

Mother's Day Menu

SOUPS & APPETIZERS

CREAMY LOBSTER BISQUE (GF)	\$12	\$9*	PROSCIUTTO & ASPARAGUS PASTRY	\$14	\$11*
WILLIAM PENN'S SNAPPER SOUP	\$10	\$7	Two baked puff pastries, prosciutto, asparagus, Gruyere, lemon butter		
BAKED FRENCH ONION SOUP	\$9	\$6	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

\$6 Additional

WEDGE OF ICEBERG LETTUCE

 (GF)

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese

\$6 Additional

Entrées

All entrées are served with buttermilk mashed potatoes and French green beans amandine

CHICKEN PICCATA	\$42	PETITE FILETS MIGNON ALA OSCAR* (GF)	\$52
Pan-seared chicken breast, lemon caper butter, roasted cherry tomatoes		Two 3 oz. filets, jumbo lump crab, grilled asparagus, hollandaise	
PENN'S SEAFOOD PABELLA	\$46	BROILED FILET MIGNON* (GF)	\$64
Shrimp, clams, mussels, scallops, lump crab, spanish sausage, Valencia rice, red peppers, saffron broth		8 oz. filet, caramelized leeks.	
CAPE MAY FLOUNDER (GF)	\$46	Choice of our classic béarnaise or Cognac Peppercorn sauce	
Egg-washed and sauteed, jumbo lump crabmeat, toasted almonds, white grapes, lemon butter		Add 6 oz. Maine lobster tail	+ \$20
BAKED LOBSTER IMPERIAL (GF)	\$48	ROAST PRIME RIB OF BEEF*	\$60
Our Chef's authentic recipe		12 – 14 oz. Au jus, crispy fried onions, classic béarnaise	
WILD KING SALMON (GF)	\$48	VEGAN PENNE BOLOGNESE	\$35
New Zealand wild king salmon, dill lemon butter		Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	
MARYLAND CRABCAKES			
Pure jumbo blue crabmeat, pepper vodka cocktail sauce			
Single 4 oz. Crabcake	\$44		
Double 4 oz. Crabcake	\$56		

DESSERTS \$10 each

CRÈME BRÛLÉE (GF) • CHEESECAKE • KEY LIME PIE • CARROT CAKE • CHOCOLATE CARAMEL TORTE

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 \$16

Traditional Mac & Cheese, Pasta Marinara, Grilled Cheese, Cheeseburger Sliders, Breaded Chicken Tenders with Tater Tots