

*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) 4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams	\$30 [*] \$27	EAST COAST OYSTERS* (6) (GF) Tangy pepper vodka cocktail sauce	\$20 [*] \$17
TOP NECK CLAMS (6)* (GF) Tangy pepper vodka cocktail sauce	\$12 [*] \$9	SEARED YELLOWFIN TUNA (GF) Marinated, seared and sliced, avocado creme, tropical cucumber salsa, fried rice paper	\$18 [*] \$15
CHILLED JUMBO SHRIMP COCKTAIL (5) (GF) Tangy pepper vodka cocktail sauce	\$17 [*] \$14	CHILLED COLOSSAL CRABMEAT COCKTAIL (3oz.) (GF) Tangy pepper vodka cocktail sauce	\$25 [*] \$22

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE Quick-fried, tomato jus, roasted tomatoes, micro basil	\$10 [*] \$7	SWEET & SPICY CALAMARI Flash-fried, fig balsamic glaze, Sriracha crème fraîche	\$15 [*] \$12
ESCARGOTS EN CROÛTE Sautéed mushrooms and spinach, fines herbes garlic butter, Inn- baked sourdough roll	\$14 [*] \$11	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF) Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad	\$16 [*] \$13
BAKED CLAMS CASINO With fines herbes, diced peppers and bacon	\$16 [*] \$13	PETITE MARYLAND CRABCAKES (3) Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce	\$19 [*] \$16
BUBBLING BLUE CRAB DIP Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia	\$18 [*] \$15	SAMPLER Two clams casino, two petite Maryland crabcakes, two applewood-smoked bacon wrapped shrimp	\$22 [*] \$19

Soups & Salads

LOBSTER BISQUE (GF) Maine lobster, Cognac, spiced crème fraîche	\$12 [*] \$9	PETITE CAESAR SALAD Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	\$9 [*] \$6
WILLIAM PENN'S SNAPPER SOUP Authentic recipe, Snapper turtle meat, dry sherry service	\$10 [*] \$7	PETITE GRANNY SMITH APPLE SALAD Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette	\$9 [*] \$6
BAKED FRENCH ONION SOUP Loaded with onions, smothered with cheeses	\$9 [*] \$6	WEDGE OF ICEBERG LETTUCE (GF) Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese	\$9 [*] \$6
CHEF'S SOUP OF THE DAY Prepared with the freshest ingredients daily	\$8		

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 <i>Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette</i>
	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	Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus
THE GOVERNOR'S CUT 14 – 16 oz.	\$63	
THE PRESIDENT'S CUT 18 – 20 oz.	\$71	

BLEU CHEESE NY STRIP STEAK* (GF) 12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus	\$50	ATLANTIC GRILLED SALMON (GF) Mint infused couscous, lemon coulis, red wine reduction, watermelon radish, blueberry slaw	\$40
BROILED FILET MIGNON* (GF) 8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	\$62	MARYLAND CRABCAKES Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine, whipped potatoes Single 4 oz. \$36 Double 4 oz. \$51	
CHICKEN MARSALA (GF) Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	\$35	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	
PETITE BOURBON FILET* 6 oz. filet, bourbon mushroom sauce, truffle whipped potatoes, grilled asparagus	\$48		

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

Vegan & Vegetarian

LEMON MASCARPONE RISOTTO Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	\$30
SPRING VEGETABLE GNOCCHI Seared Pâté à Choux gnocchi, Romesco sauce, crumbled goat cheese, broccoli rabe, blistered tomatoes, red onions	\$34
VEGAN RATATOUILLE (GF) Eggplant, yellow squash, zucchini, sweet onion, bell peppers, Jasmine rice, caramelized fennel, tomato jus	\$30
VEGAN QUINOA COBB BOWL Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	\$28

To Share

CARAMELIZED BRUSSELS SPROUTS (GF) With applewood-smoked bacon	\$10	ASPARAGUS À LA OSCAR (GF) Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise	\$16
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Children's Options

FIRST COURSE: Fruit Cup
CHOICE OF: Pasta Marinara, Traditional Mac & Cheese, Grilled Cheese, Cheeseburger Sliders, or Breaded Chicken tenders With Tater Tots
DESSERT: Vanilla Ice Cream with Chocolate Sauce
 \$18 EACH (CHILDREN UNDER 10)

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 pm
Saturday 4:30 – 5:30 pm* • Sunday 3:00 – 4:00 pm

Items on this menu are still available
individually after these times

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)

CAESAR SALAD

WEDGE OF ICEBERG LETTUCE (GF)

GRANNY SMITH APPLE SALAD (GF)

SOUP OF THE DAY

WILLIAM PENN'S SNAPPER SOUP

FRENCH ONION SOUP

LOBSTER BISQUE (GF)

\$9 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 \$34
Crispy panko breading, fresh
mozzarella, San Marzano tomato
"gravy", bronze-cut thick spaghetti,
garlic spinach

BLACKBERRY-BARBEQUED \$34
PORK LOIN CHOPS
Boneless & char-grilled, savory blackberry
glaze, toasted pecan stuffing, whipped
potatoes & French green beans amandine

SAUTÉED CALVES' LIVER (GF) \$40
Onions, sliced green apples, bacon,
whipped potatoes & French green beans
amandine

FILET MIGNON TIPS (GF) \$39
Pan-seared, button mushrooms, pearl onions,
merlot demi-glace, frizzled leeks, truffle
whipped potatoes & sautéed garlic spinach

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 \$36
7 wild caught shrimp, bronze-cut
spaghetti, garlic, Chablis, lemon,
parsley

ATLANTIC GRILLED SALMON (GF) \$45
Mint infused couscous, lemon coulis,
red wine reduction, watermelon
radish, blueberry slaw

MARYLAND CRABCAKE \$41
One (4 oz.) pure jumbo blue
crabmeat, tangy pepper vodka
cocktail sauce, whipped potatoes,
French green beans amandine

PENN'S SEAFOOD PLATE (GF) \$42
Baked crab imperial, filet of Atlantic
salmon with orange emulsion, three
shrimp scampi; baked potato, sautéed
garlic spinach

BAKED CRAB IMPERIAL (GF) \$42
Our Chef's authentic recipe;
whipped potatoes & French green
beans amandine

Dessert

NY STYLE CHEESECAKE
Graham cracker crust, sour cream
topping, raspberry coulis

CHOCOLATE TRUFFLE TORTE (GF)
Rich chocolate cake, chocolate ganache,
raspberry coulis, fresh raspberries

ZUCCHINI BREAD PIE
Graham cracker crust, cream cheese icing,
caramel sauce

FLAN (GF)
Baked custard, caramel sauce, fresh berries

KEY LIME PIE
Graham cracker crust, raspberry coulis,
tropical fruit salsa

ASSORTED ICE CREAMS, SORBET &
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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Appetizer Additions

SEA SCALLOPS \$20

Sweet pea & mint puree, carrot coulis, pea shoots, watermelon radish

As a replacement for your inclusive salad \$17

OCTOPUS CARPACCIO (GF) \$15

Herb chimichurri, fried capers, shaved potatoes, Meyer lemon zest

As a replacement for your inclusive salad \$12

OYSTER FLIGHT (GF) \$30

Cape May Salts, green apple & jalapeno mignonette, cucumber salsa, pomegranate mignonette, Bloody Mary, creme fraiche and salmon roe

As a replacement for your inclusive salad \$27

CITRUS AND BURRATA (GF) \$13

Sliced orange and grapefruit, fennel, citrus dressing

As a replacement for your inclusive salad \$10

Seasonal Salad

POACHED PEAR & CRANBERRY SALAD \$12

As a replacement for your inclusive salad \$9

Entrée Additions

TAMARIND QUAIL (GF) \$42

Tamarind glaze, smoked gouda cauliflower grits, sauteed broccoli rabe

PAN-SEARED BRANZINO \$46

Curried Jasmine rice, truffled asparagus coulis, roasted artichoke, tomato, capers, micro basil

SEAFOOD RISOTTO \$44

Jumbo lump crabmeat, shrimp, bay scallop, lemon risotto, asparagus, roasted red pepper

AVAILABLE ON
WEDNESDAYS
AND THURSDAYS

LOBSTER SCHNITZEL A LA OSCAR \$46
Crispy panko-crust 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	\$32
CABERNET SAUVIGNON Bonanza, California	\$52	\$40
CLARET CABERNET SAUVIGNON Francis Coppola	\$56	\$42