

*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, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
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 COCKTAIL (5) (GF)	\$17	\$14			
Tangy pepper vodka cocktail sauce					

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE	\$10	\$7	SWEET & SPICY CALAMARI	\$16	\$13
Quick-fried, roasted tomatoes, lemon, caper, and basil butter			Flash-fried, fig balsamic glaze, Sriracha crème fraîche		
ESCARGOTS EN CROûTE	\$15	\$12	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16	\$13
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn- baked sourdough roll			Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
BAKED CLAMS CASINO	\$16	\$13	PETITE MARYLAND CRAB CAKES (3)	\$19	\$16
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce		
BUBBLING BLUE CRAB DIP	\$20	\$17	SAMPLER	\$22	\$19
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia			Two clams casino, two petite Maryland crab cakes, two applewood-smoked bacon wrapped shrimp		

Soups & Salads

LOBSTER BISQUE (GF)	\$13	\$10	CAESAR SALAD	\$9	\$6
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
WILLIAM PENN'S SNAPPER SOUP	\$12	\$9	GRANNY SMITH APPLE SALAD (GF)	\$10	\$7
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
BAKED FRENCH ONION SOUP	\$10	\$7	WEDGE OF ICEBERG LETTUCE (GF)	\$9	\$6
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
CHEF'S SOUP OF THE DAY	\$8				
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 <i>Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette</i>
	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.	\$58	Succulent and tender rib slowly roasted;
THE GOVERNOR’S CUT	14 – 16 OZ.	\$66	Au jus, crispy fried onions, sauce béarnaise,
THE PRESIDENT’S CUT	18 – 20 OZ.	\$76	baked potato & grilled asparagus

PETITE FILETS GORGONZOLA*	\$ 48	CHICKEN MARSALA (GF)	\$35
Two petite filets mignon, sautéed spinach, roasted red peppers, crumbled Gorgonzola, lemon butter infused demi-glace, truffle whipped potatoes, grilled asparagus		Scalloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine, whipped potatoes	
BROILED FILET MIGNON* (GF)	\$62	TANGERINE-GRILLED SALMON (GF)	\$40
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of classic béarnaise or cognac peppercorn sauce		Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus	
PENN’S SEAFOOD RISOTTO	\$42	LOBSTER TAILS (GF)	
Maine lobster, bay scallops, Oishii shrimp, saffron risotto, asparagus, roasted red peppers		Maine lobster, drawn butter, fingerling potatoes, grilled asparagus	
MARYLAND CRAB CAKES		Single (6 oz.) Tail	\$50
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine, whipped potatoes		Topped with Crab Imperial	\$58
Single 4 oz.	\$36	Twin (6 oz.) Tails	\$68
Double 4 oz.	\$51	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	\$30
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	
VEGAN CAULIFLOWER STEAK (GF)	\$28
Charred thick-cut cauliflower, vegan herb butter, black lentil cassoulét, wild mushrooms, spinach, maple-glazed carrots	
SWEET AND SPICY TOFU BOWL	\$28
Kimchi fried rice, soy-glazed tempura tofu, avocado, sweet potatoes, kale, shaved cucumber, carrot, sesame seeds, scallion, chili vinegar dressing	

Sides to Share

ASPARAGUS À LA OSCAR (GF)	\$16	CARAMELIZED BRUSSELS SPROUTS (GF)	\$10
Grilled asparagus spears, jumbo lump crabmeat, sauce hollandaise		With applewood-smoked bacon	

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
*Saturdays during December 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
Crispy panko, fresh mozzarella,
San Marzano tomato “gravy”,
bronze-cut spaghetti, sautéed spinach | \$35 | CLASSIC SHRIMP SCAMPI
7 wild caught shrimp, bronze-cut
spaghetti, garlic, Chablis, lemon,
parsley | \$36 |
| BLACKBERRY-BARBECUED
PORK LOIN CHOPS
Boneless & char-grilled, savory blackberry
glaze, toasted pecan stuffing, whipped
potatoes & French green beans amandine | \$35 | TANGERINE-GRILLED SALMON (GF)
Atlantic salmon, tangerine
mustard glaze; whipped potatoes,
grilled asparagus | \$45 |
| SAUTÉED CALVES’ LIVER (GF)
Onions, sliced green apples, bacon,
whipped potatoes & French green beans
amandine | \$40 | MARYLAND CRAB CAKE
One (4 oz.) pure jumbo blue
crabmeat, tangy pepper vodka
cocktail sauce, whipped potatoes,
French green beans amandine | \$42 |
| FILET MIGNON TIPS (GF)
Pan-seared, sauteed mushrooms,
caramelized onions, merlot demi-glace,
frizzled leeks, truffle whipped potatoes &
sautéed garlic spinach | \$40 | PENN’S SEAFOOD PLATE (GF)
Baked crab imperial, filet of
tangerine-grilled Atlantic salmon,
three shrimp scampi; baked potato,
sauteed garlic spinach | \$42 |
| ROAST PRIME RIB OF BEEF* (8-10 oz.)
Slowly roasted, au jus, crispy fried onions,
classic béarnaise, baked potato & grilled
asparagus | \$50 | BAKED CRAB IMPERIAL (GF)
Our Chef’s authentic recipe;
whipped potatoes & French green
beans amandine | \$42 |

Dessert

- | | |
|--|---|
| NY STYLE CHEESECAKE
Graham cracker crust, sour cream
topping, raspberry coulis | TIRAMISU
Sponge cake, Marsala Mascarpone mousse,
whipped cream, chocolate sauce |
| CHOCOLATE TRUFFLE TORTE (GF)
Rich chocolate cake, chocolate ganache,
raspberry coulis, fresh raspberries | KEY LIME PIE
Graham cracker crust, raspberry coulis,
tropical fruit salsa |
| SNOWED 'INN' CAKE
White cake, vanilla bean mousse,
vanilla buttercream, white chocolate curls,
cranberry & raspberry coulis | 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

SOUL BROTHER’S BRISKET SAUSAGE \$18

Locally produced in North Wales, jalapeno & cheddar polenta cake, caramelized onions, roasted red peppers, crumbled queso fresco

As a replacement for your inclusive salad \$15

ROASTED BEET CARPACCIO \$12

Red & golden beets, horseradish mascarpone mousse, Rosemary-roasted Marcona almonds

As a replacement for your inclusive salad \$9

BURRATA FLIGHT \$15

Three burrata halves, roasted peppers, pesto, pine nuts; prosciutto-wrapped melon, red onions, balsamic drizzle; roasted olive oil medley, micro arugula, grilled focaccia

As a replacement for your inclusive salad \$12

Seasonal Salad

BOURBON PEAR SALAD (GF) \$12

Sliced D’Anjou pears, Kentucky bourbon & brown sugar, mixed greens, bleu cheese crumbles, candied walnuts, champagne vinaigrette

As a replacement for your inclusive salad \$9

Entrée Additions

ROASTED HALF DUCK \$58

Semi-boneless, cranberry red wine glaze, curried Jasmine rice, grilled asparagus

Pair with: PINOT NOIR, Adelsheim (Willamette Valley) \$70

SEARED SEA SCALLOPS \$50

Roasted red beet purée, brown butter, sautéed broccolini

Pair with: REISLING, Trimbach (Alsace) \$54

BONE-IN PRIME PORK CHOP* \$46

14oz. chop, pomegranate balsamic jus, sweet potato wedges, creamed spinach

Pair with: ZINFANDEL, 7 Deadly Zins (Lodi) \$48

AVAILABLE ON
WEDNESDAYS AND
THURSDAYS ONLY

LOBSTER SCHNITZEL ALA OSCAR \$46

Crispy panko-crusted Maine lobster tail, jumbo lump crab, asparagus, sauce Hollandaise, truffle whipped potatoes

*NOT AVAILABLE December 1st through January 1st

Featured Wine Bottles

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