

William Penn Inn
Thanksgiving à la Carte Menu

Thursday, November 25, 2021

Accepting Reservations Between 11:30 a.m. and 7:30 p.m. • 215.699.9272

S O U P S & A P P E T I Z E R S

CREAMY LOBSTER BISQUE	\$10	\$7*	APPLEWOOD BACON-WRAPPED SHRIMP <i>Three tender, jumbo shrimp wrapped in crispy applewood-smoked bacon; served with horseradish dipping sauce and heirloom tomato salad . . .</i>	\$14	\$11*
WILLIAM PENN'S SNAPPER SOUP	\$7	\$4*			
BAKED FRENCH ONION SOUP	\$6	\$3*			
CHILLED SHRIMP COCKTAIL	\$16	\$13*	KENNETT SQUARE MUSHROOMS <i>Local silver dollar mushrooms broiled in garlic butter and filled with lobster imperial; presented with a splash of roasted red pepper coulis . . .</i>	\$15	\$12*

*If substituted for your included house or Caesar salad

S A L A D S

(Choice of One)

CAESAR SALAD

Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing

GRANNY SMITH APPLE SALAD

\$3 ADDITIONAL

With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette

MIXED GREEN SALAD

With lettuce, tomatoes, cucumbers, shredded carrots & choice of dressings

WEDGE OF ICEBERG LETTUCE

\$3 ADDITIONAL

Topped with creamy blue cheese dressing, crispy applewood-smoked bacon, fresh chives and diced tomatoes

E N T R É E S

All entrées are served with buttermilk mashed potatoes and French green beans amandine

<p>* ROASTED TURKEY, <i>With a savory sausage and walnut stuffing; served with country gravy and cranberry relish . .</i> \$39</p> <p>* HONEY-CURED LANCASTER HAM <i>Served with a pineapple cornbread stuffing and port wine Cumberland sauce.</i> \$36</p> <p>BAKED MARYLAND CRAB IMPERIAL <i>Our Chef's authentic recipe.</i> \$40</p> <p>TANGERINE-GRILLED SALMON, <i>Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze. .</i> \$42</p> <p>MARYLAND CRABCAKES, <i>Pure jumbo lump blue crabmeat classically prepared with a stone ground mustard sauce</i> \$52</p>	<p>PENN'S SURF & TURF <i>Broiled 6 oz filet mignon paired with your choice of "surf"</i></p> <p style="padding-left: 20px;">Crab Imperial 4 oz. \$62</p> <p style="padding-left: 20px;">Maine Lobster Tail 6 oz. \$75</p> <p>BROILED FILET MIGNON, <i>10 oz. filet on a bed of caramelized leeks; with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise</i> \$57</p> <p>ROAST PRIME RIB OF BEEF, <i>12-14 oz. served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise.</i> \$52</p>
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À L A C A R T E S I D E S

\$5 each

- ASPARAGUS WITH SAUCE HOLLANDAISE BALSAMIC GLAZED CARROTS
CAMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON

D E S S E R T S

(Choice of One)

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| CRÈME BRÛLÉE | NEW YORK-STYLE CHEESECAKE | WHITE CHOCOLATE RASPBERRY CAKE |
| APPLE CRUMB PIE | PUMPKIN PIE | PECAN PIE |

B E V E R A G E S

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|----------------|--|--------------|
| CAPPUCCINO \$7 | COFFEE, TEA, BREWED DECAFFEINATED COFFEE \$3 | ESPRESSO \$4 |
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*Available in children's portions at \$16 per child (nine years and under)

As children's selections, we offer traditional mac & cheese, cheeseburger sliders, pasta marinara or breaded chicken tenders with honey mustard sauce. Both the sliders and chicken tenders selections are served with tater tots.