

# William Penn Inn Takeout Menu

TUESDAY through FRIDAY & SUNDAY from 4:00 TO LAST ORDER 6:30 p.m.

**NEW TIME** ▶ SATURDAY ONLY from 4:00 TO LAST ORDER 6:00 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

### 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\*

### 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

### CHICKEN & LEMONGRASS POT STICKERS

\$9 / \$6\*

Served with ginger soy dipping sauce

## 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

### ROASTED BEET SALAD

Tender red & golden beets with assorted baby field greens; tossed in a light Champagne vinaigrette and garnished with Marcona almonds, crumbled goat cheese, red onions and sun-dried cherries

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 April 6 through April 25, 2021

**CHICKEN PICCATA**, Sautéed chicken breast in lemon caper butter over Inn-made pappardelle pasta . . . . . \$20  
with slivered asparagus.

**ITALIAN SAMPLER**, A tasting of grilled sweet Italian sausage with peppers and onions, two braised short rib meatballs . . . . . \$23  
and classic three cheese spinach lasagna; teamed with sautéed broccolini with grilled long hot peppers and grilled peasant bread.

**CRAB IMPERIAL STUFFED FLOUNDER**, North Atlantic flounder generously filled with the Inn's signature . . . . . \$26  
crab imperial recipe and finished with a touch of lemon butter sauce; teamed with roasted fingerling potatoes and sautéed spinach.

**PETITE FILETS AU POIVRE**, Two 3 ounce petite filet mignons coated in cracked black pepper . . . . . \$32  
and pan seared; finished with a creamy cognac demi-glace and paired with potatoes au gratin & French green beans.

## 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

STRAWBERRY RHUBARB PIE | MANGO KEY LIME PIE | TRIPLE CHOCOLATE MOUSSE CAKE

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