

Oktoberfest

Appetizers

Kartoffelpuffer Potato Pancakes

Kohlrabi slaw, sour cream & chives

\$10

As a replacement for your inclusive salad \$7

Maultaschen (3) German Beef Dumplings

Applewood-smoked bacon, onions, spinach,
nutmeg, brown butter, bone broth

\$12

As a replacement for your inclusive salad \$9

Pretzel Panzanella Salad

Bavarian Pretzel pieces, mixed greens, heirloom tomato,
cucumber, red onion, caper, mustard vinaigrette

\$10

As a replacement for your inclusive salad \$7

Würst Teller Sausage Sampler

Trio of smoked Bavarian bierwurst, veal bratwurst,
pork bratwurst. Inn-made German sauerkraut,
Düsseldorf mustard, rustic country bread

\$16

As a replacement for your inclusive salad \$13

Entrees

Jägerschnitzel

Panko-crusted pork cutlet, wild mushrooms,
lemon caper brown butter, stone ground mustard
spätzle, caramelized Brussels sprouts

\$38

Lachs mit Kartoffel & Meerrettich-Kruste Potato and Horseradish-Crusted Salmon

Atlantic salmon, shredded potatoes,
grated horseradish, fresh dill,
lemon butter sauce, grilled asparagus,
Bavarian lentil medley

\$40

Schweinebraten (GF)

Roasted Pork Loin and Sauerkraut

Carved to order, Inn-made German sauerkraut,
whipped potatoes, Düsseldorf mustard

\$36

Rinderrouladen (GF) Beef Rouladen

Braised sirloin rolled with applewood-smoked
bacon, mushrooms, onions, mustard,
and Gherkin pickle. Savory pan jus, whipped
potatoes, authentic German red cabbage

\$38

Würst Teller Hauptgericht (GF)

Sausage Sampler Entrée

Trio of smoked Bavarian bierwurst, veal bratwurst, pork bratwurst,
Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

\$36

Dessert

German Apple Strudel

Flaky strudel dough, salted caramel ice cream,
caramel sauce

\$12

Featured Beers

Hacker-Pschorr Original Oktoberfest, Bavarian amber (11.2 oz) **\$7 bottle**

Paulaner Oktoberfest Märzen, full flavored amber (11.2 oz) **\$7 bottle**

Yuengling Oktoberfest, medium-bodied roasted malt lager (12 oz) **\$7 bottle**

Ayingen Oktober Fest-Märzen, malt lager (16 oz) **\$12 bottle**

(GF) = Gluten Free

*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	TUNATARTARE*	\$18	* \$15
Tangy pepper vodka cocktail sauce			Citrus-dressed Yellowfin tuna, diced avocado, shaved cucumber, red chili cr�ma, fried rice paper		
CHILLED JUMBO SHRIMP COCKTAIL (5) (GF)	\$17	* \$14	CHILLED COLOSSAL CRABMEAT COCKTAIL (3oz.) (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, tomato jus, roasted tomatoes, micro basil			Flash-fried, fig balsamic glaze, Sriracha cr�me fra�che		
ESCARGOTS EN CRO�TE	\$14	* \$11	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16	* \$13
Saut�ed 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, two petite Maryland crabcakes, two applewood-smoked bacon wrapped shrimp		

Soups & Salads

LOBSTER BISQUE (GF)	\$12	* \$9	PETITE CAESAR SALAD	\$9	* \$6
Maine lobster, Cognac, spiced cr�me fra�che			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 ENTR ES.

- 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

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free

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

Entrées

BLEU CHEESE NY STRIP STEAK*(GF)	\$50
12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus	
BROILED FILET MIGNON* (GF)	\$62
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	
PETITE FILETS ORLEANS* (GF)	\$48
Two petite filets mignon, blackened shrimp, Inn-made creole sauce, cajun butter, asparagus, truffle whipped potatoes	

ATLANTIC GRILLED SALMON (GF)	\$40
Orange emulsion, fennel & apple slaw, saffron risotto, sautéed garlic spinach	
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 \$58	
Twin (6 oz.) Tails	\$68
Topped with Crab Imperial \$82	

Vegan & Vegetarian

LEMON MASCARPONE RISOTTO	\$30
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	
AUTUMN GNOCCHI PRIMAVERA	\$34
Seared Pâté à Choux gnocchi, seasonal vegetable medley, butternut squash puree, goat cheese, brown butter	
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	

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

MARYLAND CRABCAKE	4 oz.	\$63
CRAB IMPERIAL (GF)	4 oz.	\$64
MAINE LOBSTER TAIL (GF)	6 oz.	\$69
CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL	6 oz.	\$75

To Share

CARAMELIZED BRUSSELS SPROUTS (GF)	\$7	ASPARAGUS À LA OSCAR (GF)	\$14
With applewood-smoked bacon		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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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

\$34

BLACKBERRY-BARBEQUED
PORK LOIN CHOPS

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

\$34

SAUTÉED CALVES' LIVER (GF)

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

\$40

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.) \$50

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

CLASSIC SHRIMP SCAMPI

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

\$36

ATLANTIC GRILLED SALMON (GF)

Orange emulsion, fennel & apple slaw,
jasmine rice, sautéed garlic spinach

\$41

MARYLAND CRABCAKE

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

\$41

PENN'S SEAFOOD PLATE (GF)

Baked crab imperial, filet of Atlantic salmon
with orange emulsion, three shrimp scampi;
baked potato, sautéed garlic spinach

\$42

BAKED CRAB IMPERIAL (GF)

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

\$42

Dessert

CLASSIC NY STYLE CHEESECAKE

Graham cracker crust, sour cream
topping, raspberry coulis

KEY LIME PIE

Graham cracker crust, raspberry coulis,
tropical fruit salsa

TIRAMISU

Sponge cake, Marsala Mascarpone
mousse, whipped cream, chocolate sauce

CRÈME BRÛLÉE (GF)

Classically prepared, tuile cookie

WARM CHOCOLATE SOUFFLÉ (GF)

Whipped cream, chocolate sauce

ASSORTED ICE CREAMS, SORBET,
AND NO SUGAR ADDED ICE CREAM

You may substitute any of our ala carte
dessert selections for an additional \$5.

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

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William Penn Inn Prix Fixe