

# *William Penn Inn*

## CHEF BELL'S ADDITIONS

Available Friday, September 10th – Thursday, September 30th, 2021

### *Appetizer Additions*

#### KENNETT SQUARE MUSHROOMS

*Local silver dollar mushrooms broiled in garlic butter and filled with shrimp imperial; presented with a splash of roasted red pepper coulis*

\$13

*As a replacement for your inclusive salad \$10*

#### STRAWBERRY BRUSCHETTA

*Grilled French baguette topped with whipped mascarpone cheese, diced strawberries and basil with unique drizzle of Manuka honey and balsamic reduction*

\$10

*As a replacement for your inclusive salad \$7*

#### MISSION FIG & RASPBERRY SALAD

*Fresh mission figs and red raspberries teamed with assorted baby field greens tossed in a Champagne vinaigrette; garnished with toasted pine nuts and crumbled goat cheese*

\$8

*As a replacement for your inclusive salad \$5*

### *Entrée Additions*

#### CHICKEN PROVENCAL

*Our famous cider brined, semi boneless, slow roasted free range chicken finished in braised tomatoes, garlic, capers, olives and basil; served with fingerling potatoes and French green beans*

\$30

#### SHRIMP CARBONARA

*Sautéed shrimp, Applewood bacon, charred grape tomatoes and English peas tossed in al dente Pappardelle pasta in a creamy garlic Boursin cheese sauce*

\$32

#### 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*

\$35

#### \*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

*\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses*

### *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

# 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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<b>PICO DE GALLO BRUSCHETTA</b> , <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
<b>CANADIAN JAIL ISLAND SMOKED SALMON</b> , <i>Presented with horseradish-infused virgin olive oil, finely diced red onions, chives, lemon zest and toasted slices of French baguette</i>		\$13	\$10
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> , <i>With a tangy pepper vodka cocktail sauce</i>		\$16	\$13
<b>CHILLED COLOSSAL CRABMEAT COCKTAIL</b> , <i>With a tangy pepper vodka cocktail sauce</i>		\$22	\$19
<b>FRESH CHESAPEAKE BAY OYSTERS (SIX)</b> , <i>With a tangy pepper vodka cocktail sauce</i>		\$14	\$11
<b>FRESH CHERRYSTONE CLAMS (SIX)</b> , <i>With a tangy pepper vodka cocktail sauce</i>		\$10	\$7
* <b>TUNA TARTAR</b> , <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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<b>SAMPLER</b> , <i>Two clams casino and two petite Maryland crabcakes teamed with three sea scallops wrapped in applewood-smoked bacon</i>		\$19	\$16
<b>BAKED CLAMS CASINO</b> , <i>With fines herbes, diced peppers and bacon</i>		\$11	\$8
<b>ESCARGOTS EN CROÛTE</b> , <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
<b>SCALLOPS ON HORSEBACK</b> , <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
<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b> , <i>Quick-fried; served with roasted tomatoes and a lemon, caper &amp; basil butter sauce</i>		\$9	\$6
<b>MARYLAND CRABCAKES</b> , <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
<b>SWEET &amp; SPICY CALAMARI</b> , <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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<b>MAINE LOBSTER BISQUE</b> , <i>Perfumed with Cognac</i>		\$10	\$7
<b>WILLIAM PENN'S SNAPPER SOUP</b> , <i>Dry sherry service</i>		\$7	\$4
<b>BAKED FRENCH ONION SOUP</b> , <i>Smothered with a delicate mixture of cheeses</i>		\$6	\$3
<b>CAESAR SALAD</b> , <i>Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing</i>		\$7	\$4
<b>GRANNY SMITH APPLE SALAD</b> , <i>With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i>		\$7	\$4
<b>WEDGE OF ICEBERG LETTUCE</b> , <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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