

William Penn Inn Takeout Menu

TUESDAY - SUNDAY from 4:00 TO LAST ORDER 6:30 p.m.

10% OFF your entire TAKE OUT ORDER on Tuesday, Wednesday and Thursday

10% discount cannot be used in conjunction with Silver Costco Gift Cards.*

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*

Promotional gift certificates, Frequent Dining rewards, incentives or promotions are not available for takeout.

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

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

With a tangy pepper vodka cocktail sauce

**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

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

LOBSTER BISQUE \$9/\$7*

KENNETT SQUARE MUSHROOMS
\$11/\$9*

Filled with lobster imperial and finished with
a touch of sauce Hollandaise; presented with
a splash of roasted red pepper coulis

SALAD OR SOUP

Choice of salad or soup served with all entrées

**INN-MADE CHICKEN
NOODLE SOUP**

HOUSE SALAD

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

**CARAMELIZED PEAR & DANISH
BLUE CHEESE SALAD**

Ripe d'Anjou pears caramelized in Kentucky bourbon
and brown sugar; presented with assorted field
greens tossed in a light Champagne vinaigrette
and garnished with crumbled Danish blue cheese
& toasted Marcona almonds

Add an additional \$5

CAESAR SALAD

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

WPI Tarragon Salad Dressing
12 oz. \$8

NEW BI-WEEKLY ADDITIONS • Available January 5 through January 17, 2021

SHRIMP FRANCAISE, Five medium shrimp lightly egg-washed and gently sautéed in a lemon butter scampi sauce; \$24
served with sautéed spinach over pappardelle pasta.

SEAFOOD COMBINATION, 2 applewood bacon wrapped shrimp, 3 ounce tangerine grilled salmon \$41
and 5 ounce Maine lobster tail stuffed with lobster imperial; served with roasted fingerling potatoes and sautéed broccolini.

TERIYAKI GLAZED HALF DUCKLING, Confit leg and sliced pan-roasted breast finished with teriyaki glaze; \$39
teamed with ginger-braised red cabbage & fragrant jasmine rice infused with curry, plump currants & green onions.

CHARBROILED DELMONICO STEAK, 12 ounce; basted with maître d'hotel butter and served with sauce Bearnaisé; . . . \$36
accompanied by au gratin potatoes, grilled asparagus with Reggiano cheese and frizzled onions.

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. \$26
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, \$26
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

ALMOND PEAR TART | CHOCOLATE CROISSANT BREAD PUDDING | BAILEY'S CHEESECAKE

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