

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

Raw Bar

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

Appetizers

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

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

Appetizer Additions

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

CRAB CACIO E PEPE

Jumbo lump crab meat, Semolina spaghetti, parmesan, basil, butter, ground black pepper

As a replacement for your inclusive salad \$11

\$14

Seasonal Salads

FRIED BRIE SALAD \$11

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

As a replacement for your inclusive salad \$8

Entrées Additions

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

CABERNET SAUVIGNON Bogle, California

~~\$44~~ **\$32**

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

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*

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|--|-------------|
| THE PETITE CUT 12 – 14 oz. | \$54 |
| THE GOVERNOR'S CUT 14 – 16 oz. | \$62 |
| THE PRESIDENT'S CUT 18 – 20 oz. | \$70 |

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

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

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