



Easter Menu

CREAMY LOBSTER BISQUE (GF)	\$12	[*] \$9	FIG & GOAT CHEESE TART	\$16	[*] \$13
WILLIAM PENN'S SNAPPER SOUP	\$10	\$7	Puff pastry, herbed goat cheese, figs, spring mix, fig-balsamic glaze		
BUTTER CHICKEN & RICE SOUP	\$9	\$6	OYSTERS ROCKEFELLER	\$18	\$15
CHILLED SHRIMP COCKTAIL (GF)	\$17	\$14	East Coast oysters, garlic spinach, sherry, parmesan breadcrumbs		

*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
\$9 Additional

WEDGE OF ICEBERG LETTUCE (GF)

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese
\$9 Additional

ENTREES

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

◆ HONEY-CURED LANCASTER HAM	\$42	PAN-SEARED BRANZINO (GF)	\$48
Cornbread stuffing, pineapple-cherry compote		Provincial vegetables, lemon beurre blanc	
CHICKEN CORDON BLEU	\$42	SCOTTISH SALMON (GF)	\$48
Breaded chicken breast stuffed with ham and swiss cheese, Dijon cream sauce		Oven-roasted tomatoes, yellow pepper coulis, fennel	
BRAISED LAMB CHUCK ROAST	\$44	BROILED FILET MIGNON* (GF)	\$64
'Overnight' tender, savory rosemary demi-glace		8 oz. filet, caramelized leeks. Choice of our classic béarnaise or Cognac Peppercorn sauce	
ROAST PRIME RIB OF BEEF*	\$60	Add 6 oz. Maine lobster tail	+ \$40
12-14 oz. Au jus, crispy fried onions, classic béarnaise		BAKED LOBSTER IMPERIAL (GF)	\$48
MARYLAND CRABCAKES		Our Chef's authentic recipe	
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		VEGAN RATATOUILLE (GF)	\$35
Single 4 oz. Crabcake	\$44	Eggplant, yellow squash, zucchini, sweet onion, bell peppers, Jasmine rice, caramelized fennel, tomato jus	
Double 4 oz. Crabcake	\$54		

DESSERTS \$12 each

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

À LA CARTE SIDES \$10 each

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

CHILDREN'S SELECTIONS \$18

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

◆ Available in children's portion (children under 10)



*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses

(GF) = Gluten Free