

*If substituted for your included House or Spinach Salad
or the Starter Course from our Prix Fixe Menu

Raw Bar

RAW BAR TO SHARE	\$30	\$27 *	EAST COAST OYSTERS (6)*	\$17	\$13 *
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
TOP NECK CLAMS (6)*	\$12	\$9	TUNA TARTAR	\$18	\$15
Tangy pepper vodka cocktail sauce			Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, toasted whole wheat baguette		
CHILLED JUMBO SHRIMP COCKTAIL	\$16	\$13	CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)	\$25	\$22
Tangy pepper vodka cocktail sauce			Tangy pepper vodka cocktail sauce		

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE	\$10	\$4 *	SCALLOPS ON HORSEBACK (6)	\$16	\$13 *
Quick-fried, roasted tomatoes, lemon caper & basil butter sauce			Applewood-smoked bacon, tangy pepper vodka cocktail sauce		
ESCARGOTS EN CROÛTE	\$12	\$9	PETITE MARYLAND CRABCAKES (3)	\$19	\$16
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce		
BAKED CLAMS CASINO	\$15	\$12	SAMPLER	\$22	\$19
With fines herbes, diced peppers and bacon			Two clams casino and two petite Maryland crabcakes teamed with three bacon-wrapped sea scallops		
SWEET & SPICY CALAMARI	\$14	\$11			
Flash-fried, fig balsamic glaze, Sriracha crème fraîche					

Soups & Salads

LOBSTER BISQUE	\$9	\$6 *	PETITE CAESAR SALAD	\$7	\$4 *
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
WILLIAM PENN'S SNAPPER SOUP	\$7	\$4	PETITE GRANNY SMITH APPLE SALAD	\$7	\$4
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
BAKED FRENCH ONION SOUP	\$6	\$3	WEDGE OF ICEBERG LETTUCE	\$7	\$4
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
CHEF'S SOUP OF THE DAY	\$5				
Prepared with the freshest ingredients daily					

**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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William Penn Inn Appetizers

Appetizer Additions

PROSCIUTTO, BRIE AND APRICOT BRUSCHETTA \$12

Grilled baguette, crème de brie, Parma ham, apricot jam, snipped chives & aged balsamic

As a replacement for your inclusive salad \$9

CHICKEN & LEMON GRASS POT STICKERS (3) \$10

Aged soy, ginger & scallion dipping sauce, Asian vegetable slaw

As a replacement for your inclusive salad \$7

Seasonal Salad

BEET AND ARUGULA SALAD \$9

Baby arugula, Champagne vinaigrette, roasted beets, mandarin oranges, red onion & crumbled goat cheese

As a replacement for your inclusive salad \$6

Entrées Additions

NY STRIP STEAK \$48

12 oz. charbroiled center cut, IPA battered onion ring, au gratin potatoes, asparagus, classic béarnaise sauce

PENN'S PAELLA \$36

Wild-caught shrimp, clams, mussels, chorizo sausage, Valencia rice, charred red peppers, English peas, saffron broth

AMISH FREE-RANGE CHICKEN \$34

Char-grilled half chicken, garlic, lemon, capers, whipped potatoes, French green beans amandine

AVAILABLE ON WEDNESDAYS

LOBSTER SCHNITZEL A LA OSCAR

\$42

Crispy panko-crust
Maine lobster tail topped
with jumbo lump crab, asparagus
and sauce Hollandaise;
served with truffle
whipped potatoes

ONLY ON THURSDAY EVENING

A TASTE OF TUSCANY

\$32

A sampling of authentic Italian cuisine.
Slow-simmered beef short rib meatballs,
braised veal braciola with prosciutto,
and grilled sweet sausage with
roasted peppers and onions;
San Marzano gravy, creamy mascarpone
polenta, broccoli rabe sautéed in
garlic and olive oil

Featured Wine Bottles

SAUVIGNON BLANC The Applicant, Chile	\$44	\$32
RED BLEND Murphy Goode, California	\$46	\$34
MALBEC El Porvenir Amauta, Argentina	\$48	\$36
CABERNET SAUVIGNON Josh Cellars, California	\$50	\$38
CHARDONNAY Josh Cellars, 2018 – California	\$50	\$38

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Chef Bell's Additions

Roast Prime Rib of Beef*

THE PETITE CUT 12 – 14 oz.	\$48
THE GOVERNOR'S CUT 14 – 16 oz.	\$54
THE PRESIDENT'S CUT 18 – 20 oz.	\$60

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus

Entrées

LOBSTER TAILS Two (6 oz.) Maine lobster tails, drawn butter, fingerling potatoes, grilled asparagus <i>Topped with our Crab Imperial</i>	\$70 \$82	ATLANTIC GRILLED SALMON Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes	\$36
BROILED FILET MIGNON* 8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	\$55	CRAB AND HORSERADISH-CRUSTED HALIBUT Atlantic halibut, horseradish, herbs, lemon butter sauce, jasmine rice, grilled asparagus	\$40
VEAL MILANESE Panko-crusted paillards, saffron risotto, crowned with baby arugula salad, oven-roasted tomatoes, shaved Reggiano Parmigiano, aged balsamic, EVOO	\$37	MARYLAND CRABCAKES Two (4 oz.) pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes	\$52
NEW ZEALAND RACK OF LAMB* Spice rubbed, oven-roasted, mint & parsley sauce verte, grilled asparagus, jasmine rice	\$50	LOBSTER FRANCAISE Maine lobster tail egg-dipped, lemon butter scampi sauce, Inn-made pappardelle pasta, sautéed spinach	\$45
CENTER CUT PRIME PORK CHOP 12 – 14 oz. Charbroiled, bone in, apricot balsamic glaze, fingerling potatoes, broccolini	\$38	PORCINI MUSHROOM RISOTTO With grilled asparagus, Parmigiano Reggiano, truffle oil	\$30
CHICKEN MARSALA Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, whipped potatoes, French green beans amandine	\$32	VEGAN RIGATONI BOLOGNESE Slow simmered vegan ragu, portabella mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	\$29

Penn's Surf & Turf

BROILED FILET MIGNON 5 oz. filet paired with your choice of "surf" served with au gratin potatoes and grilled asparagus	CRAB IMPERIAL 4 oz.	\$56
	MARYLAND CRABCAKE 4 oz.	\$60
	MAINE LOBSTER TAIL 6 oz.	\$66
	CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL 6 oz.	\$72

To Share

CARAMELIZED BRUSSELS SPROUTS With applewood-smoked bacon	\$7	ASPAGUS À LA OSCAR Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise	\$14
MAINE LOBSTER MACARONI GRATINÉE	\$15		

Children's Options

\$16 PER CHILD (nine years and under)

1st Course: FRUIT CUP

Choice of: PASTA MARINARA, TRADITIONAL MAC & CHEESE GRILLED CHEESE, CHEESEBURGER SLIDERS, BREADED CHICKEN TENDERS WITH TATER TOTS

Dessert: Vanilla Ice Cream with Chocolate Sauce

FOR PARTIES OF EIGHT OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL

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William Penn Inn Dinner