

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

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

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

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