

# Easter Menu

<b>CREAMY LOBSTER BISQUE (GF)</b>	<b>\$14</b>	<b>\$11*</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)</b>	<b>\$16</b>	<b>\$13*</b>
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$13</b>	<b>\$10</b>	Horseradish dipping sauce, heirloom tomato salad		
<b>FRENCH ONION SOUP</b>	<b>\$12</b>	<b>\$9</b>	<b>OYSTERS ROCKEFELLER</b>	<b>\$18</b>	<b>\$15</b>
<b>CHILLED SHRIMP COCKTAIL (GF)</b>	<b>\$18</b>	<b>\$15</b>	East Coast oysters, garlic spinach, sherry, parmesan breadcrumbs		

\*If substituted for your included house or Caesar salad

## SALADS (Choice of One)

### CAESAR SALAD

Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

### 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, poppyseed vinaigrette*

### GRANNY SMITH APPLE SALAD (GF)

Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette  
\$9 Additional

### WEDGE OF ICEBERG LETTUCE (GF)

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese  
\$9 Additional

## ENTREES

All entrées are served with buttermilk mashed potatoes and French green beans amandine

<b>♦ HONEY-CURED LANCASTER HAM</b>	<b>\$42</b>	<b>SHRIMP-STUFFED FLOUNDER</b>	<b>\$46</b>
Cornbread stuffing, cherry port reduction		Saffron beurre blanc, chive	
<b>AIRLINE CHICKEN CACCIATORE ROSSO</b>	<b>\$42</b>	<b>KING SALMON FLORENTINE</b>	<b>\$48</b>
Pan-roasted skin-on chicken breast, mushrooms, olives, red wine tomato sauce		6oz. fillet, creamy spinach, blistered cherry tomatoes	
<b>BRAISED LAMB CHUCK ROAST</b>	<b>\$44</b>	<b>BROILED FILET MIGNON* (GF)</b>	<b>\$64</b>
'Overnight' tender, savory rosemary demi-glace		8 oz. fillet, caramelized leeks. Choice of our classic béarnaise or Cognac Peppercorn sauce	
<b>ROAST PRIME RIB OF BEEF*</b>	<b>\$60</b>	<b>Add 6 oz. Maine lobster tail</b>	<b>+ \$40</b>
12-14 oz. Au jus, crispy fried onions, classic béarnaise		<b>BAKED LOBSTER IMPERIAL (GF)</b>	<b>\$48</b>
<b>MARYLAND CRABCAKES</b>		Our Chef's authentic recipe	
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		<b>WILD MUSHROOM AND ASPARAGUS RISOTTO</b>	<b>\$35</b>
<b>Single 4 oz. Crabcake</b>	<b>\$44</b>	Lemon risotto, red bell peppers	
<b>Double 4 oz. Crabcake</b>	<b>\$54</b>		

## DESSERTS \$12 each

CRÈME BRÛLÉE (GF) • CHEESECAKE • KEY LIME PIE • CARROT CAKE • CHOCOLATE TRUFFLE TORTE (GF)

## À LA CARTE SIDES \$10 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)  
CAMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON (GF)

## CHILDREN'S SELECTIONS \$18

Traditional Mac & Cheese, Pasta Marinara, Grilled Cheese, Cheeseburger Sliders, Breaded Chicken Tenders with Tater Tots

♦ Available in children's portion (children under 10)

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

(GF) = Gluten Free

3/20/25