

Prix Fixe Menu

(Complete Three-Course Dinner)

STARTERS

HOUSE SALAD

Red leaf lettuce, Romaine, baby spinach, shredded carrots & grape tomatoes; choice of dressings

SPINACH SALAD

Sliced mushrooms, chopped egg, grape tomatoes and hot bacon dressing

CAESAR SALAD

Romaine, croutons; Caesar dressing

WEDGE OF ICEBERG LETTUCE

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes and crumbled blue cheese

GRANNY SMITH APPLE SALAD

Candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette

PICO DE GALLO BRUSCHETTA

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

WEDGES OF SEASONAL FRESH FRUIT

Teamed with assorted berries and a honey & walnut yogurt dipping sauce

SOUP OF THE DAY

Made from the freshest ingredients

WILLIAM PENN'S SNAPPER SOUP

Our Chef's special recipe

FRENCH ONION SOUP

Teamed with a delicate mixture of cheeses

LOBSTER BISQUE

Enhanced with Cognac and crème fraîche

Cup / \$5 additional charge

Bowl / \$8 additional charge

You may substitute any of our hot or cold appetizer selections for an additional charge. See our appetizer page for details.

ENTRÉES

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

BAKED CRAB IMPERIAL

Our Chef's authentic recipe

MARYLAND CRABCAKES

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

\$4 additional charge

JUMBO SEA SCALLOPS

Served with broccoli rabe, toasted pine nuts and a balsamic reduction

\$4 additional charge

SEAFOOD PAPPARDELLE

Wild-caught shrimp and sea scallops tossed with pappardelle pasta in a light lobster saffron sauce; with grilled asparagus and charred red peppers

PENN'S SEAFOOD PLATE

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

\$2 additional charge

TANGERINE-GRILLED SALMON

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze

CHICKEN MARSALA

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

***ROAST PRIME RIB OF BEEF**

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise

\$4 additional charge

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

Boneless & char-grilled with a savory blackberry glaze; on toasted pecan stuffing

***SAUTÉED CALVES' LIVER**

With onions, sliced green apples and bacon

***FILET MIGNON TIPS**

Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; topped with frizzled leeks

\$2 additional charge

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

DESSERTS

PEANUT BUTTER MOUSSE PIE

Layers of rich chocolate ganache, Reese's Cups and peanut butter mousse; garnished with whipped cream, peanut butter chips and chocolate curls

CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate mousse and frosted with dark chocolate mousse; served on a purée of fresh raspberries

TIRAMISU

Italian espresso-soaked sponge cake layered with a mascarpone & Marsala mousse; finished with whipped cream & chocolate curls

APPLE CRUMB PIE

A unique combination of apples and sour cream custard; with a cinnamon, brown sugar and walnut crumb topping

ASSORTED ICE CREAMS OR SHERBETS

KEY LIME PIE

Key lime custard baked in a traditional Graham cracker crust; topped with whipped cream and citrus confetti

BAKED CHEESECAKE

Our very special recipe; baked with a light sour cream topping on a buttery Graham cracker crust and served with fresh berries and raspberry sauce

You may substitute any of our dessert tray selections for an additional \$3 charge.

COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3 additional charge

PRIX FIXE \$36

Monday through Friday 5:00 – 6:30 p.m. • Saturday 4:30 – 5:30 p.m. • Sunday 2:00 – 4:00 p.m.

During the month of December available at \$40

Prix Fixe Menu not available New Year's Eve, Valentine's Day, Easter, Mother's Day or Thanksgiving