

*William Penn Inn*  
*Thanksgiving à la Carte Menu*

Thursday, November 26, 2020

Accepting Reservations Between 11:30 a.m. and 7:30 p.m. • 215.699.9272

**S O U P S & A P P E T I Z E R S**

CREAMY LOBSTER BISQUE .....	\$9	\$6*	APPLEWOOD BACON-WRAPPED SHRIMP
WILLIAM PENN'S SNAPPER SOUP .....	\$7	\$4*	Three tender, jumbo shrimp wrapped in crispy applewood-smoked bacon; served with horseradish dipping sauce and heirloom tomato salad .....
BAKED FRENCH ONION SOUP .....	\$6	\$3*	\$12 \$9*
CHILLED SHRIMP COCKTAIL .....	\$16	\$13*	PUMPKIN GÂTEAU
			Inn-made semolina pasta layered with pumpkin, ricotta cheese and sage; presented with sautéed spinach & toasted pine nuts and finished in an Amaretto cream sauce .....

\*If substituted for your included house or Caesar salad

**S A L A D S**

(Choice of One)

**CAESAR SALAD**

*Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing*

**GRANNY SMITH APPLE SALAD**

\$3 ADDITIONAL

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

**MIXED GREEN SALAD**

*With lettuce, tomatoes, cucumbers, shredded carrots & choice of dressings*

**WEDGE OF ICEBERG LETTUCE**

\$3 ADDITIONAL

*Topped with creamy blue cheese dressing, crispy applewood-smoked bacon, fresh chives and diced tomatoes*

**E N T R É E S**

*All entrées are served with buttermilk mashed potatoes and French green beans amandine*

<p>*ROASTED TURKEY, <i>With a savory sausage and walnut stuffing; served with country gravy and cranberry relish.</i> .....</p> <p style="text-align: right;">\$36</p> <p>TANGERINE-GRILLED SALMON, <i>Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze.</i> ..</p> <p style="text-align: right;">\$38</p> <p>MARYLAND CRABCAKES, <i>Pure jumbo lump blue crabmeat classically prepared with a stone ground mustard sauce.</i> .....</p> <p style="text-align: right;">\$43</p> <p>SURF &amp; TURF, <i>Broiled 6 oz filet mignon paired with a 4 oz. Maine lobster tail generously topped with the Inn's signature lobster imperial</i> .....</p> <p style="text-align: right;">\$59</p>	<p>BAKED MARYLAND CRAB IMPERIAL</p> <p><i>Our Chef's authentic recipe.</i> .....</p> <p style="text-align: right;">\$38</p> <p>BROILED FILET MIGNON, <i>On a bed of caramelized leeks; with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise</i> .....</p> <p style="text-align: right;">\$53</p> <p>ROAST PRIME RIB OF BEEF, <i>Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise.</i> .....</p> <p style="text-align: right;">\$48</p> <p>CERTIFIED ANGUS BEEF SHORT RIBS</p> <p><i>"Overnight tender" boneless short ribs in a rich red wine demi-glance; crowned with frizzled leeks.</i> .....</p> <p style="text-align: right;">\$39</p>
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**À L A C A R T E S I D E S**

\$5 each

- ASPARAGUS WITH SAUCE HOLLANDAISE  
 CARAMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON  
 BALSAMIC GLAZED CARROTS

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

(Choice of One)

- CRÈME BRÛLÉE    APPLE & CINNAMON CRUMB TART    PUMPKIN PIE  
 PECAN PIE    NEW YORK-STYLE CHEESECAKE    WHITE CHOCOLATE RASPBERRY CAKE

**B E V E R A G E S**

- CAPPUCCINO \$5    COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3    ESPRESSO \$3.5

*\*Available in children's portions at \$16 per child (nine years and under)*

*As children's selections, we offer traditional mac & cheese, cheeseburger sliders, pasta marinara or breaded chicken tenders with honey mustard sauce. Both the sliders and chicken tenders selections are served with tater tots.*