

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

## Raw Bar

<b>RAW BAR TO SHARE*</b> (GF)	<b>\$30</b>	<b>\$27*</b>	<b>EAST COAST OYSTERS (6)*</b> (GF)	<b>\$20</b>	<b>\$17*</b>
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
<b>TOP NECK CLAMS (6)*</b> (GF)	<b>\$12</b>	<b>\$9</b>	<b>TROPICAL TUNA STACK*</b>	<b>\$18</b>	<b>\$15</b>
Tangy pepper vodka cocktail sauce			Yellowfin Tuna, pineapple & mango salsa, sliced avocado, crispy rice cake, teriyaki, spicy crema, fried wontons, black sesame, cilantro, lime		
<b>CHILLED JUMBO SHRIMP COCKTAIL (5)</b> (GF)	<b>\$17</b>	<b>\$14</b>	<b>CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)</b> (GF)	<b>\$25</b>	<b>\$22</b>
Tangy pepper vodka cocktail sauce			Tangy pepper vodka cocktail sauce		

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b>	<b>\$10</b>	<b>\$7*</b>	<b>SWEET &amp; SPICY CALAMARI</b>	<b>\$15</b>	<b>\$12*</b>
Quick-fried, roasted tomatoes, lemon caper butter sauce			Flash-fried, fig balsamic glaze, Sriracha crème fraiche		
<b>ESCARGOTS EN CROÛTE</b>	<b>\$14</b>	<b>\$11</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3)</b> (GF)	<b>\$16</b>	<b>\$13</b>
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
<b>BAKED CLAMS CASINO</b>	<b>\$16</b>	<b>\$13</b>	<b>PETITE MARYLAND CRABCAKES (3)</b>	<b>\$19</b>	<b>\$16</b>
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce		
<b>BUBBLING BLUE CRAB DIP</b>	<b>\$18</b>	<b>\$15</b>	<b>SAMPLER</b>	<b>\$22</b>	<b>\$19</b>
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia			Two clams casino and two petite Maryland crabcakes teamed with two applewood-smoked bacon shrimp		

## Soups & Salads

<b>LOBSTER BISQUE</b> (GF)	<b>\$12</b>	<b>\$9*</b>	<b>PETITE CAESAR SALAD</b>	<b>\$9</b>	<b>\$6*</b>
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$10</b>	<b>\$7</b>	<b>PETITE GRANNY SMITH APPLE SALAD</b> (GF)	<b>\$9</b>	<b>\$6</b>
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
<b>BAKED FRENCH ONION SOUP</b>	<b>\$9</b>	<b>\$6</b>	<b>WEDGE OF ICEBERG LETTUCE</b> (GF)	<b>\$9</b>	<b>\$6</b>
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
<b>CHEF'S SOUP OF THE DAY</b>	<b>\$6</b>				
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)

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

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## Appetizer Additions

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### KENNETT SQUARE MUSHROOMS \$16

Local silver dollar mushrooms, lobster imperial filling, hollandaise, roasted red pepper coulis

*As a replacement for your inclusive salad \$13*

### GRILLED PEACH AND BURRATA PLATE \$12

Prosciutto, toasted crostini, arugula, basil, EVOO

*As a replacement for your inclusive salad \$9*

### MEXICAN STREET CORN CROSTINI \$10

Mexican crema, toasted crostini, cilantro, lime

*As a replacement for your inclusive salad \$7*

## Seasonal Salad

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### BLOOD ORANGE AND FETA SALAD (GF) \$12

Blood oranges, blackberries, feta, spiced pecans, arugula, poppy seed vinaigrette

*As a replacement for your inclusive salad \$9*

## Entrée Additions

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### PETITE FILETS ORLEANS\* (GF) \$48

Two petite filets mignon, blackened shrimp, Inn-made creole sauce, cajun butter, asparagus, truffle whipped potatoes

### PARISIAN GNOCCHI PRIMAVERA \$34

Seared Pâté à Choux gnocchi, summer vegetables, goat cheese, lemon herb butter

### SALMON CASINO \$40

'Casino'-stuffed Atlantic salmon, lemon butter, sauteed spinach, whipped potatoes

### SANTA MARIA TRI-TIP BEEF\* (GF) \$42

Grilled and sliced beef tri-tip, chimichurri sauce, corn and pepper relish, Old Bay fingerling potatoes

**AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS**

### LOBSTER SCHNITZEL A LA OSCAR \$46

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

## Featured Wine Bottles

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<b>CHARDONNAY</b> Francis Coppola, Central Coast	<b>\$40</b>	<b>\$28</b>
<b>RED BLEND</b> Murphy Goode, California	<b>\$50</b>	<b>\$38</b>
<b>COTES DU RHONE</b> La Jassine, France	<b>\$52</b>	<b>\$40</b>
<b>CLARET CABERNET SAUVIGNON</b> Francis Coppola	<b>\$56</b>	<b>\$42</b>

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William Penn Inn Additions

Tuesday through Friday 5:00 – 6:30 p.m.  
Saturday 4:30 – 5:30 pm • Sunday 3:00 – 4:00 pm

Items on this menu are still available individually  
after these times, not as a three-course meal

Available  
**ALL NIGHT**  
on the First Friday  
of Every Month!

Complete  
Three-Course  
Dinner

## Starters

### HOUSE SALAD (GF)

Choice of Inn-made dressings:  
creamy tarragon, blue cheese,  
balsamic, honey mustard, Russian,  
poppy seed vinaigrette

### SPINACH SALAD (GF)

### PETITE CAESAR SALAD

### WEDGE OF ICEBERG LETTUCE (GF)

### PETITE GRANNY SMITH APPLE SALAD (GF)

### SOUP OF THE DAY

### WILLIAM PENN'S SNAPPER SOUP

### FRENCH ONION SOUP

### LOBSTER BISQUE (GF) \$7 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

\$33

Crispy panko breading, fresh mozzarella,  
San Marzano tomato "gravy", bronze-cut  
thick spaghetti, garlic spinach

### BLACKBERRY-BARBEQUED PORK LOIN CHOPS

\$33

Boneless & char-grilled, savory blackberry  
glaze, toasted pecan stuffing, whipped potatoes  
& French green beans amandine

### SAUTÉED CALVES' LIVER (GF)

\$39

Onions, sliced green apples, bacon, whipped  
potatoes & French green beans amandine

### FILET MIGNON TIPS (GF)

\$39

Pan-seared, button mushrooms, pearl  
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)

\$40

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

### MARYLAND CRABCAKE

\$40

One (4 oz.) pure jumbo blue crabmeat,  
tangy pepper vodka cocktail sauce,  
whipped potatoes, French green  
beans amandine

### PENN'S SEAFOOD PLATE (GF)

\$40

Baked crab imperial, fillet of  
tangerine-grilled salmon, three shrimp scampi;  
baked potato, sautéed garlic spinach

### BAKED CRAB IMPERIAL (GF)

\$42

Our Chef's authentic recipe;  
whipped potatoes &  
French green beans amandine

## Dessert

### PEANUT BUTTER MOUSSE PIE

Rich chocolate ganache, Reese's Cups, peanut  
butter mousse, whipped cream, peanut butter chips  
and chocolate curls

### CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate  
mousse, frosted dark chocolate mousse;  
purée of fresh raspberries

### TIRAMISU

Mascarpone, Marsala mousse;  
whipped cream & chocolate curls

### ASSORTED ICE CREAMS OR SHERBETS

### BAKED CHEESECAKE

Graham cracker crust, fresh berries  
and raspberry sauce

### KEY LIME PIE

Traditional Graham cracker crust,  
whipped cream and citrus confetti

### APPLE CRUMB PIE

Apples, sour cream custard; with a cinnamon,  
brown sugar and walnut crumb topping

You may substitute any of our ala carte  
dessert selections for an additional \$4.

Prix Fixe Menu not available New Year's Eve, Valentine's Day, Easter, Mother's Day or Thanksgiving

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# Roast Prime Rib of Beef\*

<b>THE PETITE CUT</b> 12 – 14 oz.	<b>\$55</b>
<b>THE GOVERNOR'S CUT</b> 14 – 16 oz.	<b>\$63</b>
<b>THE PRESIDENT'S CUT</b> 18 – 20 oz.	<b>\$71</b>

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

## Entrées

**PORCINI-RUBBED NEW YORK STRIP STEAK\*** (GF) **\$50**  
12 oz. chargrilled, Porcini mushrooms, caramelized pearl onions, aged balsamic reduction, whipped potatoes, grilled asparagus

**BROILED FILET MIGNON\*** (GF) **\$61**  
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce

**CHICKEN MARSALA** (GF) **\$35**  
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes

**SEA SCALLOPS** **\$45**  
Pan seared and caramelized, creamed corn, Applewood smoked, broccolini, Inn-made bread crumbs

**ATLANTIC GRILLED SALMON** (GF) **\$38**  
Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes

**MARYLAND CRABCAKES**  
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes

**Single 4 oz. Crabcake \$36**

**Double 4 oz. Crabcake \$51**

**LOBSTER TAILS** (GF)  
Maine lobster, drawn butter, fingerling potatoes, grilled asparagus

**Single (6 oz.) Tail \$50**

*Topped with Crab Imperial \$57*

**Twin (6 oz.) Tails \$68**

*Topped with Crab Imperial \$81*

**CHILEAN SEABASS** **\$46**  
Miso marinated, sweet soy glaze, jasmine rice, julienne vegetable medley

## 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

**CRAB IMPERIAL** (GF) 4 oz. **\$59**

**MARYLAND CRABCAKE** 4 oz. **\$63**

**MAINE LOBSTER TAIL** (GF) 6 oz. **\$69**

**CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL** 6 oz. **\$75**

## Vegan & Vegetarian

**LEMON MASCARPONE RISOTTO** **\$30**  
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms

**VEGAN PENNE BOLOGNESE** **\$30**  
Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts

**VEGAN QUINOA COBB BOWL** (GF) **\$28**  
Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle

## To Share

**CARAMELIZED BRUSSELS SPROUTS** (GF) **\$7**  
With applewood-smoked bacon

**ASPARAGUS À LA OSCAR** (GF) **\$14**  
Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise

## 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