



WILLIAM PENN INN

Thanksgiving Menu



Thursday, November 23, 2023

Accepting Reservations Between 11 a.m. and 7:30 p.m. • 215.699.9272



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

[*] ROASTED TURKEY	\$42	PENN'S SURF & TURF (GF)	
Savory sausage and walnut stuffing, country gravy, cranberry relish		5 oz. filet paired with your choice of "surf"	
[*] HONEY-CURED LANCASTER HAM	\$40	Crab Imperial 4 oz.	\$62
Pineapple cornbread stuffing, port wine Cumberland sauce		Maine Lobster Tail 6 oz.	\$75
BAKED MARYLAND CRAB IMPERIAL (GF)	\$43	BROILED FILET MIGNON (GF)	\$60
Our Chef's authentic recipe		8 oz. filet, caramelized leeks. Choice of our classic béarnaise or Cognac Peppercorn sauce	
TANGERINE-GRILLED SALMON (GF)	\$44	ROAST PRIME RIB OF BEEF	\$55
Atlantic salmon, tangy tangerine mustard glaze		12-14 oz. Au jus, crispy fried onions, classic béarnaise	
MARYLAND CRABCAKES		VEGAN QUINOA COBB BOWL	\$27
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	
Single 4 oz. Crabcake	\$43		
Double 4 oz. Crabcake	\$60		

DESSERTS \$6 each

PUMPKIN PIE • APPLE CRUMB PIE • PECAN PIE • NEW YORK-STYLE CHEESECAKE
CHOCOLATE FUDGE CAKE • CRÈME BRÛLÉE (GF)

À LA CARTE SIDES \$7 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)
CARMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON (GF)



CHILDREN'S SELECTIONS

Traditional Mac & Cheese • Pasta Marinara • 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