

William Penn Inn

CHEF BELL'S ADDITIONS

Available Friday, July 16th – Thursday, August 5th, 2021

Appetizer Additions

APPLEWOOD BACON-WRAPPED SHRIMP

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

\$14

As a replacement for your inclusive salad \$11

'STREET CORN' OFF THE COB & GRILLED SHRIMP

Seasoned with cotija cheese, scallions, red pepper, lime crema and cilantro

\$11

As a replacement for your inclusive salad \$8

STRAWBERRY 'CARPACCIO' & BURATTA SALAD

Baby arugula, aged balsamic vinegar, extra virgin olive oil over shaved strawberries
with creamy fresh buratta cheese, toasted pistachios and micro basil

\$9

As a replacement for your inclusive salad \$6

Entrée Additions

MONKFISH ALL'AMATRICIANA

Pan-seared medallions of sweet Atlantic monkfish sautéed in a tomato garlic
pancetta broth enhanced with chili flakes and extra virgin olive oil;
served over Inn-made pappardelle tossed with slivered grilled asparagus

\$32

GARLIC CAPER HALF CHICKEN

Slow-roasted Free Range chicken, semi-boneless and finished with melted garlic caper butter and
grilled lemon vinaigrette; served with buttermilk whipped potatoes and French green beans amandine

\$28

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

\$32

*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

\$42

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Featured Wine Bottles

SAUVIGNON BLANC, <i>The Applicant, Chile</i>	\$44	\$32
RED BLEND, <i>Murphy Goode, California</i>	\$46	\$34
MALBEC, <i>El Porvenir Amauta, Argentina</i>	\$48	\$36
PINOT GRIS, <i>Four Graces, Oregon</i>	\$57	\$45

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.)
\$44

The Governor's Cut (16–18 oz.)
\$50

The President's Cut (20–22 oz.)
\$65

- * **BROILED FILET MIGNON**, 10 oz. filet on a bed of caramelized leeks with a rosette of fresh herb butter. \$50
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. Maryland crabcake; \$50
served with au gratin potatoes & grilled asparagus
- * **NEW ZEALAND RACK OF LAMB**, Spice rubbed and oven-roasted rack of lamb, finished with lemon scented \$47
olive oil and mint & parsley sauce verte; served with grilled asparagus & date studded jasmine rice pilaf



- ATLANTIC HALIBUT**, Pan-seared fillet, finished with lemon spritz, olive oil & basil and topped with \$40
cucumber melon & green apple salsa; served with roasted fingerling potatoes and sautéed broccolini
- SEA SCALLOPS**, Pan-seared, caramelized and drizzled with chive brown-butter; presented over. \$42
Mascarpone creamed corn with sautéed spinach & applewood-smoked bacon
- MARYLAND CRABCAKES**, Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, \$50
Spanish onions and Old Bay; with a stone ground mustard sauce, mashed potatoes & French green beans amandine
- LOBSTER TAILS**, Two 6 oz. lobster tails carefully baked; served with drawn butter. \$62
Generously topped with our crab imperial \$70
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



- 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, 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>		\$7	\$4
CANADIAN JAIL ISLAND SMOKED SALMON , <i>Presented with horseradish-infused virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>		\$13	\$10
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>		\$22	\$19
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
* TUNA TARTAR , <i>Ice cold, finely diced sushi-grade Ahi tuna folded with Meyer lemon zest, minced shallots, capers, chives, lime juice, and extra virgin olive oil; presented with European cucumbers and toasted whole wheat baguette</i>		\$15	\$12

Hot Appetizers

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SAMPLER , <i>Two clams casino and two petite Maryland crabcakes teamed with three sea scallops wrapped in applewood-smoked bacon</i>		\$19	\$16
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 in a fines herbes garlic butter; presented in our Inn-baked sourdough roll</i>		\$11	\$8
SCALLOPS ON HORSEBACK , <i>Six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i>		\$12	\$9
PANKO-CRUSTED FRESH MOZZARELLA CHEESE , <i>Quick-fried; served with roasted tomatoes and a lemon, caper & basil butter sauce</i>		\$9	\$6
MARYLAND CRABCAKES , <i>Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce</i>		\$19	\$16
SWEET & SPICY CALAMARI , <i>Tender calamari lightly dusted and flash-fried until golden brown and crispy; drizzled with a unique pairing of fig balsamic glaze and Sriracha crème fraiche</i>		\$11	\$8

Soups & Salads

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MAINE LOBSTER BISQUE , <i>Perfumed with Cognac</i>		\$10	\$7
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 garlic croutons in our tangy Caesar dressing</i>		\$7	\$4
GRANNY SMITH APPLE SALAD , <i>With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>		\$7	\$4
WEDGE OF ICEBERG LETTUCE , <i>Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes and crumbled blue cheese</i>		\$7	\$4

**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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