

**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

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free