

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

Raw Bar

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

Appetizers

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

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

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

PETITE FILETS & WILD MUSHROOMS*

Two 3 oz filets mignon, sautéed wild mushroom medley, cognac and dijon mustard demi-glace, truffle whipped potatoes, grilled asparagus,

BROILED FILET MIGNON* (GF)

8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of classic béarnaise or cognac peppercorn sauce

CHICKEN MARSALA (GF)

Pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine, whipped potatoes

CHICKEN MILANESE

Lightly breaded chicken breast, baby arugula, shaved red onion, oven-cured tomatoes, shaved pecorino, lemon olive oil, roasted fingerling potatoes

TANGERINE-GRILLED SALMON (GF)

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

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

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

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

Vegan & Vegetarian

LEMON MASCARPONE RISOTTO

Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms

VEGAN CAULIFLOWER STEAK (GF)

Charred thick-cut cauliflower, vegan herb butter, black lentil cassoulét, wild mushrooms, spinach, maple-glazed carrots

SWEET AND SPICY TOFU BOWL

Kimchi fried rice, soy-glazed tempura tofu, avocado, sweet potatoes, kale, shaved cucumber, carrot, sesame seeds, scallion, chili vinegar dressing

Sides to Share

ASPARAGUS À LA OSCAR (GF)	\$18	CARAMELIZED BRUSSELS SPROUTS (GF)	\$10
Grilled asparagus spears, jumbo lump crabmeat, sauce hollandaise		With applewood-smoked bacon	

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)

Complete
Three-Course
Dinner

PRIX FIXE PRICING 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!

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)
\$11 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 \$35
PORK LOIN CHOPS
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-glaze,
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

PUMPKIN CHEESECAKE
Gingersnap crust, caramel,
candied pumpkin seeds

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

TIRAMISU
Sponge cake, Marsala Mascarpone mousse,
whipped cream, chocolate sauce

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

PRIME FILET CROSTINI* \$16
Shaved filet mignon cooked rare,
grilled baguette, horseradish mascarpone,
shallot marmalade, baby arugula,
olive oil, parmesan
As a replacement for your inclusive salad \$13

GRILLED AVOCADO & SHRIMP \$14
PICO DE GALLO (GF)
Zesty pico de gallo, shrimp, lime, cilantro,
creamy avocado, crispy corn tortilla chips
As a replacement for your inclusive salad \$11

AHI TUNA CRUDO \$18
Seared Ahi tuna, tuxedo crusted, ginger
carrot reduction, shaved cucumber &
chili salad, cilantro
As a replacement for your inclusive salad \$15

KENNETT SQUARE MUSHROOMS \$15
Local silver dollar mushrooms,
lobster imperial filling, hollandaise,
roasted red pepper coulis
As a replacement for your inclusive salad \$12

Seasonal Salads

RED, WHITE & BLUE SALAD (GF) \$14
Sweet watermelon, tangy feta, ripe blueberries, field greens, champagne vinaigrette,
candied walnuts
As a replacement for your inclusive salad \$11

STREET CORN GRILLED CAESAR SALAD \$14
Grilled romaine heart, cotija cheese, charred corn, applewood-smoked bacon,
diced tomatoes, Caesar dressing “crema”
As a replacement for your inclusive salad \$11

Entrée Additions

PENN’S SEAFOOD RISOTTO (GF) \$58
Maine lobster, jumbo lump crabmeat, shrimp, and bay scallops; lemon risotto, asparagus,
julienne roasted peppers

CENTER-CUT PRIME PORK CHOP (GF) \$52
12–14 oz. Charbroiled, bone in, apricot & balsamic glaze,
roasted fingerling potatoes, broccolini

CAPE MAY FLOUNDER \$48
Egg-washed and sauteed, jumbo lump crabmeat, lemon butter scampi sauce,
toasted almonds, white grapes, Old Bay fingerling potatoes, broccolini

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

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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