

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

## Raw Bar

<b>RAW BAR TO SHARE * (GF)</b>	\$30	\$27*	<b>EAST COAST OYSTERS* (6) (GF)</b>	\$20	\$17*
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
<b>TOP NECK CLAMS (6)* (GF)</b>	\$14	\$11	<b>TUNA TARTARE*</b>	\$19	\$16
Tangy pepper vodka cocktail sauce			Miso soy glaze, cucumber, pickled carrot, daikoin radish, crispy wonton chips		
<b>CHILLED JUMBO SHRIMP COCKTAIL (5) (GF)</b>	\$18	\$15			
Tangy pepper vodka cocktail sauce					

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b>	\$12	\$9*	<b>SWEET &amp; SPICY CALAMARI</b>	\$16	\$13*
Quick-fried, roasted tomatoes, lemon, caper, and basil butter			Flash-fried, fig balsamic glaze, Sriracha crème fraîche		
<b>ESCARGOTS EN CROÛTE</b>	\$15	\$12	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)</b>	\$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		
<b>BAKED CLAMS CASINO</b>	\$16	\$13	<b>PETITE MARYLAND CRAB CAKES (3)</b>	\$19	\$16
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce		
<b>BUBBLING BLUE CRAB DIP</b>	\$20	\$17	<b>SAMPLER</b>	\$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

<b>LOBSTER BISQUE (GF)</b>	\$14	\$11*	<b>CAESAR SALAD</b>	\$10	\$7*
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
<b>WILLIAM PENN'S SNAPPER SOUP</b>	\$13	\$10	<b>GRANNY SMITH APPLE SALAD (GF)</b>	\$11	\$8
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
<b>BAKED FRENCH ONION SOUP</b>	\$12	\$9	<b>WEDGE OF ICEBERG LETTUCE (GF)</b>	\$10	\$7
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
<b>CHEF'S SOUP OF THE DAY</b>	\$10				
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 \*

<b>THE PETITE CUT</b> 12 – 14 oz.	\$58	Succulent and tender rib slowly roasted;
<b>THE GOVERNOR'S CUT</b> 14 – 16 oz.	\$66	Au jus, crispy fried onions, sauce béarnaise,
<b>THE PRESIDENT'S CUT</b> 18 – 20 oz.	\$76	baked potato & grilled asparagus

**PETITE FILETS ORLEANS\*** \$48  
Two 3oz filets mignon, crawfish imperial, lemon butter, andouille creole sauce, grilled asparagus, Jasmine rice pilaf

**BROILED FILET MIGNON\* (GF)** \$62  
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of classic béarnaise or cognac peppercorn sauce

**LAMB RAGU PAPPARDELLE** \$44  
Rosemary and tomato jus, carrot, onion, garlic, shaved Parmesan, EVOO, micro basil

**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

**CHICKEN MARSALA (GF)** \$35  
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine, whipped potatoes

**TANGERINE-GRILLED SALMON (GF)** \$40  
Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus

**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

## 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

## 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

## Sides to Share

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

**THIS MENU IS NOT AVAILABLE FOR TAKEOUT**

*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!

Complete  
Three-Course  
Dinner

WILLIAM PENN INN PRIX FIXE

**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

**BLACKBERRY-BARBECUED PORK LOIN CHOPS**

*Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine*

\$35

**SAUTÉED CALVES' LIVER (GF)**

*Onions, sliced green apples, bacon, whipped potatoes & French green beans amandine*

\$40

**FILET MIGNON TIPS (GF)**

*Pan-seared, sauteed mushrooms, caramelized onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes & sautéed garlic spinach*

\$40

**ROAST PRIME RIB OF BEEF\* (8-10 oz.)**

*Slowly roasted, au jus, crispy fried onions, classic béarnaise, baked potato & grilled asparagus*

\$50

**CLASSIC SHRIMP SCAMPI**

*7 wild caught shrimp, bronze-cut spaghetti, garlic, Chablis, lemon, parsley*

\$36

**TANGERINE-GRILLED SALMON (GF)**

*Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus*

\$45

**MARYLAND CRAB CAKE**

*One (4 oz.) pure jumbo blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine*

\$42

**PENN'S SEAFOOD PLATE (GF)**

*Baked crab imperial, filet of tangerine-grilled Atlantic salmon, three shrimp scampi; baked potato, sauteed garlic spinach*

\$42

**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*

**CHOCOLATE TRUFFLE TORTE (GF)**

*Rich chocolate cake, chocolate ganache, raspberry coulis, fresh raspberries*

**BERRY MASCARPONE CAKE**

*Vanilla cake, berry mousse, whipped mascarpone, mixed berries*

**KEY LIME PIE**

*Graham cracker crust, raspberry coulis, tropical fruit salsa*

**LIMONCELLO CHEESECAKE**

*Graham cracker crust, white chocolate ganache, raspberry coulis, mixed berries*

**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

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### SEARED HALLOUMI (GF) \$20

Marcona almonds, charred dates, frisée, roasted red pepper aioli

*As a replacement for your inclusive salad \$17*

### FRIED GOAT CHEESE TRUFFLES (3) \$14

Roasted apricot reduction, toasted pistachios, micro basil

*As a replacement for your inclusive salad \$11*

### DUCK CONFIT CREPES \$18

Classic Mornay sauce, cherry gastrique

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

### BURRATA CAPRESE \$12

Heirloom tomatoes, Inn-made crouton dust, basil oil, balsamic vinegar, sea salt, micro basil

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

## Seasonal Salad

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### SPRING RADISH 'SALAD' \$14

Watermelon radish, english cucumber, honeydew, whipped ricotta, lemon, dill, Serrano chili vinaigrette

*As a replacement for your inclusive salad \$11*

## Entrée Additions

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### BONE-IN VEAL CHOP\* \$62

10 oz chop, Morel mushroom cream sauce, orzo al pomodoro, sautéed garlic spinach

Pair with: VALPOLICELLO, Bolla (Veneto) \$30

### CRISPY SKINNED BRANZINO (GF) \$54

Pan fried, blood orange and fennel slaw, Parmesan and spring pea risotto, micro basil

Pair with: CHIANTI CLASSICO RESERVA, Banfi (Tuscany) \$43

### CHICKEN SCHNITZEL \$36

Wild mushrooms, pickled shallots, capers, red wine chicken bordelaise, celery and Yukon potato purée, spicy stewed broccoli rabe

Pair with: SAUVIGNON BLANC, The Applicant \$28

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

## 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  
SIX OR MORE  
GUESTS, A 20%  
GRATUITY WILL  
BE ADDED TO  
YOUR BILL

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WILLIAM PENN INN ADDITIONS