

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

## Raw Bar

<b>RAW BAR TO SHARE (GF)</b>	<b>\$30</b>	<b>\$27*</b>	<b>EAST COAST OYSTERS (6)* (GF)</b>	<b>\$17</b>	<b>\$14*</b>
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
<b>TOP NECK CLAMS (6)* (GF)</b>	<b>\$12</b>	<b>\$9</b>	<b>TUNA TARTAR (GF)</b>	<b>\$18</b>	<b>\$15</b>
Tangy pepper vodka cocktail sauce			Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, Inn-made Truffle Chips		
<b>CHILLED JUMBO SHRIMP COCKTAIL (5) (GF)</b>	<b>\$17</b>	<b>\$14</b>	<b>CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.) (GF)</b>	<b>\$25</b>	<b>\$22</b>
Tangy pepper vodka cocktail sauce			Tangy pepper vodka cocktail sauce		

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b>	<b>\$10</b>	<b>\$7*</b>	<b>RHODE ISLAND CALAMARI</b>	<b>\$14</b>	<b>\$11*</b>
Quick-fried, roasted tomatoes, lemon caper & basil butter sauce			Flash-fried, lemon garlic butter, hot cherry pepper relish		
<b>ESCARGOTS EN CROÛTE</b>	<b>\$12</b>	<b>\$9</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)</b>	<b>\$16</b>	<b>\$13</b>
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
<b>BAKED CLAMS CASINO</b>	<b>\$15</b>	<b>\$12</b>	<b>PETITE MARYLAND CRABCAKES (3)</b>	<b>\$19</b>	<b>\$16</b>
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce		
<b>BUBBLING BLUE CRAB DIP</b>	<b>\$18</b>	<b>\$15</b>	<b>SAMPLER</b>	<b>\$22</b>	<b>\$19</b>
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia			Two clams casino and two petite Maryland crabcakes teamed with two applewood-smoked bacon shrimp		

## Soups & Salads

<b>LOBSTER BISQUE (GF)</b>	<b>\$10</b>	<b>\$7*</b>	<b>PETITE CAESAR SALAD</b>	<b>\$7</b>	<b>\$4*</b>
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$8</b>	<b>\$5</b>	<b>PETITE GRANNY SMITH APPLE SALAD (GF)</b>	<b>\$7</b>	<b>\$4</b>
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
<b>BAKED FRENCH ONION SOUP</b>	<b>\$7</b>	<b>\$4</b>	<b>WEDGE OF ICEBERG LETTUCE (GF)</b>	<b>\$7</b>	<b>\$4</b>
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
<b>CHEF'S SOUP OF THE DAY</b>	<b>\$5</b>				
Prepared with the freshest ingredients daily					

**CHOICE OF  
HOUSE OR  
SPINACH SALAD  
SERVED WITH  
ALL ENTRÉES.**

### 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, poppy seed vinaigrette

### SPINACH SALAD (GF)

Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free

William Penn Inn Appetizers

## Appetizer Additions

<p><b>ROASTED BEETS &amp; GOAT CHEESE 'TRUFFLES'</b> \$9</p> <p>Golden beets, panko-crusted goat cheese, matchstick apples, cranberry chutney, Manuka honey drizzle, micro broccoli greens</p> <p><i>As a replacement for your inclusive salad \$6</i></p>	<p><b>CHICKEN LEMONGRASS POTSTICKERS</b> \$8</p> <p>Pan-seared, ginger soy dipping sauce, Asian vegetable slaw</p> <p><i>As a replacement for your inclusive salad \$5</i></p>
<p><b>CRAB PICO MARGARITA (GF)</b> \$9</p> <p>Blue crab, avocado, pico de gallo, lime, cilantro, olive oil, corn tortillas</p> <p><i>As a replacement for your inclusive salad \$6</i></p>	<p><b>GERMAN BEEF DUMPLINGS (3)</b> \$10</p> <p>Applewood-smoked bacon, onions, spinach, nutmeg, brown butter, bone broth</p> <p><i>As a replacement for your inclusive salad \$7</i></p>

## Seasonal Salads

<p><b>PERSIMMON CAPRESE (GF)</b> \$8</p> <p>Ripe persimmon, fresh mozzarella, cracked black pepper, smoked sea salt, basil, olive oil, balsamic vinegar</p> <p><i>As a replacement for your inclusive salad \$5</i></p>	<p><b>BOURBON PEAR SALAD</b> \$9</p> <p>D'Anjou pear slices roasted with Kentucky bourbon &amp; brown sugar, mixed greens, champagne vinaigrette, bleu cheese crumbles, marcona almonds</p> <p><i>As a replacement for your inclusive salad \$6</i></p>
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## Entrées Additions

<p><b>BRAISED SHORT RIBS (GF)</b> \$36</p> <p>Burgundy reduction, frizzled leeks, French green beans amandine, whipped potatoes</p>	<p><b>VEAL OSCAR (GF)</b> \$46</p> <p>Pan-seared tournedos, jumbo lump crabmeat, asparagus spears, sauce Hollandaise and Bordelaise, truffled mashed potatoes</p>
<p><b>HALF DUCKLING (GF)</b> \$50</p> <p>Slow-roasted, lingonberry glaze, braised red cabbage, jasmine rice pilaf</p>	<p><b>SEAFOOD RISOTTO (GF)</b> \$42</p> <p>Maine lobster, jumbo lump crabmeat, wild-caught shrimp, grilled asparagus, charred red peppers, lemon mascarpone risotto</p>

**AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS**

**LOBSTER SCHNITZEL A LA OSCAR \$42**  
Crispy panko-crusted Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

## Featured Wine Bottles

<p><b>UNOAKED CHARDONNAY</b></p> <p>Cave de Lugny Macon-Villages, France</p>	<p><b>\$50</b> <del>\$38</del></p>
<p><b>DAOU</b> Paso Robles, California</p>	<p><b>\$52</b> <del>\$40</del></p>
<p><b>PINOT NOIR</b> PIO, Italy</p>	<p><b>\$48</b> <del>\$36</del></p>
<p><b>MALBEC</b> El Porvenir Amauta, Argentina</p>	<p><b>\$48</b> <del>\$36</del></p>
<p><b>CHARDONNAY</b> Harken, California</p>	<p><b>\$50</b> <del>\$38</del></p>

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Chef Bell's Additions

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

\*Saturday, December 3rd, 10th, and 17th Prix Fixe Menu will be available from 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

William Penn Inn Prix Fixe

## Starters

### 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, poppy seed vinaigrette

### SPINACH SALAD (GF)

Sliced mushrooms, chopped egg, grape tomatoes; honey mustard or hot bacon dressing

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

### PETITE CAESAR SALAD

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

### WEDGE OF ICEBERG LETTUCE (GF)

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

### PETITE GRANNY SMITH APPLE SALAD (GF)

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 (GF)

Enhanced with Cognac and crème fraîche

\$7 additional charge

## Entrées

### CHICKEN PARMESAN

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

\$32

### SHRIMP FRANCAISE

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

\$35

### BLACKBERRY-BARBEQUED PORK LOIN CHOPS

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

\$32

### TANGERINE-GRILLED SALMON (GF)

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

\$38

### SAUTÉED CALVES' LIVER (GF)

Onions, sliced green apples, bacon, whipped potatoes & French green beans amandine

\$38

### MARYLAND CRABCAKE

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

\$38

### FILET MIGNON TIPS\* (GF)

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

\$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

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

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

\$50

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### BAKED CRAB IMPERIAL (GF)

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

\$40

## 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.*

(GF) = Gluten Free

# Roast Prime Rib of Beef\*

<b>THE PETITE CUT</b> 12 – 14 oz.	<b>\$54</b>
<b>THE GOVERNOR'S CUT</b> 14 – 16 oz.	<b>\$60</b>
<b>THE PRESIDENT'S CUT</b> 18 – 20 oz.	<b>\$66</b>

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

## Entrées

<b>FILETS GORGONZOLA</b> (GF) <b>\$44</b>	<b>ATLANTIC GRILLED SALMON</b> (GF) <b>\$37</b>
Two 3 oz. petite filets mignon, sautéed spinach, roasted red peppers, crumbled Gorgonzola cheese, beurre blanc infused demi-glace, truffle whipped potatoes	Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes
<b>BROILED FILET MIGNON</b> * (GF) <b>\$60</b>	<b>CHILEAN SEA BASS</b> (GF) <b>\$48</b>
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	Pan-seared, pesto-crust, honey and rosemary leeks, grilled asparagus, fingerling potatoes
<b>CENTER CUT PRIME PORK CHOP</b> (GF) <b>\$40</b>	<b>MARYLAND CRABCAKES</b>
12 – 14 oz. charbroiled, bone-in, spice-rubbed, signature sauerkraut, whole grain mustard, whipped potatoes	Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes
<b>NEW ZEALAND RACK OF LAMB</b> * (GF) <b>\$62</b>	<b>Single 4 oz. Crabcake</b> <b>\$35</b>
Spice rubbed, oven-roasted, mint & parsley sauce verte, grilled asparagus, jasmine rice	<b>Double 4 oz. Crabcake</b> <b>\$50</b>
<b>CHICKEN MARSALA</b> (GF) <b>\$33</b>	<b>LOBSTER TAILS</b> (GF) <b>\$68</b>
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	Two (6 oz.) Maine lobster tails, drawn butter, fingerling potatoes, grilled asparagus
	<i>Topped with our Crab Imperial</i> <b>\$80</b>
	<b>VEGAN ZITI AL FORNO</b> <b>\$30</b>
	Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil

**AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS**

### **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

## Penn's Surf Et Turf

### **BROILED**

#### **FILET MIGNON** (GF)

5 oz. filet paired with your choice of "surf" served with au gratin potatoes and grilled asparagus

<b>CRAB IMPERIAL</b> (GF) 4 oz.	<b>\$58</b>
<b>MARYLAND CRABCAKE</b> 4 oz.	<b>\$62</b>
<b>MAINE LOBSTER TAIL</b> (GF) 6 oz.	<b>\$68</b>
<b>CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL</b> 6 oz.	<b>\$74</b>

## To Share

<b>CARAMELIZED BRUSSELS SPROUTS</b> (GF) <b>\$7</b>	<b>ASPARAGUS À LA OSCAR</b> (GF) <b>\$14</b>
With applewood-smoked bacon	Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise

## 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