

William Penn Inn

CHEF BELL'S ADDITIONS

Available Friday, June 11th – Thursday, July 1st, 2021

Appetizer Additions

CHICKEN & LEMON GRASS POT STICKERS

Crispy pan-fried dumplings filled with savory ground chicken and lemon grass; presented with an aged soy, ginger & scallion dipping sauce and paired with an Asian vegetable slaw

\$9

As a replacement for your inclusive salad \$6

*KUMAMOTO OYSTERS

Kumamoto oysters served with mango, lime and jalapeno mignonette

Three oysters \$9

Six oysters \$18

THE "MILAN" SALAD

Crisp romaine and radicchio lettuce tossed in Lamaze dressing; garnished with diced shrimp, hard-boiled egg, grape tomatoes, cucumber and applewood bacon

\$8

As a replacement for your inclusive salad \$5

Entrée Additions

MARYLAND SOFTSHELL CRABS

Fresh Maryland softshell crabs sautéed in a light lemon butter scampi sauce with sautéed baby spinach and blistered grape tomatoes; served over our Inn-made pappardelle pasta

\$40

CHILEAN SEA BASS

Pan seared and finished with cucumber, melon and green apple salsa; served with brown rice & quinoa pilaf and grilled asparagus

\$38

LEMON RICOTTA VEAL

Crispy panko-crusted veal cutlet, topped with creamy lemon ricotta; served with a baby arugula salad dressed in extra olive oil and aged balsamic vinegar

\$32

*PRIME NEW YORK STRIP STEAK

10 oz. charbroiled center-cut New York strip steak served with béarnaise sauce and beer battered onion rings; teamed with creamed spinach casserole and baked potato

\$48

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Featured Wine Bottles

SAUVIGNON BLANC, The Applicant, Chile 2017	\$44	\$32
RED BLEND, Murphy Goode, California 2017	\$46	\$34
MALBEC, El Porvenir Amauta, 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.)	The Governor’s Cut (16–18 oz.)	The President’s Cut (20–22 oz.)
\$39	\$45	\$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, A festive spin on a classic combination of diced Roma tomatoes,	\$7	\$4	
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			
CANADIAN JAIL ISLAND SMOKED SALMON, Presented with horseradish-infused	\$13	\$10	
virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette			
CHILLED JUMBO SHRIMP COCKTAIL, With a tangy pepper vodka cocktail sauce	\$16	\$13	
CHILLED COLOSSAL CRABMEAT COCKTAIL, With a tangy pepper vodka cocktail sauce	\$17	\$14	
FRESH CHESAPEAKE BAY OYSTERS (SIX), With a tangy pepper vodka cocktail sauce	\$14	\$11	
FRESH CHERRYSTONE CLAMS (SIX), With a tangy pepper vodka cocktail sauce	\$10	\$7	
*STEAK TARTAR, Finely chopped filet mignon folded with shallots, cornishon, egg yolk, Dijon mustard, . .	\$15	\$12	
capers, chives, smoked sea salt and freshly ground black pepper; accompanied by baguette crostini			

Hot Appetizers

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

Soups & Salads

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

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