

\*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,			Tangy pepper vodka cocktail sauce		
4 East Coast Oysters, 4 Top Neck Clams					
TOP NECK CLAMS (6)* (GF)	\$12	\$9	SEARED YELLOWFIN TUNA*	\$18	\$15
Tangy pepper vodka cocktail sauce			Yellowfin Tuna, pineapple & mango		
CHILLED JUMBO SHRIMP			salsa, sliced avocado, teriyaki, spicy		
COCKTAIL (5) (GF)	\$17	\$14	crema, fried wontons, black sesame,		
Tangy pepper vodka cocktail sauce			cilantro, lime		
			COCONUT SHRIMP CEVICHE	\$16	\$13
			Mango coulis, jalapeno, crispy tortilla		

Appetizers

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

Soups & Salads

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

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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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

NEW YORK STRIP STEAK* (GF) 12 oz. broiled, espresso and chili crust, red wine & fig reduction, baby sweet potatoes, julienned summer squash and carrots	\$50
BROILED FILET MIGNON* (GF) 8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	\$62
CREOLE PRIME SIRLOIN* (GF) 6 oz. center cut, creole crawfish sauce, whipped potatoes, julienned summer squash and carrots	\$44
TANGERINE-GRILLED SALMON (GF) Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus	\$40

CHICKEN MARSALA (GF) Scalloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	\$35
MARYLAND CRAB CAKES Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine, whipped potatoes	
Single 4 oz.	\$36
Double 4 oz.	\$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

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
VEGAN RATATOUILLE (GF) Eggplant, yellow squash, zucchini, sweet onion, bell peppers, Jasmine rice, caramelized fennel, tomato jus	\$30
SWEET AND SPICY TOFU BOWL Kimchi fried rice, soy-glazed tempura tofu, avocado, sweet potatoes, kale, shaved cucumber, carrot, sesame seeds, scallion, chili vinegar dressing	\$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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Complete  
Three-Course  
Dinner

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!

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

TUSCAN CHICKEN FLORENTINE (GF) \$34  
Spinach, artichokes, roasted red peppers,  
oven-roasted tomatoes, cream sauce,  
Parmesan cheese, whipped potatoes,  
French green beans amandine

BLACKBERRY-BARBEQUED  
PORK LOIN CHOPS \$34  
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, sauteed mushrooms,  
caramelized 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

TANGERINE-GRILLED SALMON (GF) \$45  
Atlantic salmon, tangerine  
mustard glaze; whipped potatoes, grilled  
asparagus

MARYLAND CRAB CAKE \$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, sauteed  
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

BERRY MASCARPONE CAKE  
Vanilla cake, berry mousse, whipped  
mascarpone icing, mixed berries

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

SUMMER CORN FRITTERS (4) \$14  
Sweet corn off the cob croquettes, poblano cream  
cheese, tomato marmalade, basil  
*As a replacement for your inclusive salad \$11*

SWEET PEA PANNA COTTA \$16  
Lemon dill creme, EVOO, grilled baguette  
*As a replacement for your inclusive salad \$13*

CHARGRILLED OYSTERS (6) (GF) \$20  
Old Bay herb butter, pepper vodka, lemon  
*As a replacement for your inclusive salad \$17*

FRIED GREEN TOMATOES \$18  
Crawfish salad, avocado purée  
*As a replacement for your inclusive salad \$15*

## Seasonal Salad

GRILLED PEACH AND POMEGRANATE SALAD (GF) \$14  
Feta, candied cashews, white balsamic vinaigrette  
*As a replacement for your inclusive salad \$11*

## Entrée Additions

CHIMICHURRI FLAT IRON STEAK\* (GF) \$44  
8 oz. grilled flat iron steak, chimichurri, baby sweet potatoes,  
creamed corn

RAINBOW TROUT MEUNIERE (GF) \$46  
7 oz. fillet, brown butter cream sauce, swiss chard,  
oven-roasted tomatoes, rice pilaf

SMOKED DUCK BREAST (GF) \$48  
Strawberry & blackberry sauce, whipped potatoes,  
grilled asparagus

AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS

LOBSTER SCHNITZEL A LA OSCAR \$46  
Crispy panko-cruste Maine lobster tail topped  
with jumbo lump crab, asparagus and sauce  
Hollandaise; served with truffle whipped potatoes

## Featured Wine Bottles

CHARDONNAY	Josh, California	<del>\$40</del>	\$28
CABERNET SAUVIGNON	Hess, Paso Robles, California	<del>\$42</del>	\$30
SAUVIGNON BLANC	Stoneleigh, Marlborough, New Zealand	<del>\$44</del>	\$32

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