

William Penn Inn
Mother's Day Menu

SUNDAY, MAY 9, 2021

ACCEPTING RESERVATIONS BETWEEN 11:30 A.M. AND 7:30 P.M. • 215.699.9272

SOUPS & APPETIZERS

CREAMY LOBSTER BISQUE \$9 / \$6*

WILLIAM PENN'S SNAPPER SOUP..... \$7 / \$4*

BAKED FRENCH ONION SOUP..... \$6 / \$3*

CHILLED SHRIMP COCKTAIL \$16 / \$13*

**If substituted for your included house or Caesar salad*

APPLEWOOD BACON-WRAPPED SHRIMP..... \$12 / \$9*

Three tender, jumbo shrimp wrapped in crispy applewood-smoked bacon; served with horseradish dipping sauce and heirloom tomato salad.

KENNETT SQUARE MUSHROOMS \$11 / \$8*

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

SALADS

(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

ENTRÉES

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

AIRLINE CHICKEN MARSALA

Served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce. \$35

BAKED MARYLAND CRAB IMPERIAL

Our Chef's authentic recipe. \$38

MARYLAND CRABCAKES

Pure jumbo lump blue crabmeat classically prepared with a stone ground mustard sauce. \$43

SURF & TURF

Broiled 6 oz. filet mignon paired with a 4 oz. Maine lobster tail generously topped with the Inn's signature lobster imperial. \$65

TANGERINE-GRILLED SALMON

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze. \$38

CERTIFIED ANGUS BEEF SHORT RIBS

"Overnight tender" boneless short ribs in a rich red wine demi-glaze; crowned with frizzled leeks. \$39

ROAST PRIME RIB OF BEEF

Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise. . . \$48

BROILED FILET MIGNON

On a bed of caramelized leeks; with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise. \$55

VEGAN RIGATONI BOLOGNESE

Al dente rigatoni tossed in a slow-simmered ragu of vegetables; finished with olive oil, basil and toasted pine nuts \$35

À LA CARTE SIDES

\$5 each

ASPARAGUS WITH SAUCE HOLLANDAISE

CARAMELIZED BRUSSELS SPROUTS WITH
APPLEWOOD-SMOKED BACON

BALSAMIC GLAZED CARROTS

DESSERTS

(choice of one)

CRÈME BRÛLÉE

CARROT CAKE

KEY LIME PIE

NEW YORK-STYLE CHEESECAKE

CHOCOLATE PEANUT BUTTER MOUSSE CAKE

BEVERAGES

CAPPUCCINO \$7

COFFEE, TEA, BREWED
DECAFFEINATED COFFEE \$3

ESPRESSO \$4

**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.