

*William Penn Inn*  
**Prix Fixe Menu**

(Complete Three-Course Dinner)

**S T A R T E R S**

**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 classic combination of diced Roma tomatoes, 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

**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

\$6 additional charge

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

**E N T R É E S**

**SHRIMP FRANCAISE \$30**

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 \$36**

Our Chef's authentic recipe; served with mashed potatoes & roasted vegetable medley

**MARYLAND CRABCAKES \$38**

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

**PENN'S SEAFOOD PLATE \$34**

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

**SEAFOOD PAPPARDELLE \$36**

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

**TANGERINE-GRILLED SALMON \$34**

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

**CHICKEN PARMESAN \$30**

Crispy panko-breaded chicken cutlet with fresh mozzarella & San Marzano tomato gravy; served with pappardelle pasta & garlic spinach

**CHICKEN MARSALA \$30**

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

**\*ROAST PRIME RIB OF BEEF \$40**

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

**BLACKBERRY-BARBEQUED PORK LOIN CHOPS \$30**

Boneless & char-grilled with a savory blackberry glaze; on toasted pecan stuffing; served with mashed potatoes & roasted vegetable medley

**CERTIFIED ANGUS BEEF SHORT RIBS \$37**

"Overnight-tender" boneless short ribs in a rich wine demi-glace, crowned with frizzled leeks; served with mashed potatoes & vegetable medley

**\*FILET MIGNON TIPS \$36**

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

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

**D E S S E R T S**

**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.

Monday through Friday 5:00 – 6:30 p.m. • Saturday 4:30 – 5:30 p.m. • Sunday 3:00 – 4:00 p.m.

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