

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

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| 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

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| 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.