grapes, candied walnuts, diced pineapple,
tomatoes, red onions, bacon bits and blue cheese
crumbles; on a bed of mixed greens with a
refreshing orange vinaigrette. \$23*

FRIED OYSTERS & CHICKEN SALAD

Deep-fried oysters with country chicken salad \$20

COUNTRY CHICKEN SALAD

*Our own special chicken salad garnished with
wedges of seasonal fresh fruit \$16*

GRILLED CHICKEN & CAESAR SALAD

*Crispy Romaine, anchovies and garlic croutons
tossed in our creamy Caesar dressing; topped
with slices of grilled chicken \$18*

SLIDERS & BURGER

*Served with crispy French fries, sweet potato fries
or a seasonal fresh fruit & berries medley*

MARYLAND CRAB CAKES SLIDERS

*Three, served on freshly toasted brioche buns with
lettuce, tomato & stone ground mustard sauce \$20*

QUARTER POUNDER

*Served on a freshly baked roll with lettuce and
tomato; piled high with sautéed mushrooms,
caramelized onions, crisp bacon and
American cheese. \$15*

QUICHE

CRAB & ASPARAGUS QUICHE

*Lump crabmeat and asparagus spears baked
in a fluffy egg custard; served with a seasonal
fresh fruit & berries medley. \$17*

**Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses*

COLD APPETIZERS

- BRUSCHETTA MEDLEY**, Grilled ciabatta sprinkled with Parmesan cheese; teamed with \$8
a medley of creamy artichoke, olive tapenade and diced vine-ripened tomatoes & fresh basil
- CANADIAN JAIL ISLAND SMOKED SALMON**, Presented with horseradish-infused virgin olive oil, \$13
finely diced red onions, chives, lemon zest and toasted slices of French baguette
- CHILLED COLOSSAL CRABMEAT COCKTAIL**, Served with a tangy pepper vodka cocktail sauce \$17
- CHILLED JUMBO SHRIMP COCKTAIL**, Served with a tangy pepper vodka cocktail sauce. \$16
- * **FRESH CHESAPEAKE BAY OYSTERS**, On half shell; served with a tangy (six) \$14
pepper vodka cocktail sauce
- * **FRESH CHERRYSTONE CLAMS**, On half shell; served with a tangy (six) \$9
pepper vodka cocktail sauce
- * **FLIGHT OF CHILLED SHELLFISH**, Three jumbo shrimp, two blue point oysters and a generous \$25
portion of colossal crab presented with a tangy pepper vodka cocktail sauce, sauce remoulade and a Champagne mignonette

HOT APPETIZERS

- SAMPLER**, Two clams casino and one ginger & scallion crabcake teamed with \$17
three bacon-wrapped sea scallops
- BAKED CLAMS CASINO**, With fines herbes, diced peppers and bacon. \$11
- ESCARGOTS EN CROÛTE**, Tender snails sautéed with mushrooms and baby spinach \$11
in a fines herbes garlic butter; presented in our Inn-baked sourdough roll
- SCALLOPS ON HORSEBACK**, Six sea scallops studded with fresh ginger and wrapped \$12
in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce
- MARYLAND CRABCAKES**, Pure jumbo lump blue crabmeat classically prepared with hints of lemon, \$15
parsley, Spanish onions and Old Bay; with a stone ground mustard sauce

SOUPS

- LOBSTER BISQUE**, Perfumed with Cognac; enhanced with chunks of CUP \$8 BOWL \$11
Maine lobster and garnished with spiced crème fraîche and fresh chives
- WILLIAM PENN'S SNAPPER SOUP**, Prepared with snapper turtlemeat and CUP \$6 BOWL \$8
*a wide variety of fine spices and herbs in accordance with our authentic recipe;
our dry sherry service will further enhance the bold flavor of this local favorite*
- BAKED FRENCH ONION SOUP**, Loaded with onions and smothered with CUP \$5.5 CROCK \$7
a delicate mixture of cheeses
- CHEF'S SOUP OF THE DAY**, Prepared with the freshest ingredients daily. CUP \$4.5 BOWL \$6

SALAD SELECTIONS

- MIXED GREEN SALAD**, Red leaf lettuce, Romaine, baby spinach, shredded carrots, \$5.5
cucumbers and grape tomatoes; choice of dressings
- SPINACH SALAD**, Served with sliced mushrooms, chopped egg and grape tomatoes; \$5.5
with honey mustard or hot bacon dressing
- PETITE CAESAR SALAD**, Crisp Romaine leaves prepared in a tangy dressing of garlic, \$6.5
*extra virgin olive oil, lemon juice, egg yolk, minced anchovies and Parmesan cheese;
tossed with lightly roasted garlic croutons*
- PETITE GRANNY SMITH APPLE SALAD**, With candied walnuts, sliced strawberries \$6.5
and goat cheese; tossed with field greens in an apple cider ginger vinaigrette