

Mother's Day Menu

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

CHICKEN MARSALA (GF)	\$38	PENN'S SURF & TURF (GF)	
Scallopine of pan-seared chicken breast, imported & domestic mushrooms		5 oz. filet paired with your choice of "surf"	
BAKED MARYLAND CRAB IMPERIAL (GF)	\$40	Crab Imperial 4 oz.	\$60
Our Chef's authentic recipe		Maine Lobster Tail 6 oz.	\$70
TANGERINE-GRILLED SALMON (GF)	\$40	LOBSTER TAILS (GF)	\$70
Atlantic salmon, tangy tangerine mustard glaze		Two (6 oz.) Maine lobster tails, drawn butter	
PENN'S SEAFOOD RISOTTO (GF)	\$42	BROILED FILET MIGNON (GF)	\$62
Maine lobster, jumbo lump crabmeat, bay scallops, shrimp, lemon risotto asparagus, charred red peppers		8 oz. filet, caramelized leeks.	
MARYLAND CRABCAKES		Choice of our classic béarnaise or Cognac Peppercorn sauce	
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		ROAST PRIME RIB OF BEEF	\$60
Single 4 oz. Crabcake	\$38	12-14 oz. Au jus, crispy fried onions, classic béarnaise	
Double 4 oz. Crabcake	\$52	VEGAN AL FORNO	\$35
		Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil	

DESSERTS \$6 each

CRÈME BRÛLÉE (GF) • CHEESECAKE • KEY LIME PIE
STRAWBERRY SHORTCAKE • TRIPLE CHOCOLATE MOUSSE CAKE

À LA CARTE SIDES \$7 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)
CAMELIZED 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