

William Penn Inn

FAMILY STYLE TAKEOUT MENU

Pick up Available Wednesday through Thursday from 4:00 to 6:30 p.m.

NOT AVAILABLE FRIDAY THROUGH SUNDAY

Orders must be placed 24 hours prior between the hours of 10:00 a.m. – 4:00 p.m. • 215.699.9272

SURF AND TURF PACKAGE

Available for 4 Guests \$200

4 ICEBERG WEDGES, with all the trimmings; vine-ripened tomatoes, red onions, cucumbers, applewood-smoked bacon, blue cheese and Russian dressing

FOUR 6 OUNCE CENTER CUT BLACK ANGUS FILET MIGNONS, accompanied with maître d'hotel butter, caramelized leeks and horseradish sauce Béarnaise

FOUR 4 OUNCE LOBSTER TAILS, generously topped with the Inn's signature lobster imperial
Accompanied by *au gratin* potatoes and grilled asparagus

NEW YORK CHEESECAKE

Rich and creamy cheesecake baked on top of a Graham cracker crust; topped with sour cream and fresh berries

A loaf of freshly baked ciabatta bread & whipped butter

ADD 8 APPLEWOOD-SMOKED BACON WRAPPED SHRIMP FOR \$20

With horseradish dipping sauce

PRIME RIB DINNER

Available for 4 Guests \$160

4 ICEBERG WEDGES, with all the trimmings; vine-ripened tomatoes, red onions, cucumbers, applewood-smoked bacon, blue cheese and Russian dressing

48 OUNCES OF PRIME RIB, our signature, spice-rubbed and overnight slow-roasted USDA choice prime rib; served with au jus, horseradish béarnaise, crispy onion rings and scalloped au gratin potatoes

Creamed spinach casserole OR grilled asparagus

NEW YORK CHEESECAKE

Rich and creamy cheesecake baked on top of a Graham cracker crust; topped with sour cream and fresh berries

A loaf of freshly baked ciabatta bread & whipped butter

ADD BAKED LOBSTER MACARONI & CHEESE FOR \$30

Prepared with butter-poached Maine lobster and three-cheese lobster Mornay sauce

ITALIAN FEAST

Available for 4 Guests \$110 • Available for 2 Guests \$60

CAESAR SALAD, ready for you to toss at home, in our Inn-made Caesar dressing

8 MEATBALLS, hand-rolled short rib meatballs simmered in San Marzano 'gravy'

4 GRILLED SWEET ITALIAN SAUSAGES, with peppers, onions and parsley

4 CLASSIC CHICKEN PARMESAN CUTLETS, with marinara sauce

BAKED THREE-CHEESE LASAGNA, with baby spinach

Accompanied by broccoli rabe sautéed in garlic and olive oil with grilled, long hot peppers

TIRAMISU

Italian espresso-soaked sponge cake layered with mascarpone & Marsala mousse

A loaf of freshly baked ciabatta bread & whipped butter

ADD SAUTÉED SHRIMP SCAMPI IN OUR GARLIC BUTTER SAUCE FOR \$20