

Oktoberfest

CHEF BELL'S ADDITIONS

Available Friday, October 1 – Thursday, October 28th, 2021

Appetizer Additions

GRILLED BAVARIAN SAUSAGE SAMPLER

A trio of veal bratwurst, bauernwurst and pork bratwurst char-grilled and presented with rustic country bread, a sauerkraut sampling and Düsseldorf mustard

\$14

As a replacement for your inclusive salad \$11

Also available in an entrée portion size with whipped potatoes and your choice of our house or spinach salad \$30

GERMAN POTATO PANCAKES & SMOKED SALMON

Three crispy potato pancakes topped with crème fraîche & local hardwood-smoked salmon; garnished with diced red onions, capers and snipped chives

\$14

As a replacement for your inclusive salad \$11

OKTOBERFEST CAESAR SALAD

A festive spin on our classic Caesar salad; enhanced with applewood bacon lardons & pretzel croutons

\$7

As a replacement for your inclusive salad \$4

Entrée Additions

POTATO & HORSERADISH-CRUSTED SALMON

Pan-seared fillet of Atlantic salmon crusted with shredded potatoes & grated horseradish on a pool of fresh dill lemon butter sauce; with grilled asparagus spears and a Bavarian lentil medley studded with finely diced roasted red and yellow peppers

\$36

JAEGER SCHNITZEL

Panko-crusting scalloped veal topped with a medley of wild mushrooms and drizzled with a caper brown butter sauce; accompanied by stone ground mustard spaetzle and caramelized Brussels sprouts

\$37

BEEF ROULADEN

Thinly sliced sirloin of beef filled with applewood-smoked bacon, gherkins, leeks and mushrooms; braised tender, finished in a traditional, pan-made rouladen sauce and teamed with braised, German red cabbage and whipped buttermilk mashed potatoes

\$32

ROASTED LOIN OF PORK & SAUERKRAUT

Sliced, slow-roasted Prime loin of pork; teamed with whipped buttermilk mashed potatoes and sauerkraut made from an old German family recipe

\$31

Featured Oktoberfest Beers

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| HACKER-PSCHORR ORIGINAL OKTOBERFEST, Bavarian amber | (11.2 oz) | \$7 bottle |
| PAULANER OKTOBERFEST MÄRZEN, full flavored amber | (11.2 oz) | \$7 bottle |
| YUENGLING OKTOBERFEST, medium-bodied roasted malt lager | (12 oz) | \$7 bottle |
| AYINGER OKTOBER FEST-MÄRZEN, malt lager | (11.2 oz) | \$9 bottle |

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 Bordelaise sauce, . . \$39
with frizzled leeks, celery root puree, braised bunch carrots

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

PENN'S SURF & TURF

Broiled 6 oz. filet mignon paired with your choice of "surf"; served with au gratin potatoes and grilled asparagus

Crab Imperial 4 oz. \$55

Maryland Crabcake 5 oz. \$58

Maine Lobster Tail 6 oz. \$68

Crab Imperial Topped Maine Lobster Tail 6 oz. \$72

***NEW ZEALAND RACK OF LAMB**, Spice rubbed and oven-roasted rack of lamb, finished with lemon scented \$48
olive oil and mint & parsley sauce verte; served with grilled asparagus & date studded jasmine rice pilaf



CHILEAN SEA BASS, Pesto-crust, honey-caramelized leeks, Lobster nage, fingerling potatoes, broccolini \$42

SEA SCALLOPS, Pan-seared, beluga lentils, chive beurre blanc, garlic spinach \$40

MARYLAND CRABCAKES, Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, \$50
Spanish onions and Old Bay; with a Creole remoulade sauce, mashed potatoes & French green beans amandine

LOBSTER TAILS, Two 6 oz. lobster tails carefully baked; served with drawn butter. \$70
Generously topped with our crab imperial \$78
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



GARLIC CAPER HALF CHICKEN, Slow-roasted Free Range chicken, semi-boneless and finished with \$32
melted garlic caper butter and grilled lemon vinaigrette; served with buttermilk whipped potatoes and French green beans amandine

PORCINI MUSHROOM RISOTTO, Creamy Arborio rice, porcini mushrooms, grilled asparagus, \$29
Reggiano parmesan and micro greens; finished with white truffle oil

VEGAN RIGATONI BOLOGNESE, Al dente rigatoni tossed in a slow-simmered ragu of portabella mushrooms, . . . \$29
carrots, grilled onions, roasted garlic, braised tomatoes and roasted cauliflower; finished with olive oil, basil and toasted pine nuts

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

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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| PEAR & MAPLE ROASTED BUTTERNUT SQUASH BRUSCHETTA, Grilled French baguette, . . . | \$10 \$7 |
| <i>whipped Mascarpone, toasted pistachios, baby arugula, aged balsamic vinegar</i> | |
| CHILLED JUMBO SHRIMP COCKTAIL, Tangy pepper vodka cocktail sauce | \$16 \$13 |
| CHILLED COLOSSAL CRABMEAT COCKTAIL, Tangy pepper vodka cocktail sauce | \$22 \$19 |
| * FRESH CHESAPEAKE BAY OYSTERS (SIX), Tangy pepper vodka cocktail sauce | \$14 \$11 |
| <i>and salsa verde mignonette</i> | |
| * FRESH CHERRYSTONE CLAMS (SIX), Tangy pepper vodka cocktail sauce | \$10 \$7 |
| * TUNA TARTAR, Ice cold, finely diced sushi-grade Ahi tuna folded with Meyer lemon zest, | \$15 \$12 |
| <i>minced shallots, capers, chives, lime juice, and extra virgin olive oil; presented with European cucumbers and toasted whole wheat baguette</i> | |

Hot Appetizers

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| SAMPLER, Two clams casino and two petite Maryland crabcakes | \$19 \$16 |
| <i>teamed with three sea scallops wrapped in applewood-smoked bacon</i> | |
| 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 |
| <i>in a fines herbes garlic butter; presented in our Inn-baked sourdough roll</i> | |
| SCALLOPS ON HORSEBACK, Six sea scallops studded with fresh ginger and wrapped | \$12 \$9 |
| <i>in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce</i> | |
| PENN'S PRIME RIB SPRING ROLLS (TWO), Shaved prime rib, caramelized leeks | \$14 \$10 |
| <i>& Cooper sharp cheese hand rolled and served with a horseradish dipping sauce</i> | |
| MARYLAND CRABCAKES, Pure jumbo lump blue crabmeat classically prepared with hints | \$19 \$16 |
| <i>of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce</i> | |
| SWEET & SPICY CALAMARI, Tender calamari lightly dusted and flash-fried until golden brown | \$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, Perfumed with Cognac | \$10 \$7 |
| 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 |
| <i>garlic croutons in our tangy Caesar dressing</i> | |
| GRANNY SMITH APPLE SALAD, With candied walnuts, sliced strawberries | \$7 \$4 |
| <i>and goat cheese; tossed with field greens in an apple cider ginger vinaigrette</i> | |
| WEDGE OF ICEBERG LETTUCE, Topped with applewood-smoked bacon, | \$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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