

William Penn Inn

CHEF BELL'S ADDITIONS

Available Tuesday, November 2nd – Tuesday, November 30th, 2021

Appetizer Additions

CHICKEN & LEMON GRASS POT STICKERS

Crispy pan-fried dumplings filled with savory ground chicken and lemon grass; presented with an aged soy, ginger & scallion dipping sauce and paired with an Asian vegetable slaw

\$9

As a replacement for your inclusive salad \$6

CORNFLAKE CRUSTED BAKED BRIE

Mini brie wedges served warm with a drizzle of Manuka honey and fig preserves

\$12

As a replacement for your inclusive salad \$9

BOURBON ROASTED PEAR SALAD

Assorted baby field greens dressed in a Champagne vinaigrette; garnished with crumbled Danish blue cheese and toasted Marcona almonds

\$9

As a replacement for your inclusive salad \$6

Entrée Additions

MAINE LOBSTER TAIL 'SCHNITZEL'

Panko crusted, flash-fried and topped with jumbo lump crab, asparagus and hollandaise sauce; teamed with truffle mashed potatoes

\$50

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

CRAB & HORSERADISH-CRUSTED HALIBUT

Wild-caught fillets of halibut from Canada, pan-roasted and crowned with a savory crab & horseradish crust; finished in a lemon butter scampi sauce and teamed with roasted fingerling potatoes & sautéed broccolini

\$37

*PETITE FILETS GORGONZOLA

Two petite filets mignon pan-seared and crowned with sautéed spinach, roasted red peppers and crumbled Gorgonzola cheese; drizzled with a lemon butter-infused demi-glace and paired with au gratin potatoes and 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 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-cruste, 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

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CAMELIZED 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

	*
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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