

\*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

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## Appetizer Additions

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### ARANCINI

Short rib ragu, saffron risotto, parmesan truffle panko crumbs, San Marzano 'gravy', fresh basil

As a replacement for your inclusive salad \$8

\$11

### BURRATA & FOCACCIA

Fresh burrata, roasted red peppers, grilled Focaccia, EVOO, pesto, aged balsamic vinegar

As a replacement for your inclusive salad \$9

\$12

### CRAB LOUIE (GF)

Lump crab meat, Lamaze dressing, capers, hard-boiled egg, hearts of palm, European cucumbers

As a replacement for your inclusive salad \$13

\$16

### PASTA 'NATASHA'

Smoked salmon, pipette pasta, boursin cream, grape tomatoes, fresh dill, ground black pepper

As a replacement for your inclusive salad \$11

\$14

## Seasonal Salads

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### FRIED BRIE SALAD \$11

Fried Brie, fresh raspberries, field greens, toasted pistachios, champagne vinaigrette

As a replacement for your inclusive salad \$8

## Entrées Additions

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### NEW YORK STRIP STEAK \$48

12oz. charbroiled center cut, IPA-battered onion rings, au gratin potatoes, grilled asparagus, sauce Béarnaise

### SALMON FLORENTINE (GF) \$36

Grilled Atlantic salmon, creamy garlic spinach, wild mushrooms, bacon, scampi butter sauce, fingerling potatoes

### SEAFOOD PAPPARDELLE \$38

Wild-caught shrimp, jumbo lump crab, bay scallops, pappardelle pasta, charred red peppers, asparagus, lobster saffron sauce, chives

**AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS**

### LOBSTER SCHNITZEL A LA OSCAR \$42

Crispy panko-crusting Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

## Featured Wine Bottles

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**CABERNET SAUVIGNON** Bogle, California

~~\$40~~ **\$28**

**CHARDONNAY** Trefethen, Napa

~~\$64~~ **\$52**

**MALBEC** El Porvenir Amauta, Argentina

~~\$50~~ **\$38**

**CHARDONNAY** Josh Cellars, California

~~\$46~~ **\$34**

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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

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

Available  
**ALL NIGHT**  
 on the First Friday  
 of Every Month!

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** \$32  
 Crispy panko breading, fresh mozzarella, San Marzano tomato "gravy", pappardelle pasta & garlic spinach

**BLACKBERRY-BARBEQUED PORK LOIN CHOPS** \$32  
 Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine

**SAUTÉED CALVES' LIVER (GF)** \$38  
 Onions, sliced green apples, bacon, whipped potatoes & French green beans amandine

**FILET MIGNON TIPS\* (GF)** \$38  
 Pan-seared, button mushrooms, pearl onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes & sautéed garlic spinach

**ROAST PRIME RIB OF BEEF\* (8-10 oz.)** \$50  
 Slowly roasted, au jus, crispy fried onions, classic béarnaise, baked potato & grilled asparagus  
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**SHRIMP FRANCAISE** \$35  
 Six shrimp, lemon butter scampi sauce, angel hair pasta, sautéed spinach

**TANGERINE-GRILLED SALMON (GF)** \$38  
 Atlantic salmon, tangy tangerine mustard glaze; whipped potatoes & grilled asparagus

**MARYLAND CRABCAKE** \$38  
 One (4 oz.) pure jumbo blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine

**PENN'S SEAFOOD PLATE** \$38  
 Baked crab imperial, fillet of tangerine-grilled salmon, three shrimp Francaise in a scampi butter sauce; baked potato & sautéed garlic spinach

**BAKED CRAB IMPERIAL (GF)** \$40  
 Our Chef's authentic recipe; whipped potatoes & French green beans amandine

*Dessert*

**PEANUT BUTTER MOUSSE PIE**  
 Rich chocolate ganache, Reese's Cups, peanut butter mousse, whipped cream, peanut butter chips and chocolate curls

**CHOCOLATE HEAVEN CAKE**  
 Cocoa genoise layered with white chocolate mousse, frosted dark chocolate mousse; purée of fresh raspberries

**TIRAMISU**  
 Mascarpone, Marsala mousse; whipped cream & chocolate curls

**ASSORTED ICE CREAMS OR SHERBETS**

**BAKED CHEESECAKE**  
 Graham cracker crust, fresh berries and raspberry sauce

**KEY LIME PIE**  
 Traditional Graham cracker crust, whipped cream and citrus confetti

**APPLE CRUMB PIE**  
 Apples, sour cream custard; with a cinnamon, brown sugar and walnut crumb topping

*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>\$62</b>
<b>THE PRESIDENT'S CUT</b> 18 – 20 oz.	<b>\$70</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

**PETITE FILETS MIGNON & WILD MUSHROOMS\*** (GF) **\$44**  
Two 3-ounce filets, sautéed wild mushrooms, Cognac crème demi-glace, truffle whipped potatoes, grilled asparagus

**BROILED FILET MIGNON\*** (GF) **\$60**  
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce

**MARYLAND CRABCAKES**  
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes  
**Single 4 oz. Crabcake \$35**  
**Double 4 oz. Crabcake \$50**

**LOBSTER TAILS** (GF)  
Maine lobster, drawn butter, fingerling potatoes, grilled asparagus  
**Single (6 oz.) Tail \$50**  
*Topped with Crab Imperial \$56*  
**Twin (6 oz.) Tails \$68**  
*Topped with Crab Imperial \$80*

**CHICKEN MARSALA** (GF) **\$34**  
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes

**BLACKENED MAHI-MAHI** (GF) **\$38**  
Fresh citrus, julienne vegetable medley, jasmine rice

**Add 3 oz. Jumbo Lump crab meat \$15**

**ATLANTIC GRILLED SALMON** (GF) **\$37**  
Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes

**VEAL MILANESE** **\$38**  
Panko-crusted paillards, saffron risotto, crowned with baby arugula salad, oven-roasted tomatoes, shaved Reggiano Parmigiano, aged balsamic, EVOO

**CENTER CUT PRIME PORK CHOP** (GF) **\$40**  
12 – 14 oz. charbroiled, bone-in, pineapple-hoisin glaze, julienne vegetable medley, jasmine rice

**VEGAN ZITI AL FORNO** **\$30**  
Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil

## Penni's Surf & 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

**CARAMELIZED BRUSSELS SPROUTS** (GF) **\$7**  
With applewood-smoked bacon

**ASPARAGUS À LA OSCAR** (GF) **\$14**  
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