

# 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 pumpkinseed 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*

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## COLD APPETIZERS

- PICO DE GALLO BRUSCHETTA**, *A festive spin on a classic combination of diced Roma tomatoes, . . . . . \$7*  
*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*
- 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 two petite Maryland crabcakes 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*