

*If substituted for your included House or Spinach Salad or the Starter Course from our Prix Fixe Menu

Raw Bar

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|--|------|--------|---|------|--------|
| 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 | | | Sushi grade Ahi tuna, Meyer lemon, | | |
| | | | European cucumbers, EVOO, | | |
| | | | Inn-made truffle chips | | |
| CHILLED JUMBO SHRIMP | | | COCONUT SHRIMP CEVICHE | \$16 | \$13 |
| COCKTAIL (5) (GF) | \$17 | \$14 | Mango coulis, jalapeno, crispy tortilla | | |
| Tangy pepper vodka cocktail sauce | | | | | |

Appetizers

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|--------------------------------|------|-------|---------------------------------------|------|--------|
| PANKO-CRUSTED FRESH | \$10 | * \$7 | SWEET & SPICY CALAMARI | \$16 | * \$13 |
| MOZZARELLA CHEESE | | | Flash-fried, fig balsamic glaze, | | |
| Quick-fried, roasted tomatoes, | | | Sriracha crème fraîche | | |
| lemon, caper, and basil butter | | | | | |
| ESCARGOTS EN CROÛTE | \$15 | \$12 | APPLEWOOD BACON-WRAPPED | | |
| Sautéed mushrooms and spinach, | | | SHRIMP (3) (GF) | \$16 | \$13 |
| fines herbes garlic butter, | | | Jumbo shrimp, applewood-smoked | | |
| Inn- baked sourdough roll | | | bacon, horseradish dipping sauce, | | |
| | | | 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 | | |
| | | | cocktail sauce | | |
| BUBBLING BLUE CRAB DIP | \$20 | \$17 | SAMPLER | \$22 | \$19 |
| Blue crab, cream cheese, | | | Two clams casino, two petite Maryland | | |
| lemon, old bay, cheddar, | | | crab cakes, two applewood-smoked | | |
| grilled focaccia | | | bacon wrapped shrimp | | |

Soups & Salads

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|----------------------------------|------|--------|---------------------------------------|------|-------|
| LOBSTER BISQUE (GF) | \$13 | * \$10 | CAESAR SALAD | \$9 | * \$6 |
| Maine lobster, Cognac, | | | Crisp Romaine, classically prepared | | |
| spiced crème fraîche | | | Caesar dressing, Parmesan cheese, | | |
| | | | lightly roasted garlic croutons | | |
| WILLIAM PENN'S SNAPPER SOUP | | | GRANNY SMITH APPLE SALAD (GF) | \$10 | \$7 |
| Authentic recipe, Snapper turtle | \$12 | \$9 | Candied walnuts, sliced strawberries, | | |
| meat, dry sherry service | | | goat cheese, field greens, | | |
| | | | apple cider ginger vinaigrette | | |
| BAKED FRENCH ONION SOUP | \$10 | \$7 | WEDGE OF ICEBERG LETTUCE (GF) | | |
| Loaded with onions, smothered | | | Topped with applewood-smoked bacon, | | |
| with cheeses | | | creamy blue cheese dressing, diced | \$9 | \$6 |
| | | | tomatoes, crumbled blue cheese | | |
| CHEF'S SOUP OF THE DAY | \$8 | | | | |
| Prepared with the freshest | | | | | |
| ingredients daily | | | | | |

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| 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) |
| | Sliced Kennett Square mushrooms, chopped egg, grape tomatoes. Choice of honey mustard or hot bacon dressing |

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

Roast Prime Rib of Beef *

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|---------------------------------|------|---|
| THE PETITE CUT 12 – 14 oz. | \$57 | Succulent and tender rib slowly roasted; |
| THE GOVERNOR’S CUT 14 – 16 oz. | \$65 | Au jus, crispy fried onions, sauce béarnaise, |
| THE PRESIDENT’S CUT 18 – 20 oz. | \$76 | baked potato & grilled asparagus |

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| NEW YORK STRIP STEAK* (GF) 12 oz. flame-seared, butternut squash cream, whipped potatoes, grilled asparagus, black garlic molasses drizzle | \$50 | CHICKEN MARSALA (GF) Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine, whipped potatoes | \$35 |
| BROILED FILET MIGNON* (GF) 8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of classic béarnaise or cognac peppercorn sauce | \$62 | TANGERINE-GRILLED SALMON (GF) Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus | \$40 |
| APPLE CIDER-GLAZED SHORT RIB* (GF) Slow-braised overnight, farro and butternut squash risotto, sautéed spinach, roasted apples, apple brandy and apple cider glaze | \$42 | 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 | |
| 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 | | | |

Penn’s Surf & Turf

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| BROILED FILET MIGNON* (GF) 5 oz. filet paired with your choice of “surf”, served with au gratin potatoes and grilled asparagus | | LEMON MASCARPONE RISOTTO Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms | \$30 |
| MARYLAND CRABCAKE 4 oz. | \$63 | VEGAN CAULIFLOWER STEAK (GF) Charred thick-cut cauliflower, vegan herb butter, black lentil cassoulét, wild mushrooms, spinach, maple-glazed carrots | \$28 |
| CRAB IMPERIAL (GF) 4 oz. | \$64 | VEGETARIAN LASAGNA Layered roasted butternut squash, kale, ricotta, creamy brown butter sage, pumpkin cream sauce | \$28 |
| MAINE LOBSTER TAIL (GF) 6 oz. | \$69 | 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 |
| CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL 6 oz. | \$75 | | |

Sides to Share

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| SPAGHETTI SQUASH AU GRATIN Roasted spaghetti squash, aged sharp cheddar béchamel, parmesan panko, nutmeg | \$16 | SEASONAL BRUSSELS SPROUTS (GF) Charred sprouts, spiced pumpkin-glazed bacon, crispy shallots, mustard vinaigrette | \$10 |
| ASPARAGUS À LA OSCAR (GF) Grilled asparagus spears, jumbo lump crabmeat, sauce hollandaise | \$16 | | |

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)

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

- CHICKEN PARMESAN \$34
Crispy panko, fresh mozzarella,
San Marzano tomato "gravy",
bronze-cut spaghetti, sautéed spinach
- BLACKBERRY-BARBECUED \$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, 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
tangerine-grilled Atlantic salmon,
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
- PUMPKIN SPICE CHEESECAKE
Gingersnap crust, caramel,
candied pumpkin seeds

- TIRAMISU
Sponge cake, Marsala Mascarpone mousse,
whipped cream, chocolate sauce
- 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.

Appetizer Additions

STEAK TARTARE* \$19
3 oz. minced filet mignon, chive, capers, black garlic, mustard caviar, rosemary cured egg yolk spread, shallot & balsamic jam, grilled foccacia
As a replacement for your inclusive salad \$16

WHIPPED PUMPKIN GOAT CHEESE SPREAD \$11
With tart cherry, spiced pumpkin seeds, toasted multi-grain bread, fried sage leaves, maple drizzle
As a replacement for your inclusive salad \$8

INN-MADE LOBSTER RAVIOLI (3) \$15
Maine lobster, mascarpone, ricotta, lemon zest, nutmeg, sauteed spinach, white wine lobster nage, crispy sage
As a replacement for your inclusive salad \$12

ROASTED APPLE CROSTINI \$12
Spiced apples, black currants, mascarpone, cinnamon, brown sugar, pumpkin seeds, multi-grain crostini
As a replacement for your inclusive salad \$9

Seasonal Salad

PEAR AND FIG SALAD (GF) \$12
Sliced pears, preserved figs, crumbled bleu cheese, candied walnuts, spring mix, maple apple vinaigrette
As a replacement for your inclusive salad \$9

Entrée Additions

SOUTHERN SURF AND TURF* (GF) \$44
8 oz. grilled pork ribeye, three head-on jumbo prawns, Creole-style barbecue sauce, white rice, green beans amandine
Pair with: ZINFANDEL, 7 Deadly Zins (Lodi) \$48

PECAN & PARMESAN-CRUSTED HALIBUT \$42
Wild-caught halibut, toasted pecans, aged Parmesan, saffron velouté, warm kale & fennel mélange, roasted sweet potato fingerlings
Pair with: SAUVIGNON BLANC, Stoneleigh (New Zealand) \$32

BREADED STUFFED VEAL CHOP \$50
Pan-seared, with prosciutto, melted Fontina cheese, brown mushroom sauce, zesty Arugula, truffle whipped potatoes, sautéed broccolini
Pair with: CHIANTI CLASSICO, Antinori (Tuscany) \$62

AVAILABLE ON
WEDNESDAYS
AND THURSDAYS

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

Featured Wine Bottles

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|--------------------|------------------------------------|-----------------|------|
| CHARDONNAY | Josh, California | \$40 | \$28 |
| CABERNET SAUVIGNON | Hess, Paso Robles, California | \$42 | \$30 |
| RED BLEND | Pessimist, Paso Robles, California | \$48 | \$36 |

FOR PARTIES OF
EIGHT OR MORE
GUESTS, A 20%
GRATUITY WILL
BE ADDED TO
YOUR BILL

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

(GF) = Gluten Free