

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

Raw Bar

RAW BAR TO SHARE	\$30	\$27*	EAST COAST OYSTERS (6)*	\$17	\$14*
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
TOP NECK CLAMS (6)*	\$12	\$9	TUNA TARTAR	\$18	\$15
Tangy pepper vodka cocktail sauce			Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, Inn-made Truffle Chips		
CHILLED JUMBO SHRIMP COCKTAIL (6)	\$17	\$14	CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)	\$25	\$22
Tangy pepper vodka cocktail sauce			Tangy pepper vodka cocktail sauce		

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE	\$10	\$7*	RHODE ISLAND CALAMARI	\$14	\$11*
Quick-fried, roasted tomatoes, lemon caper & basil butter sauce			Flash-fried, lemon garlic butter, hot cherry pepper relish		
ESCARGOTS EN CROÛTE	\$12	\$9	SCALLOPS ON HORSEBACK (6)	\$16	\$13
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Applewood-smoked bacon, tangy pepper vodka cocktail sauce		
BAKED CLAMS CASINO	\$15	\$12	PETITE MARYLAND CRABCAKES (3)	\$19	\$16
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce		
MAINE LOBSTER MACARONI GRATINÉE	\$15	\$12	SAMPLER	\$22	\$19
			Two clams casino and two petite Maryland crabcakes teamed with three bacon-wrapped sea scallops		

Soups & Salads

LOBSTER BISQUE	\$10	\$7*	PETITE CAESAR SALAD	\$7	\$4*
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
WILLIAM PENN'S SNAPPER SOUP	\$8	\$5	PETITE GRANNY SMITH APPLE SALAD	\$7	\$4
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
BAKED FRENCH ONION SOUP	\$7	\$4	WEDGE OF ICEBERG LETTUCE	\$7	\$4
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	\$5				
Prepared with the freshest ingredients daily					

CHOICE OF HOUSE OR SPINACH SALAD SERVED WITH ALL ENTRÉES.

HOUSE SALAD

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; choice of Inn-made dressings

SPINACH SALAD

Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

William Penn Inn Appetizers

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Appetizer Additions

PESTO GOAT CHEESE BRUSCHETTA \$12

Grilled focaccia, whipped goat cheese, fire roasted red peppers, basil pesto

As a replacement for your inclusive salad \$9

BUBBLING BLUE CRAB DIP \$18

Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia

As a replacement for your inclusive salad \$15

SHRIMP AND AVOCADO TOSTADA \$13

Diced shrimp, Pico de gallo, lime, red onion, cilantro

As a replacement for your inclusive salad \$10

HEIRLOOM TOMATO CAPRESE \$11

Fresh sliced mozzarella, EVOO, basil aged balsamic, smoked sea salt

As a replacement for your inclusive salad \$8

Seasonal Salads

STREET CORN GRILLED CAESAR SALAD \$9

Grilled romaine heart, cotija cheese, grilled corn, applewood-smoked bacon, diced tomatoes, Caesar dressing "crema"

As a replacement for your inclusive salad \$6

PEACH AND BLUEBERRY SALAD \$11

Grilled peaches, local blueberries, field greens, Marcona almonds, crumbled Boursin, champagne vinaigrette

As a replacement for your inclusive salad \$8

Entrées Additions

CENTER CUT PRIME PORK CHOP \$36

12 – 14 oz. Charbroiled, bone in, apricot balsamic glaze, fingerling potatoes, broccolini

MAINE LOBSTER RISOTTO \$40

Butter poached lobster, lemon mascarpone risotto, corn off the cob, asparagus, herbs, chives

Made Vegetarian without Lobster \$29

VEAL AND CRAB AMERICAINE \$44

Tornadoes of veal tenderloin, jumbo lump crab, lobster & brandy infused tomato sauce, asparagus, fingerling potatoes

**AVAILABLE ON
WEDNESDAYS
AND THURSDAYS**

LOBSTER SCHNITZEL A LA OSCAR \$42

Crispy panko-crusted Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

Featured Wine Bottles

PINOT GRIGIO PIO, Italy	\$42	\$30
SAUVIGNON BLANC The Applicant, Chile	\$44	\$32
SPARKLING ROSÉ Martini & Rossi	\$55	\$43
RED BLEND Murphy Goode, California	\$46	\$34
MALBEC El Porvenir Amauta, Argentina	\$48	\$36

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Chef Bell's Additions

Roast Prime Rib of Beef*

THE PETITE CUT 12 – 14 oz.	\$48
THE GOVERNOR'S CUT 14 – 16 oz.	\$54
THE PRESIDENT'S CUT 18 – 20 oz.	\$62

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus

Entrées

LOBSTER TAILS Two (6 oz.) Maine lobster tails, drawn butter, fingerling potatoes, grilled asparagus <i>Topped with our Crab Imperial</i>	\$70 \$82	ATLANTIC GRILLED SALMON Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes	\$36
BROILED FILET MIGNON* 8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	\$55	CRAB AND HORSERADISH-CRUSTED HALIBUT Atlantic halibut, horseradish, herbs, lemon butter sauce, jasmine rice, broccolini	\$40
NY STRIP STEAK* 12 oz. charbroiled center cut, IPA battered onion ring, au gratin potatoes, asparagus, classic béarnaise sauce	\$48	MARYLAND CRABCAKES Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes Single 4 oz. Crabcake \$38 Double 4 oz. Crabcake \$56	
NEW ZEALAND RACK OF LAMB* Spice rubbed, oven-roasted, mint & parsley sauce verte, grilled asparagus, jasmine rice	\$55	SEAFOOD SAMPLER 6 oz. Maine Lobster tail, (2) applewood-smoked bacon wrapped shrimp, 2 oz. famous crab imperial, 3 oz. tangerine salmon, grilled asparagus, fingerling potatoes	\$60
CHICKEN MARSALA Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	\$33	VEGAN SCALLOPS Caramelized tofu "scallops," Korean BBQ glaze, creamy polenta, grilled red onions, broccolini	\$29
CHICKEN FRANCAISE Egg dipped, lemon butter sauce, capers, French green beans amandine & whipped potatoes	\$33		

Penn's Surf & Turf

BROILED FILET MIGNON 5 oz. filet paired with your choice of "surf" served with au gratin potatoes and grilled asparagus	CRAB IMPERIAL 4 oz.	\$56
	MARYLAND CRABCAKE 4 oz.	\$60
	MAINE LOBSTER TAIL 6 oz.	\$66
	CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL 6 oz.	\$72

To Share

CARAMELIZED BRUSSELS SPROUTS With applewood-smoked bacon	\$7	ASPARAGUS À LA OSCAR Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise	\$14
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Children's Options

\$16 PER CHILD (nine years and under)

1st Course: FRUIT CUP

Choice of: PASTA MARINARA, TRADITIONAL MAC & CHEESE GRILLED CHEESE, CHEESEBURGER SLIDERS, BREADED CHICKEN TENDERS WITH TATER TOTS

Dessert: Vanilla Ice Cream with Chocolate Sauce

FOR PARTIES OF EIGHT OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL

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William Penn Inn Dinner