

\*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			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

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

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
CHEF'S SOUP OF THE DAY	\$8		tomatoes, crumbled blue cheese		
Prepared with the freshest					
ingredients daily					

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 \*

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

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

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

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.



# Oktoberfest MENU

Available September 30th through November 2nd

## APPETIZERS

### Kartoffelpuffer

#### Potato Pancakes

Kohlrabi slaw, sour cream & chives

**\$10**

*As a replacement for your inclusive salad \$7*

### Maultaschen

#### (3) German Beef Dumplings

Applewood-smoked bacon, onions, spinach, nutmeg, brown butter, bone broth

**\$12**

*As a replacement for your inclusive salad \$9*

### Pretzel Panzanella Salad

Bavarian Pretzel pieces, mixed greens, heirloom tomato, cucumber, red onion, caper, mustard vinaigrette

**\$12**

*As a replacement for your inclusive salad \$9*

### Würst Teller

#### Sausage Sampler

Trio of old-fashioned Knackwurst, Veal Bratwurst, and Bavarian Bierwurstchen. Inn-made German sauerkraut, Düsseldorf mustard, rustic country bread

**\$18**

*As a replacement for your inclusive salad \$15*

## ENTREES

### Jägerschnitzel

Panko-crusted pork cutlet, wild mushrooms, lemon caper brown butter, stone ground mustard, spätzle, caramelized Brussels sprouts

**\$38**

### Lachs mit Kartoffel & Meerrettich-Kruste

#### Potato and Horseradish-Crusted Salmon

Atlantic salmon, shredded potatoes, grated horseradish, fresh dill, lemon butter sauce, grilled asparagus, Bavarian lentil medley

**\$40**

### Schweinebraten (GF)

#### Roasted Pork Loin and Sauerkraut

Carved to order, Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

**\$36**

### Rinderrouladen (GF)

#### Beef Rouladen

Braised sirloin rolled with applewood-smoked bacon, mushrooms, onions, mustard, and Gherkin pickle. Savory pan jus, whipped potatoes, authentic German red cabbage

**\$40**

### Würst Teller Hauptgericht (GF)

#### Sausage Sampler Entrée

Trio of old-fashioned Knackwurst, Veal Bratwurst, and Bavarian Bierwurstchen. Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

**\$38**

## DESSERT

### German Apple Strudel

Flaky strudel dough, salted caramel ice cream, caramel sauce

**\$12**

## BEERS

### Hacker-Pschorr Original Oktoberfest (11.2 oz) \$7

Bavarian amber

### Paulaner Oktoberfest Märzen (11.2 oz) \$7

full flavored amber

### Yuengling Oktoberfest (12 oz) \$7

medium-bodied roasted malt lager

### Ayinger Oktober Fest-Märzen (11.2 oz) \$12

malt lager

(GF) = Gluten Free