

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

*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.