

Prix Fixe Menu

(Complete Three-Course Dinner)

STARTERS

HOUSE SALAD

Red leaf lettuce, Romaine, baby spinach, shredded carrots & grape tomatoes; choice of dressings

SPINACH SALAD

Sliced mushrooms, chopped egg, grape tomatoes and hot bacon dressing

CAESAR SALAD

Romaine, croutons; Caesar dressing

WEDGE OF ICEBERG LETTUCE

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes and crumbled blue cheese

GRANNY SMITH APPLE SALAD

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

SEA SALT ROASTED BEET BRUSCHETTA

Grilled French baguette, whipped Boursin, toasted pistachios, baby arugula, aged balsamic vinegar

SOUP OF THE DAY

Made from the freshest ingredients

WILLIAM PENN'S SNAPPER SOUP

Our Chef's special recipe

FRENCH ONION SOUP

Teamed with a delicate mixture of cheeses

LOBSTER BISQUE

Enhanced with Cognac and crème fraîche

\$7 additional charge

You may substitute any of our hot or cold appetizer selections for an additional charge. See our appetizer page for details.

ENTRÉES

PENN'S SEAFOOD PLATE \$38

Baked crab imperial teamed with a fillet of tangerine-grilled salmon and three shrimp Francaise in a scampi butter sauce; served with baked potato & sautéed garlic spinach

BAKED CRAB IMPERIAL \$40

Our Chef's authentic recipe; served with mashed potatoes & French green beans almondine

SHRIMP AND CRAB FRANCAISE \$35

Five shrimp topped with pure jumbo lump blue crabmeat, lemon butter scampi sauce, angel hair pasta, sautéed spinach

TANGERINE-GRILLED SALMON \$38

Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze; served with mashed potatoes & grilled asparagus

MARYLAND CRABCAKES \$50

Pure jumbo lump blue crabmeat classically prepared, pepper vodka cocktail sauce, French green beans almondine & whipped potatoes

CHICKEN PARMESAN \$32

Crispy panko-breaded chicken cutlet with fresh mozzarella & San Marzano tomato gravy; served with pappardelle pasta & garlic spinach

CHICKEN MARSALA \$32

Served with mashed potatoes & French green beans almondine

SAUTÉED CALVES' LIVER \$38

With onions, sliced green apples and bacon

BLACKBERRY-BARBEQUED

PORK LOIN CHOPS \$32

Boneless & char-grilled with a savory blackberry glaze; on toasted pecan stuffing; served with mashed potatoes & French green beans almondine

*ROAST PRIME RIB OF BEEF \$46

(12–14 oz.) Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus

*FILET MIGNON TIPS \$38

Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; topped with frizzled leeks; served with truffle mashed potatoes & sautéed garlic spinach

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

DESSERTS

PEANUT BUTTER MOUSSE PIE

Layers of rich chocolate ganache, Reese's Cups and peanut butter mousse; garnished with whipped cream, peanut butter chips and chocolate curls

CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate mousse and frosted with dark chocolate mousse; served on a purée of fresh raspberries

TIRAMISU

Italian espresso-soaked sponge cake layered with a mascarpone & Marsala mousse; finished with whipped cream & chocolate curls

APPLE CRUMB PIE

A unique combination of apples and sour cream custard; with a cinnamon, brown sugar and walnut crumb topping

ASSORTED ICE CREAMS OR SHERBETS

KEY LIME PIE

Key lime custard baked in a traditional Graham cracker crust; topped with whipped cream and citrus confetti

BAKED CHEESECAKE

Our very special recipe; baked with a light sour cream topping on a buttery Graham cracker crust and served with fresh berries and raspberry sauce

You may substitute any of our dessert tray selections for an additional \$3 charge.

Monday through Friday 5:00 – 6:30 p.m. • Saturday 4:30 – 5:30 p.m. • Sunday 3:00 – 4:00 p.m.

Prix Fixe Menu not available New Year's Eve, Valentine's Day, Easter, Mother's Day or Thanksgiving