



WILLIAM PENN INN

Thanksgiving Menu



Thursday, November 24, 2022

Accepting Reservations Between 11 a.m. and 7:30 p.m. • 215.699.9272



Soups & Appetizers

CREAMY LOBSTER BISQUE (GF)	\$10	\$7*	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16	\$13*
WILLIAM PENN'S SNAPPER SOUP	\$8	\$5	Three jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
BAKED FRENCH ONION SOUP	\$7	\$4	KENNETT SQUARE MUSHROOMS	\$18	\$15
CHILLED SHRIMP COCKTAIL (GF)	\$17	\$14	Local silver dollar mushrooms, lobster imperial filling, garlic butter, roasted red pepper coulis		

* If substituted for your included house or Caesar salad

Salads (Choice of One)

CAESAR SALAD

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

HOUSE SALAD (GF)

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes

Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppyseed vinaigrette

GRANNY SMITH APPLE SALAD (GF)

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

\$3 Additional

WEDGE OF ICEBERG LETTUCE (GF)

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

\$3 Additional

Entrées

All entrées are served with buttermilk mashed potatoes and French green beans amandine

* ROASTED TURKEY	\$42	LOBSTER TAILS (GF)	\$72
Savory sausage and walnut stuffing, country gravy, cranberry relish		Two (6 oz.) Maine lobster tails, drawn butter	
* HONEY-CURED LANCASTER HAM	\$40	PENN'S SURF & TURF (GF)	
Pineapple cornbread stuffing, port wine Cumberland sauce		5 oz. filet paired with your choice of "surf"	
BAKED MARYLAND CRAB IMPERIAL (GF)	\$43	Crab Imperial 4 oz.	\$62
Our Chef's authentic recipe		Maine Lobster Tail 6 oz.	\$75
TANGERINE-GRILLED SALMON (GF)	\$44	BROILED FILET MIGNON (GF)	\$60
Atlantic salmon, tangy tangerine mustard glaze		8 oz. filet, caramelized leeks. Choice of our classic béarnaise or Cognac Peppercorn sauce	
MARYLAND CRABCAKES		ROAST PRIME RIB OF BEEF	\$55
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		12-14 oz. Au jus, crispy fried onions, classic béarnaise	
Single 4 oz. Crabcake	\$43	VEGAN AL FORNO	\$35
Double 4 oz. Crabcake	\$60	Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil	

Desserts (Choice of One)

CRÈME BRÛLÉE (GF) • NEW YORK-STYLE CHEESECAKE • WHITE CHOCOLATE RASPBERRY CAKE
APPLE CRUMB PIE • PUMPKIN PIE • PECAN PIE

À LA CARTE SIDES \$7 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)
CARMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON (GF)



CHILDREN'S SELECTIONS

Traditional Mac & Cheese, Pasta Marinara, Grilled Cheese, Cheeseburger Sliders,
Breaded Chicken Tenders with Tater Tots

* Available in children's portions at \$16 (children 9 and under)

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

(GF) = Gluten Free