

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 \$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

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