

*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) \$12 \$9	TUNATARTARE* \$18 \$15
Tangy pepper vodka cocktail sauce	Citrus-dressed Yellowfin tuna, diced avocado, shaved cucumber, red chili cr�ma, fried rice paper
CHILLED JUMBO SHRIMP COCKTAIL (5) (GF) \$17 \$14	CHILLED COLOSSAL CRABMEAT COCKTAIL (3oz.) (GF) \$25 \$22
Tangy pepper vodka cocktail sauce	Tangy pepper vodka cocktail sauce

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE \$10 \$7	SWEET & SPICY CALAMARI \$15 \$12
Quick-fried, tomato jus, roasted tomatoes, micro basil	Flash-fried, fig balsamic glaze, Sriracha cr�me fra�che
ESCARGOTS EN CRO�TE \$14 \$11	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF) \$16 \$13
Saut�ed 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 CRABCAKES (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 \$18 \$15	SAMPLER \$22 \$19
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia	Two clams casino, two petite Maryland crabcakes, two applewood-smoked bacon wrapped shrimp

Soups & Salads

LOBSTER BISQUE (GF) \$12 \$9	PETITE CAESAR SALAD \$9 \$6
Maine lobster, Cognac, spiced cr�me fra�che	Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons
WILLIAM PENN'S SNAPPER SOUP \$10 \$7	PETITE GRANNY SMITH APPLE SALAD (GF) \$9 \$6
Authentic recipe, Snapper turtle meat, dry sherry service	Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette
BAKED FRENCH ONION SOUP \$9 \$6	WEDGE OF ICEBERG LETTUCE (GF) \$9 \$6
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 \$6	
Prepared with the freshest ingredients daily	

**CHOICE OF
HOUSE OR
SPINACH SALAD
SERVED WITH
ALL ENTR ES.**

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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Roast Prime Rib of Beef*

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

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

Entrées

BLEU CHEESE NY STRIP STEAK*(GF) **\$50**
12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus

BROILED FILET MIGNON* (GF) **\$62**
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

PETITE FILETS ORLEANS* (GF) **\$48**
Two petite filets mignon, blackened shrimp, Inn-made creole sauce, cajun butter, asparagus, truffle whipped potatoes

ATLANTIC GRILLED SALMON (GF) **\$40**
Orange emulsion, fennel & apple slaw, saffron risotto, sautéed garlic spinach

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 \$58
Twin (6 oz.) Tails \$68
Topped with Crab Imperial \$82

Vegan & Vegetarian

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

AUTUMN GNOCCHI PRIMAVERA \$34
Seared Pâté à Choux gnocchi, seasonal vegetable medley, butternut squash puree, goat cheese, brown butter

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

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

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

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

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

\$34

BLACKBERRY-BARBEQUED PORK LOIN CHOPS

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

\$34

SAUTÉED CALVES' LIVER (GF)

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

\$40

FILET MIGNON TIPS (GF)

Pan-seared, button mushrooms, pearl
onions, merlot demi-glace, frizzled leeks,
truffle whipped potatoes & sautéed garlic spinach

\$39

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

7 wild caught shrimp, bronze-cut spaghetti,
garlic, Chablis, lemon, parsley

\$36

ATLANTIC GRILLED SALMON (GF)

Orange emulsion, fennel & apple slaw,
jasmine rice, sautéed garlic spinach

\$41

MARYLAND CRABCAKE

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

\$41

PENN'S SEAFOOD PLATE (GF)

Baked crab imperial, filet of Atlantic salmon
with orange emulsion, three shrimp scampi;
baked potato, sautéed garlic spinach

\$42

BAKED CRAB IMPERIAL (GF)

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

\$42

Dessert

CLASSIC NY STYLE CHEESECAKE

Graham cracker crust, sour cream
topping, raspberry coulis

KEY LIME PIE

Graham cracker crust, raspberry coulis,
tropical fruit salsa

TIRAMISU

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

CRÈME BRÛLÉE (GF)

Classically prepared, tuile cookie

WARM CHOCOLATE SOUFFLÉ (GF)

Whipped cream, chocolate sauce

ASSORTED ICE CREAMS, SORBET, AND 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

SEARED SEA SCALLOPS (GF) \$16

Pomegranate reduction, truffled cauliflower puree

As a replacement for your inclusive salad \$13

FRIED BRIE \$13

Three wedges, panko breadcrumbs, raspberry orange compote, pear and green apple slaw

As a replacement for your inclusive salad \$10

DELICATA SQUASH CROSTINI \$11

Roasted squash, lemon-thyme mascarpone, grilled crostini

As a replacement for your inclusive salad \$8

Seasonal Salad

POACHED PEAR SALAD (GF) \$12

White wine-poached pears, field greens, goat cheese, thyme, honey, blueberry compote, sweet and spicy pistachios, EVOO

As a replacement for your inclusive salad \$9

Entrée Additions

BOURBON SHORT RIB (GF) \$40

Creamy polenta, carrots, celery, bourbon-infused gravy

CIOPPINO RISOTTO (GF) \$48

Shrimp, cod, jumbo lump crab, lobster claw meat, red wine tomato broth, fennel, onion, roasted red peppers

ROASTED HALF DUCK (GF) \$52

Dark chocolate demi-glace, brown butter sweet potatoes, sautéed broccolini

HERB-RUBBED SWORDFISH (GF) \$44

Purple sweet potato purée, spiced carrot coulis, citrus tapenade, curried jasmine rice, sautéed broccolini

**AVAILABLE ON
WEDNESDAYS
AND THURSDAYS**

LOBSTER SCHNITZEL A LA OSCAR \$46

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

Featured Wine Bottles

CHARDONNAY Francis Coppola, Central Coast ~~\$40~~ **\$32**

CABERNET SAUVIGNON Bonanza, California ~~\$52~~ **\$40**

CLARET CABERNET SAUVIGNON Francis Coppola, ~~\$56~~ **\$42**

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William Penn Inn Additions