

William Penn Inn Thanksgiving à la Carte Menu

Thursday, November 28, 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*	<i>Three tender, jumbo shrimp wrapped in crispy applewood-smoked bacon; served with horseradish dipping sauce and heirloom tomato salad</i>	\$12 \$9*
BAKED FRENCH ONION SOUP \$5.5	\$2.5*	PUMPKIN RAVIOLI	
CHILLED SHRIMP COCKTAIL \$16	\$13*	<i>Inn-made semolina pasta filled with pumpkin, ricotta cheese and sage; presented with sautéed spinach & toasted pine nuts and finished in an Amaretto cream sauce</i>	\$10 \$7*
FRESH CHESAPEAKE BAY POINT OYSTERS			
<i>Six oysters served with horseradish and a tangy pepper vodka cocktail sauce</i>	\$14 \$11*		

*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 and 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

*ROASTED TURKEY, <i>With a savory sausage and walnut stuffing; served with country gravy and cranberry relish</i>		JAEGER SCHNITZEL, <i>Crispy scaloppine of panko-crusted pork loin topped with a medley of wild mushrooms and drizzled with a caper brown butter sauce</i>	
	\$36		\$37
TANGERINE-GRILLED SALMON, <i>Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze</i>		CERTIFIED ANGUS BEEF SHORT RIBS	
	\$38	<i>"Overnight tender" boneless short ribs in a rich red wine demi-glace, crowned with frizzled leeks</i>	\$39
MARYLAND CRAB CAKES, <i>Pure jumbo lump blue crabmeat classically prepared with a stone ground mustard sauce</i>		ROAST PRIME RIB OF BEEF, <i>Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise</i>	\$48
	\$43		
BAKED MARYLAND CRAB IMPERIAL		BROILED FILET MIGNON, <i>On a bed of caramelized leeks; with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise</i>	\$53
<i>Our Chef's authentic recipe</i>	\$38	GRILLED AUSTRALIAN LAMB CHOPS	
BROILED LOBSTER TAILS, <i>Two 6-oz. lobster tails carefully baked; served with drawn butter</i>	\$62	<i>Marinated in olive oil & fresh herbs; served with a fig balsamic reduction</i>	\$48
PENN'S SURF & TURF, <i>Two Maryland lump crab cakes teamed with a 6 oz. filet mignon</i>	\$52		

V E G E T A B L E S

(Choice of Two)

BALSAMIC-ROASTED CARROTS	BAKED IDAHO POTATO	AU GRATIN POTATOES	WHIPPED POTATOES
MASHED YAMS	CREAMED SPINACH	BUTTERED CORN	FRENCH GREEN BEANS AMANDINE
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)

CRÈME BRÛLÉE	APPLE & CINNAMON CRUMB TART	PUMPKIN PIE	PECAN PIE	NEW YORK-STYLE CHEESECAKE
WHITE CHOCOLATE RASPBERRY CAKE	PUMPKIN CHEESECAKE	CHOCOLATE CARAMEL MOUSSE PARFAIT		
PECAN & PUMPKIN PIE SAMPLER WITH VANILLA ICE CREAM — \$3 Additional Charge				

B E V E R A G E S

CAPPUCCINO \$4	COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3	ESPRESSO \$3.5
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*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 tenders with honey mustard sauce. Both the sliders and chicken tenders selections are served with crisp fries.