

William Penn Inn

CHEF BELL'S ADDITIONS

Available Friday, April 30th – Thursday, May 20th, 2021

Appetizer Additions

PROSCIUTTO WRAPPED ASPARAGUS A LA OSCAR

Grilled asparagus wrapped in Prosciutto di Parma; crowned with lump crabmeat drizzled with red pepper infused Hollandaise sauce

\$11

As a replacement for your inclusive salad \$8

AHI TUNA STREET TACOS

Seared rare ahi tuna sliced and served in grilled corn tortillas with crushed avocado, pico de gallo, cilantro and lime crema

\$10

As a replacement for your inclusive salad \$7

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

\$8

As a replacement for your inclusive salad \$5

Entrée Additions

CAPE MAY FLOUNDER

Lightly egg-washed and gently sautéed in a light lemon butter sauce with jumbo lump crabmeat, toasted almonds and white grapes; teamed with roasted fingerling potatoes and sautéed broccolini

\$30

“EVERYTHING BAGEL” CRUSTED SALMON

Pan seared Atlantic salmon crusted with toasted garlic, onion, sea salt, sesame & poppy seeds and finished with a fresh dill buerre blanc; served with brown rice & quinoa pilaf and grilled asparagus

\$36

VEAL PUTTANESCA

Sautéed scallopine of veal simmered in a pan sauce of white wine, olive oil, crushed tomatoes, garlic, olives, capers and fresh basil; presented over Inn-made pappardelle pasta with baby spinach

\$37

*PETITE FILETS MIGNON & WILD MUSHROOMS

Two 3 ounce petite filets mignon pan-seared, crowned with a medley of sautéed wild mushrooms and a Cognac crème demi-glace; served with truffle whipped potatoes & grilled asparagus

\$38

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Featured Wine Bottles

SAUVIGNON BLANC, <i>The Applicant</i> , Chile 2017	\$44	\$32
RED BLEND, <i>Murphy Goode</i> , California 2017	\$46	\$34
MALBEC, <i>El Porvenir Amauta</i> , Argentina 2020	\$48	\$36

Dinner Entrées

*ROAST PRIME RIB OF BEEF

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise; served with baked potato & roasted vegetable mirepoix

The Petite Cut (12–14 oz.)
\$39

The Governor's Cut (16–18 oz.)
\$45

The President's Cut (20–22 oz.)
\$55

***BROILED FILET MIGNON**, 10 oz. filet on a bed of caramelized leeks with a rosette of fresh herb butter. \$49
and a side of our tangy horseradish sauce béarnaise or prepared with a Cognac peppercorn sauce; served with au gratin potatoes & roasted vegetable mirepoix

CERTIFIED ANGUS BEEF SHORT RIBS, "Overnight-tender" boneless short ribs in a rich wine demi-glace . . \$39
crowned with frizzled leeks; served with truffle mashed potatoes & roasted vegetable mirepoix

VEAL OSCAR, Sautéed scallopini of veal topped with jumbo lump crabmeat, fresh asparagus spears and sauce. . . . \$40
hollandaise on a pool of sauce bordelaise; served with truffle mashed potatoes & roasted vegetable mirepoix

SURF & TURF, Broiled 6 oz. filet mignon paired with a 4 oz. Maine lobster tail generously topped with \$50
the Inn's signature lobster imperial; served with au gratin potatoes & grilled asparagus

***AUSTRALIAN LAMB CHOPS**, Four char-grilled lamb chops finished with fresh lemon and extra virgin olive oil; \$45
served with fingerling potatoes & grilled vegetable medley



CRAB & HORSERADISH-CRUSTED HALIBUT, Pan-roasted fillet of Atlantic halibut topped with \$39
a savory crust of crab, horseradish & fresh herbs and a lemon butter sauce; served with fingerling potatoes & sautéed broccolini

JUMBO SEA SCALLOPS, Pan-seared and drizzled with sage brown-butter; presented over butternut squash risotto . . . \$40
with sautéed garlic spinach & crisp pancetta "bits"

MARYLAND CRABCAKES, Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, \$42
Spanish onions and Old Bay; with a stone ground mustard sauce, mashed potatoes & grilled vegetable medley

LOBSTER TAILS, Two 6 oz. lobster tails carefully baked; served with drawn butter. \$59
Generously topped with our crab imperial \$65
Served with fingerling potatoes & grilled asparagus

BLACKBERRY BARBEQUE SALMON, Grilled fillet of Atlantic salmon brushed with our Inn-made \$36
barbeque glaze; teamed with whipped potatoes and grilled asparagus

TERIYAKI GLAZED DUCK, Confit leg and sliced pan-roasted breast finished with teriyaki glaze; teamed with. . . . \$44
ginger-braised red cabbage & fragrant jasmine rice infused with curry, plump currants & green onions



CREAMY MASCARPONE & LEMON RISOTTO, With grilled asparagus, roasted red peppers \$27
and wild mushrooms

VEGAN RIGATONI BOLOGNESE, Al dente rigatoni tossed in a slow-simmered ragu of portabella mushrooms, . . . \$27
carrots, grilled onions, roasted garlic, braised tomatoes and roasted cauliflower; finished with olive oil, basil and toasted pine nuts

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CARAMELIZED BRUSSELS SPROUTS

With applewood-smoked bacon — enough to share \$7

ASPARAGUS À LA OSCAR

Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise \$14

For parties of eight or more guests, a 20% gratuity will be added to your bill

Cold Appetizers

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PICO DE GALLO BRUSCHETTA , <i>A festive spin on a classic combination of diced Roma tomatoes,</i>	\$7	\$4	
<i>red onion, cilantro, lime juice and a touch of fresh jalapeno; presented with grilled ciabatta bread and melted Manchego cheese and a drizzle of extra virgin olive oil and micro basil</i>			
CANADIAN JAIL ISLAND SMOKED SALMON , <i>Presented with horseradish-infused</i>	\$13	\$10	
<i>virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>			
CHILLED JUMBO SHRIMP COCKTAIL , <i>With a tangy pepper vodka cocktail sauce</i>	\$16	\$13	
CHILLED COLOSSAL CRABMEAT COCKTAIL , <i>With a tangy pepper vodka cocktail sauce</i>	\$17	\$14	
FRESH CHESAPEAKE BAY OYSTERS (SIX) , <i>With a tangy pepper vodka cocktail sauce</i>	\$14	\$11	
FRESH CHERRYSTONE CLAMS (SIX) , <i>With a tangy pepper vodka cocktail sauce</i>	\$10	\$7	
*STEAK TARTAR , <i>Finely chopped filet mignon folded with shallots, cornishon, egg yolk, Dijon mustard, . .</i>	\$15	\$12	
<i>capers, chives, smoked sea salt and freshly ground black pepper; accompanied by baguette crostini</i>			

Hot Appetizers

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SAMPLER , <i>Two clams casino and two petite Maryland crabcakes</i>	\$17	\$14	
<i>teamed with three sea scallops wrapped in applewood-smoked bacon</i>			
BAKED CLAMS CASINO , <i>With fines herbes, diced peppers and bacon</i>	\$11	\$8	
ESCARGOTS EN CROÛTE , <i>Tender snails sautéed with mushrooms and baby spinach</i>	\$11	\$8	
<i>in a fines herbes garlic butter; presented in our Inn-baked sourdough roll</i>			
SCALLOPS ON HORSEBACK , <i>Six sea scallops studded with fresh ginger and wrapped</i>	\$12	\$9	
<i>in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i>			
PANKO-CRUSTED FRESH MOZZARELLA CHEESE , <i>Quick-fried; served with</i>	\$9	\$6	
<i>roasted tomatoes and a lemon, caper & basil butter sauce</i>			
MARYLAND CRABCAKES , <i>Pure jumbo lump blue crabmeat classically prepared with hints</i>	\$15	\$12	
<i>of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce</i>			
SWEET & SPICY CALAMARI , <i>Tender calamari lightly dusted and flash-fried until golden brown</i>	\$11	\$8	
<i>and crispy; drizzled with a unique pairing of fig balsamic glaze and Sriracha crème fraiche</i>			

Soups & Salads

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MAINE LOBSTER BISQUE , <i>Perfumed with Cognac</i>	\$9	\$6	
WILLIAM PENN'S SNAPPER SOUP , <i>Dry sherry service</i>	\$7	\$4	
BAKED FRENCH ONION SOUP , <i>Smothered with a delicate mixture of cheeses</i>	\$6	\$3	
CAESAR SALAD , <i>Crisp Romaine tossed with Parmesan cheese and lightly roasted</i>	\$7	\$4	
<i>garlic croutons in our tangy Caesar dressing</i>			
GRANNY SMITH APPLE SALAD , <i>With candied walnuts, sliced strawberries</i>	\$7	\$4	
<i>and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>			
WEDGE OF ICEBERG LETTUCE , <i>Topped with applewood-smoked bacon,</i>	\$7	\$4	
<i>creamy blue cheese dressing, diced tomatoes and crumbled blue cheese</i>			

**If substituted for your included House or Spinach Salad or the Starter Course from our Prix Fixe Menu*

Choice of House or Spinach Salad served with all entrées

HOUSE SALAD

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

SPINACH SALAD

Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

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