

William Penn Inn Lunch Menu

LUNCH ENTRÉE SELECTIONS

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

CHICKEN PARMESAN

Crispy panko-breaded chicken cutlets topped with fresh mozzarella & San Marzano tomato gravy; served with angel hair pasta & sautéed garlic spinach. \$23

CHICKEN POT PIE

Tender chunks of chicken teamed with assorted vegetables in a cream sauce; baked under a flaky pastry crust \$23

CHICKEN MARSALA

Scaloppine of pan-seared chicken breast teamed with a medley of imported and domestic mushrooms in a savory Marsala wine sauce; served with mashed potatoes & roasted vegetable medley \$23

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

Boneless, brushed with a savory blackberry glaze and char-grilled; paired with toasted pecan stuffing; served with mashed potatoes & roasted vegetable medley \$24

PENN'S SEAFOOD PLATE

Baked crab imperial teamed with a fillet of tangerine-grilled salmon and three shrimp Francaise in a scampi butter sauce; served with baked potato & sautéed garlic spinach \$27

CREAMY LEMON RISOTTO

With mascarpone grilled asparagus, roasted red peppers and wild mushrooms \$20
Add Grilled Chicken \$4 • Add Crabmeat \$8

BAKED MARYLAND CRAB IMPERIAL

Our Chef's authentic recipe; served with mashed potatoes & roasted vegetable medley. \$26

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; served with mashed potatoes & roasted vegetable medley \$29

TANGERINE-GRILLED SALMON

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze; served with brown rice and quinoa pilaf & sautéed garlic spinach. \$26

SHRIMP FRANCAISE

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

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

6 oz; on a bed of caramelized leeks with a rosette of fresh herb butter and our tangy horseradish sauce béarnaise; served with au gratin potatoes & grilled asparagus. \$30

*FILET MIGNON TIPS

Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; topped with frizzled leeks; served with truffle mashed potatoes & sautéed garlic spinach \$28

VEGAN RIGATONI BOLOÑESE

Al dente rigatoni tossed in a slow simmered ragu of portabella mushrooms, carrots, grilled onions, roasted garlic, braised tomatoes and roasted cauliflower; finished with olive oil, basil and toasted pine nuts \$23

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SANDWICHES

*Served with your choice of crispy French fries,
Inn made potato chips or a seasonal fresh fruit & berries medley*

MARYLAND CRABCAKE SANDWICH

*Bibb lettuce, heirloom tomatoes, avocado
and remoulade on a buttery brioche bun \$16*

WILLIAM PENN'S TURKEY CLUB

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

FRENCH CONNECTION

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

CLASSIC CORNED BEEF REUBEN

*Thinly shaved corned beef piled on rye bread
with Bavarian sauerkraut, imported Swiss cheese
and Russian dressing; griddled to perfection
& served with a dill pickle \$15*

* 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*

* PENN'S SIGNATURE BURGER

*Certified charred black angus; topped with
smoked Gouda cheese and applewood
bacon jam; served on a freshly baked roll. \$16*



SALADS & LIGHTER FARE

TROPICAL CRABMEAT COBB SALAD

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

PENN'S CLASSIC CAESAR SALAD

*Crispy Romaine, anchovies and
garlic croutons tossed in our creamy
Caesar dressing. \$12*
Add Grilled Chicken \$4, Salmon \$5 or Beef Tenderloin \$6

FRIED OYSTERS & CHICKEN SALAD

Deep-fried oysters with country chicken salad \$20

POACHED EGGS & AVOCADO TOAST

*Served on toasted 7 grain bread with
applewood smoked bacon, drizzled with
hollandaise and an aged soy reduction. \$15*

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 with grilled ciabatta bread and
melted Manchego cheese and a drizzle of extra virgin olive oil and micro basil
- 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) \$10*
pepper vodka cocktail sauce
- * **STEAK TARTAR**, *Finely chopped filet mignon folded with shallots, cornishon, egg yolk, Dijon mustard, \$15*
capers, chives, smoked sea salt and freshly ground black pepper; accompanied by baguette crostini

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
- SWEET & SPICY CALAMARI**, *Tender calamari lightly dusted and flash-fried until golden brown \$11*
and crispy; drizzled with a unique pairing of fig balsamic glaze and Sriracha crème fraiche

SOUPS

- LOBSTER BISQUE**, *Perfumed with Cognac; enhanced with chunks of \$9*
Maine lobster and garnished with spiced crème fraîche and fresh chives
- WILLIAM PENN'S SNAPPER SOUP**, *Prepared with snapper turtlemeat and \$7*
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 \$6*
a delicate mixture of cheeses
- CHEF'S SOUP OF THE DAY**, *Prepared with the freshest ingredients daily \$5*

SALAD SELECTIONS

- MIXED GREEN SALAD**, *Red leaf lettuce, Romaine, baby spinach, shredded carrots, \$7*
cucumbers and grape tomatoes; choice of dressings
- SPINACH SALAD**, *Served with sliced mushrooms, chopped egg and grape tomatoes; \$7*
with honey mustard or hot bacon dressing
- PETITE CAESAR SALAD**, *Crisp Romaine leaves prepared in a tangy dressing of garlic, \$7*
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 \$7*
and goat cheese; tossed with field greens in an apple cider ginger vinaigrette