

New Year's Eve 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.)
\$40

The Governor's Cut (16–18 oz.)
\$44

The President's Cut (20–22 oz.)
\$52

- * **BROILED FILET MIGNON**, 10 oz. filet on a bed of caramelized leeks with a rosette \$48
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, \$43
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, \$40
fresh asparagus spears and sauce hollandaise; on a pool of sauce bordelaise
- * **PENN'S SURF AND TURF**, Two Maryland crabcakes paired with a broiled 6 oz. filet mignon; \$46
served with our tangy horseradish sauce béarnaise
- * **SURF AND TURF**, One 6 oz. lobster tail carefully baked; paired with a broiled 6 oz. filet mignon \$54
- * **AUSTRALIAN LAMB CHOPS**, Four char-grilled lamb chops finished with fresh lemon and extra virgin olive oil \$44



- SEAFOOD PAPPARDELLE**, Wild-caught shrimp and jumbo lump crabmeat tossed with pappardelle pasta \$34
in a light lobster saffron sauce; with grilled asparagus and charred red peppers
- PAN-SEARED CHILEAN SEA BASS**, Crusted with a pine nut and basil pesto and nestled \$43
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 \$40
- TANGERINE-GRILLED SALMON**, Fillet of Atlantic salmon brushed with \$32
a tangy tangerine mustard glaze
- MARYLAND CRABCAKES**, Pure jumbo lump blue crabmeat classically prepared with hints \$40
of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce
- SEAFOOD COMBINATION**, One 3 oz. lobster tail, pan-seared jumbo sea scallops, \$47
tangerine-grilled salmon, Maryland crabcakes and two bacon-wrapped shrimp
- LOBSTER TAILS**, Two 6 oz. lobster tails carefully baked; served with drawn butter \$59



- CHICKEN MARSALA**, Scaloppine of pan-seared chicken breast served with a medley of imported and \$30
domestic mushrooms in a savory Marsala wine sauce
- ROASTED DUCK À LA ORANGE**, Pan-seared boneless breast and a crispy-skinned, slow-roasted leg; \$36
served with a traditional sauce made with Grand Marnier and fresh-squeezed orange juice
- CREAMY MASCARPONE & LEMON RISOTTO**, With grilled asparagus, roasted red peppers \$28
and wild mushrooms
- VEGAN RISOTTO**, With a medley of asparagus, roasted red peppers and exotic mushrooms; \$28
finished with a drizzle of aged balsamic vinegar

For parties of eight or more guests, a 20% gratuity will be added to your bill

CARAMELIZED BRUSSELS SPROUTS

With applewood-smoked bacon — enough to share \$7

ASPARAGUS À LA OSCAR

Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise \$15

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

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

Cold Appetizers

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PICO DE GALLO BRUSCHETTA , <i>A festive spin on a classic combination of diced Roma tomatoes, red onion, cilantro, lime juice and a touch of fresh jalapeno; presented on grilled ciabatta bread with melted Manchego cheese and a drizzle of extra virgin olive oil and micro basil</i>	\$7	\$4
CANADIAN JAIL ISLAND SMOKED SALMON , <i>Presented with horseradish-infused virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>	\$13	\$10
CHILLED JUMBO SHRIMP COCKTAIL , <i>With a tangy pepper vodka cocktail sauce</i>	\$16	\$13
CHILLED COLOSSAL CRABMEAT COCKTAIL , <i>With a tangy pepper vodka cocktail sauce</i>	\$17	\$14
FRESH CHESAPEAKE BAY OYSTERS (SIX) , <i>With a tangy pepper vodka cocktail sauce</i>	\$14	\$11
FRESH CHERRYSTONE CLAMS (SIX) , <i>With a tangy pepper vodka cocktail sauce</i>	\$9	\$6
* FLIGHT OF CHILLED SHELLFISH , <i>Three jumbo shrimp, two blue point oysters and colossal crabmeat presented with cocktail sauce, sauce remoulade and a Champagne mignonnette</i>	\$25	\$22
* WAGYU BEEF CARPACCIO , <i>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</i>	\$12	\$9

Hot Appetizers

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SAMPLER , <i>Two clams casino and two petite Maryland crabcakes teamed with three sea scallops wrapped in applewood-smoked bacon</i>	\$17	\$14
BAKED CLAMS CASINO , <i>With fines herbes, diced peppers and bacon</i>	\$11	\$8
ESCARGOTS EN CROÛTE , <i>Tender snails sautéed with mushrooms and baby spinach in a fines herbes garlic butter; presented in our Inn-baked sourdough roll</i>	\$11	\$8
SCALLOPS ON HORSEBACK , <i>Six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i>	\$12	\$9
PANKO-CRUSTED FRESH MOZZARELLA CHEESE , <i>Quick-fried; served with roasted tomatoes and a lemon, caper & basil butter sauce</i>	\$9	\$6
MARYLAND CRABCAKES , <i>Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce</i>	\$15	\$12

Soups & Salads

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MAINE LOBSTER BISQUE , <i>Perfumed with Cognac</i>	CUP	\$8 \$5
	BOWL	\$11 \$8
WILLIAM PENN'S SNAPPER SOUP , <i>Dry sherry service</i>	CUP	\$6 \$3
	BOWL	\$8 \$5
BAKED FRENCH ONION SOUP , <i>Smothered with a delicate mixture of cheeses</i>	CUP	\$5.5 \$2.5
	CROCK	\$7 \$4
CAESAR SALAD , <i>Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing</i>	\$6.5	\$3.5
GRANNY SMITH APPLE SALAD , <i>With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>	\$6.5	\$3.5
WEDGE OF ICEBERG LETTUCE , <i>Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes and crumbled blue cheese</i>	\$6.5	\$3.5

*If substituted for your included House or Spinach Salad or the Starter Course from our Prix Fixe Menu

Choice of House or Spinach Salad served with all entrées	
HOUSE SALAD	SPINACH SALAD
Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; choice of Inn-made dressings	Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

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