

# 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 Soup Du Jour

BAKED FRENCH ONION SOUP

\$6/4\*

Smothered with a delicate mixture of cheeses

WILLIAM PENN'S SNAPPER

SOUP \$7/\$5\*

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

**NEW**

SIX PENN'S JUMBO

WINGS \$8/\$6\*

Your choice of sauce:

Classic Buffalo & Carolina BBQ both served with bleu cheese & celery

Sesame Teriyaki Style served with Asian inspired slaw

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

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

INN-MADE VEGETABLE LENTIL 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 TRI-WEEKLY ADDITIONS • Available February 23 through March 14, 2021

CHICKEN PICCATA, Served with lemon caper butter sauce, Inn-made pappardelle and sautéed broccolini. . . . . \$20

BLACKBERRY BARBEQUE SALMON, Grilled fillet of Atlantic salmon brushed with our . . . . . \$28  
Inn-made barbeque glaze; teamed with whipped potatoes and grilled asparagus.

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

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-glaze, . . . . . \$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

LIMONCELLO CHEESECAKE | WHITE CHOCOLATE RASPBERRY MOUSSE CAKE | GUINNESS CHOCOLATE CAKE

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