

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 \$35
*Crispy panko, fresh mozzarella,
San Marzano tomato "gravy",
bronze-cut spaghetti, sautéed spinach*

**BLACKBERRY-BARBECUED
PORK LOIN CHOPS** \$35
*Boneless & char-grilled, savory blackberry
glaze, toasted pecan stuffing, whipped
potatoes & French green beans amandine*

SAUTÉED CALVES' LIVER (GF) \$40
*Onions, sliced green apples, bacon,
whipped potatoes & French green beans
amandine*

FILET MIGNON TIPS (GF) \$40
*Pan-seared, sauteed mushrooms,
caramelized onions, merlot demi-glace,
frizzled leeks, truffle whipped potatoes &
sautéed garlic spinach*

ROAST PRIME RIB OF BEEF* (8-10 oz.) \$50
*Slowly roasted, au jus, crispy fried onions,
classic béarnaise, baked potato & grilled
asparagus*

CLASSIC SHRIMP SCAMPI \$36
*7 wild caught shrimp, bronze-cut
spaghetti, garlic, Chablis, lemon,
parsley*

TANGERINE-GRILLED SALMON (GF) \$45
*Atlantic salmon, tangerine
mustard glaze; whipped potatoes,
grilled asparagus*

MARYLAND CRAB CAKE \$42
*One (4 oz.) pure jumbo blue
crabmeat, tangy pepper vodka
cocktail sauce, whipped potatoes,
French green beans amandine*

PENN'S SEAFOOD PLATE (GF) \$42
*Baked crab imperial, filet of
tangerine-grilled Atlantic salmon,
three shrimp scampi; baked potato,
sauteed garlic spinach*

BAKED CRAB IMPERIAL (GF) \$42
*Our Chef's authentic recipe;
whipped potatoes & French green
beans amandine*

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*

TROPICAL CHEESECAKE
*Pineapple and banana cheesecake,
coconut macaron crust, mango passion fruit
ganache*

KEY LIME PIE
*Graham cracker crust, raspberry coulis,
tropical fruit salsa*

BERRY MASCARPONE CAKE
*Vanilla cake, berry mousse, whipped
mascarpone, 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

A 3% processing fee applies to all credit card transactions. This fee is waived for cash, gift card, and debit card payments.