

# William Penn Inn Takeout Menu

FRIDAY - SUNDAY from 4:30 TO LAST ORDER 6:30 p.m.

**NEW 10% OFF** your entire TAKE OUT ORDER on Tuesdays, Wednesdays and Thursdays

Place your order 30 to 40 minutes before you want to pick up • 215.699.9272

PICK UP LOCATION — BEHIND THE OFFICE, PLEASE FOLLOW THE SIGNS

PAYMENT: Credit Card and Gold or Silver Gift Cards Only

## APPETIZERS

\* If substituted for your included House Salad, Caesar Salad or Inn-Made Chicken Noodle Soup

BAKED FRENCH ONION SOUP  
\$6/4\*

Smothered with a delicate mixture of cheeses

BAKED CLAMS CASINO  
\$10/\$8\*

With fines herbes, diced peppers and bacon

WILLIAM PENN'S SNAPPER SOUP \$7/\$5\*

CHILLED JUMBO SHRIMP COCKTAIL \$13/\$11\*

With a tangy pepper vodka cocktail sauce

LOBSTER BISQUE \$9/\$7\*

SCALLOPS ON HORSEBACK  
\$11/\$9\*

Six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce

## SALAD OR SOUP

Choice of salad or soup served with all entrées

HOUSE SALAD

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; choice of Inn-made dressings

INN-MADE CHICKEN NOODLE SOUP

WPI Tarragon Salad Dressing  
12 oz. \$8

CAESAR SALAD

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

**THIS WEEK ONLY** • Available Friday, November 27, through Sunday, November 29, 2020

SHRIMP AND CRAB CARBONARA, Al dente penne tossed with sautéed shrimp and jumbo lump crabmeat; . . . . . \$25  
in a smooth creamy garlic Boursin sauce with fresh herbs; garnished with charred grape tomatoes, English peas and applewood bacon bits.

BLACKBERRY BARBEQUE SALMON, Grilled fillet of Atlantic salmon brushed with our Inn-made . . . . . \$25  
barbeque glaze; teamed with whipped potatoes and grilled asparagus.

FILET MIGNON TIPS, Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; . . . . . \$27  
topped with frizzled leeks; paired with truffle whipped potatoes and grilled vegetable medley.

## ENTRÉES

All entrées are served with a freshly baked roll and whipped butter

CHICKEN MARSALA, Scaloppine of pan-seared chicken breast served with a medley of imported . . . . . \$20  
and domestic mushrooms in a savory Marsala wine sauce. Served with buttermilk whipped potatoes and vegetable medley.

CHICKEN PARMESAN, Crispy panko-breaded chicken cutlet with fresh mozzarella & San Marzano tomato gravy. . . . . \$20  
Served with pappardelle pasta & garlic spinach.

MARYLAND CRABCAKES, Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, . . . . . \$28  
Spanish onions and Old Bay; with a stone ground mustard sauce. Served with brown rice and vegetable medley

TANGERINE-GRILLED SALMON, Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze. . . . . \$25  
Served with brown rice and garlic spinach.

BAKED MARYLAND CRAB IMPERIAL, Served with buttermilk whipped potatoes and vegetable medley. . . . . \$23

SEAFOOD PAPPARDELLE, Wild-caught shrimp, sea scallops and jumbo lump crabmeat tossed with pappardelle pasta . . . \$27  
in a light lobster saffron sauce. Served with grilled asparagus and charred red peppers.

BROILED FILET MIGNON, 6 oz. filet on a bed of caramelized leeks with a rosette of fresh herb butter . . . . . \$32  
and a side of our tangy horseradish sauce béarnaise. Served with au gratin potatoes & grilled asparagus.

CERTIFIED ANGUS BEEF SHORT RIBS, "Overnight-tender" boneless short ribs in a rich wine demi-glace, . . . . . \$25  
crowned with frizzled leeks. Served with buttermilk whipped potatoes and vegetable medley.

BLACKBERRY-BARBEQUED PORK LOIN CHOPS, Boneless & char-grilled with a savory blackberry glaze; . . . . . \$20  
on toasted pecan stuffing. Served with buttermilk whipped potatoes and vegetable medley.

VEGAN RIGATONI BOLOGNESE, Al dente rigatoni tossed in a slow simmered ragu of portabella mushrooms, carrots, . . . . \$18  
grilled onions, roasted garlic, braised tomatoes and roasted cauliflower; finished with olive oil, basil and toasted pine nuts.

## CHILDRENS' OPTIONS

CHICKEN TENDERS, with Tater Tots **OR** BURGER SLIDERS (2), with American cheese and Tater Tots . . . . . \$10

## DESSERTS Add an additional \$5

APPLE ALMOND TART | CHOCOLATE CROISSANT BREAD PUDDING | WHITE CHOCOLATE CRANBERRY CHEESECAKE

SIX PACK BEERS TO GO — DOMESTIC \$9 CRAFT/IMPORT \$12