

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

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

Complete
Three-Course
Dinner

Starters

MIXED GREEN SALAD

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

SPINACH SALAD

Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing

PETITE CAESAR SALAD

Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

WEDGE OF ICEBERG LETTUCE

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

PETITE GRANNY SMITH APPLE SALAD

Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

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
\$6 additional charge

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

Entrées

CHICKEN MARSALA

Served with whipped potatoes & French green beans amandine

\$32

SHRIMP FRANCAISE

Six shrimp, lemon butter scampi sauce, angel hair pasta, sautéed spinach

\$35

CHICKEN PARMESAN

Crispy panko breading, fresh mozzarella, San Marzano tomato "gravy", pappardelle pasta & garlic spinach

\$32

TANGERINE-GRILLED SALMON

Atlantic salmon, tangy tangerine mustard glaze; whipped potatoes & grilled asparagus

\$38

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine

\$32

MARYLAND CRABCAKE

One (4 oz.) pure jumbo blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine

\$38

SAUTÉED CALVES' LIVER

With onions, sliced green apples and bacon with whipped potatoes & French green beans amandine

\$38

PENN'S SEAFOOD PLATE

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

\$38

FILET MIGNON TIPS*

Pan-seared, button mushrooms, pearl onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes & sautéed garlic spinach

\$38

BAKED CRAB IMPERIAL

Our Chef's authentic recipe; whipped potatoes & French green beans amandine

\$40

ROAST PRIME RIB OF BEEF* (8-10 oz.)

Slowly roasted, au jus, crispy fried onions, classic béarnaise, baked potato & grilled asparagus

\$46

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

Dessert

PEANUT BUTTER MOUSSE PIE

Rich chocolate ganache, Reese's Cups, peanut butter mousse, whipped cream, peanut butter chips and chocolate curls

BAKED CHEESECAKE

Graham cracker crust, fresh berries and raspberry sauce

CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate mousse, frosted dark chocolate mousse; purée of fresh raspberries

KEY LIME PIE

Traditional Graham cracker crust, whipped cream and citrus confetti

TIRAMISU

Mascarpone, Marsala mousse; whipped cream & chocolate curls

APPLE CRUMB PIE

Apples, sour cream custard; with a cinnamon, brown sugar and walnut crumb topping

ASSORTED ICE CREAMS OR SHERBETS

You may substitute any of our ala carte dessert selections for an additional \$4.