

William Penn Inn

NEW

FAMILY STYLE TAKEOUT MENU

Pick up Available Wednesday through Sunday from 4:00 to 6:30 p.m.

Place your order Tuesday through Sunday from 10 a.m. – 4:00 p.m. • 215.699.9272

YOUR ORDER MUST BE PLACED AT LEAST ONE DAY PRIOR TO YOUR PICK-UP DATE

SURF AND TURF PACKAGE

Available for 4 Guests \$200

4 ICEBERG WEDGES, with all the trimmings; vine-ripened tomatoes, red onions, cucumbers, applewood-smoked bacon, blue cheese and Russian dressing

FOUR 6 OUNCE CENTER CUT BLACK ANGUS FILET MIGNONS, accompanied with maître d'hotel butter, caramelized leeks and horseradish sauce Béarnaise

FOUR 4 OUNCE LOBSTER TAILS, generously topped with the Inn's signature lobster imperial

Accompanied by au gratin potatoes and grilled asparagus

NEW YORK CHEESECAKE

Rich and creamy cheesecake baked on top of a Graham cracker crust; topped with sour cream and fresh berries

A loaf of freshly baked ciabatta bread & whipped butter

ADD 8 APPLEWOOD-SMOKED BACON WRAPPED SHRIMP FOR \$20

With horseradish dipping sauce

PRIME RIB DINNER

Available for 4 Guests \$160

4 ICEBERG WEDGES, with all the trimmings; vine-ripened tomatoes, red onions, cucumbers, applewood-smoked bacon, blue cheese and Russian dressing

48 OUNCES OF PRIME RIB, our signature, spice-rubbed and overnight slow-roasted USDA choice prime rib; served with au jus, horseradish béarnaise, crispy onion rings and scalloped au gratin potatoes

Creamed spinach casserole OR grilled asparagus

NEW YORK CHEESECAKE

Rich and creamy cheesecake baked on top of a Graham cracker crust; topped with sour cream and fresh berries

A loaf of freshly baked ciabatta bread & whipped butter

ADD BAKED LOBSTER MACARONI & CHEESE FOR \$20

Prepared with butter-poached Maine lobster and three-cheese lobster Mornay sauce

ITALIAN FEAST

Available for 4 Guests \$110

CAESAR SALAD, ready for you to toss at home, in our Inn-made Caesar dressing

8 MEATBALLS, hand-rolled short rib meatballs simmered in San Marzano 'gravy'

4 GRILLED SWEET ITALIAN SAUSAGES, with peppers, onions and parsley

4 CLASSIC CHICKEN PARMESAN CUTLETS, with marinara sauce

BAKED THREE-CHEESE LASAGNA, with baby spinach

Accompanied by broccoli rabe sautéed in garlic and olive oil with grilled, long hot peppers

TIRAMISU

Italian espresso-soaked sponge cake layered with mascarpone & Marsala mousse

A loaf of freshly baked ciabatta bread & whipped butter

ADD SAUTÉED SHRIMP SCAMPI IN OUR GARLIC BUTTER SAUCE FOR \$20

SEAFOOD BUFFET

Available for 4 Guests \$150

3 LBS. OF STEAMED SNOW CRAB LEGS

4 MARYLAND CRABCAKES, served with stone ground mustard sauce

12 PANKO-BREADED BUTTERFLY SHRIMP, with tangy pepper-vodka cocktail sauce

12 BUFFALO WINGS, with Inn-made blue cheese dressing and celery sticks

Accompanied by a buttered corn & grilled asparagus sauté, mango coleslaw and fingerling potatoes

STRAWBERRY SHORTCAKE

Layers of light vanilla sponge cake, sweet European cream and fresh strawberries; finished with white chocolate curls and fresh berries

A loaf of freshly baked ciabatta bread & whipped butter