

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

Raw Bar

RAW BAR TO SHARE* (GF)	\$30	\$27*	EAST COAST OYSTERS (6)* (GF)	\$20	\$17*
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	TROPICAL TUNA STACK*	\$18	\$15
Tangy pepper vodka cocktail sauce			Yellowfin Tuna, pineapple & mango salsa, sliced avocado, crispy rice cake, teriyaki, spicy crema, fried wontons, black sesame, cilantro, lime		
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

PANKO-CRUSTED FRESH MOZZARELLA CHEESE	\$10	\$7*	SWEET & SPICY CALAMARI	\$15	\$12*
Quick-fried, roasted tomatoes, lemon caper butter sauce			Flash-fried, fig balsamic glaze, Sriracha crème fraiche		
ESCARGOTS EN CROÛTE	\$14	\$11	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	\$16	\$13	PETITE MARYLAND CRABCAKES (3)	\$19	\$16
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, 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

LOBSTER BISQUE (GF)	\$12	\$9*	PETITE CAESAR SALAD	\$9	\$6*
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
WILLIAM PENN'S SNAPPER SOUP	\$10	\$7	PETITE GRANNY SMITH APPLE SALAD (GF)	\$9	\$6
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
BAKED FRENCH ONION SOUP	\$9	\$6	WEDGE OF ICEBERG LETTUCE (GF)	\$9	\$6
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	\$6				
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

KENNETT SQUARE MUSHROOMS \$16

Local silver dollar mushrooms, lobster imperial filling, hollandaise, roasted red pepper coulis

As a replacement for your inclusive salad \$13

GRILLED PEACH AND BURRATA PLATE \$12

Prosciutto, toasted crostini, arugula, basil, EVOO

As a replacement for your inclusive salad \$9

MEXICAN STREET CORN CROSTINI \$10

Mexican crema, toasted crostini, cilantro, lime

As a replacement for your inclusive salad \$7

Seasonal Salad

BLOOD ORANGE AND FETA SALAD (GF) \$12

Blood oranges, blackberries, feta, spiced pecans, arugula, poppy seed vinaigrette

As a replacement for your inclusive salad \$9

Entrée Additions

PETITE FILETS ORLEANS* (GF) \$48

Two petite filets mignon, blackened shrimp, Inn-made creole sauce, cajun butter, asparagus, truffle whipped potatoes

PARISIAN GNOCCHI PRIMAVERA \$34

Seared Pâté à Choux gnocchi, summer vegetables, goat cheese, lemon herb butter

SALMON CASINO \$40

'Casino'-stuffed Atlantic salmon, lemon butter, sauteed spinach, whipped potatoes

SANTA MARIA TRI-TIP BEEF* (GF) \$42

Grilled and sliced beef tri-tip, chimichurri sauce, corn and pepper relish, Old Bay fingerling potatoes

**AVAILABLE ON
WEDNESDAYS
AND THURSDAYS**

LOBSTER SCHNITZEL A LA OSCAR \$46

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

Featured Wine Bottles

CHARDONNAY Francis Coppola, Central Coast	\$40	\$28
RED BLEND Murphy Goode, California	\$50	\$38
COTES DU RHONE La Jassine, France	\$52	\$40
CLARET CABERNET SAUVIGNON Francis Coppola	\$56	\$42

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William Penn Inn Additions

Tuesday through Friday 5:00 – 6:30 p.m.
Saturday 4:30 – 5:30 pm • Sunday 3:00 – 4:00 pm

Items on this menu are still available individually
after these times, not as a three-course meal

Available
ALL NIGHT
on the First Friday
of Every Month!

Complete
Three-Course
Dinner

Starters

HOUSE SALAD (GF)

Choice of Inn-made dressings:
creamy tarragon, blue cheese,
balsamic, honey mustard, Russian,
poppy seed vinaigrette

SPINACH SALAD (GF)

PETITE CAESAR SALAD

WEDGE OF ICEBERG LETTUCE (GF)

PETITE GRANNY SMITH APPLE SALAD (GF)

SOUP OF THE DAY

WILLIAM PENN'S SNAPPER SOUP

FRENCH ONION SOUP

LOBSTER BISQUE (GF) \$7 additional charge

You may substitute any of our hot or cold
appetizer selections for an additional charge.
See our appetizer page for details.

Entrées

CHICKEN PARMESAN

Crispy panko breading, fresh mozzarella,
San Marzano tomato "gravy", bronze-cut
thick spaghetti, garlic spinach

\$33

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

Boneless & char-grilled, savory blackberry
glaze, toasted pecan stuffing, whipped potatoes
& French green beans amandine

\$33

SAUTÉED CALVES' LIVER (GF)

Onions, sliced green apples, bacon, whipped
potatoes & French green beans amandine

\$39

FILET MIGNON TIPS (GF)

Pan-seared, button mushrooms, pearl
onions, merlot demi-glace, frizzled leeks,
truffle whipped potatoes & sautéed garlic spinach

\$39

ROAST PRIME RIB OF BEEF* (8–10 oz.)

Slowly roasted, au jus, crispy fried onions,
classic béarnaise, baked potato & grilled asparagus

\$50

CLASSIC SHRIMP SCAMPI

7 wild caught shrimp, bronze-cut spaghetti,
garlic, Chablis, lemon, parsley

\$36

TANGERINE-GRILLED SALMON (GF)

Atlantic salmon, tangy tangerine
mustard glaze; whipped potatoes
& grilled asparagus

\$40

MARYLAND CRABCAKE

One (4 oz.) pure jumbo blue crabmeat,
tangy pepper vodka cocktail sauce,
whipped potatoes, French green
beans amandine

\$40

PENN'S SEAFOOD PLATE (GF)

Baked crab imperial, fillet of
tangerine-grilled salmon, three shrimp scampi;
baked potato, sautéed garlic spinach

\$40

BAKED CRAB IMPERIAL (GF)

Our Chef's authentic recipe;
whipped potatoes &
French green beans amandine

\$42

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.

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

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Roast Prime Rib of Beef*

THE PETITE CUT 12 – 14 oz.	\$55
THE GOVERNOR'S CUT 14 – 16 oz.	\$63
THE PRESIDENT'S CUT 18 – 20 oz.	\$71

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus

Entrées

PORCINI-RUBBED NEW YORK STRIP STEAK* (GF) **\$50**
12 oz. chargrilled, Porcini mushrooms, caramelized pearl onions, aged balsamic reduction, whipped potatoes, grilled asparagus

BROILED FILET MIGNON* (GF) **\$61**
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce

CHICKEN MARSALA (GF) **\$35**
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes

SEA SCALLOPS **\$45**
Pan seared and caramelized, creamed corn, Applewood smoked, broccolini, Inn-made bread crumbs

ATLANTIC GRILLED SALMON (GF) **\$38**
Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes

MARYLAND CRABCAKES
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes

Single 4 oz. Crabcake \$36

Double 4 oz. Crabcake \$51

LOBSTER TAILS (GF)
Maine lobster, drawn butter, fingerling potatoes, grilled asparagus

Single (6 oz.) Tail \$50

Topped with Crab Imperial \$57

Twin (6 oz.) Tails \$68

Topped with Crab Imperial \$81

CHILEAN SEABASS **\$46**
Miso marinated, sweet soy glaze, jasmine rice, julienne vegetable medley

Penn's Surf & Turf

BROILED FILET MIGNON* (GF)

5 oz. filet paired with your choice of "surf" served with au gratin potatoes and grilled asparagus

CRAB IMPERIAL (GF) 4 oz. **\$59**

MARYLAND CRABCAKE 4 oz. **\$63**

MAINE LOBSTER TAIL (GF) 6 oz. **\$69**

CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL 6 oz. **\$75**

Vegan & Vegetarian

LEMON MASCARPONE RISOTTO **\$30**
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms

VEGAN PENNE BOLOGNESE **\$30**
Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts

VEGAN QUINOA COBB BOWL (GF) **\$28**
Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle

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