

William Penn Prix Fixe

## 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

### 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

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

### PETITE GRANNY SMITH APPLE SALAD

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

### LOBSTER BISQUE

Enhanced with Cognac and crème fraîche  
\$7 additional charge

## 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.*