

# Oktoberfest

Tuesday, October 1st  
to  
Sunday, November 3rd

## Appetizers

### Kartoffelpuffer Potato Pancakes

Kohlrabi slaw, sour cream & chives

**\$10**

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

### Maultaschen (3) German Beef Dumplings

Applewood-smoked bacon, onions, spinach,  
nutmeg, brown butter, bone broth

**\$12**

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

### Pretzel Panzanella Salad

Bavarian Pretzel pieces, mixed greens, heirloom tomato,  
cucumber, red onion, caper, mustard vinaigrette

**\$10**

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

### Würst Teller Sausage Sampler

Trio of Bavarian cheddar bierwurst, veal bratwurst,  
pork bratwurst. Inn-made German sauerkraut,  
Düsseldorf mustard, rustic country bread

**\$16**

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

## Entrees

### Jägerschnitzel

Panko-crusted pork cutlet, wild mushrooms,  
lemon caper brown butter, stone ground mustard spätzle,  
caramelized Brussels sprouts

**\$38**

### Lachs mit Kartoffel & Meerrettich-Kruste Potato and Horseradish-Crusted Salmon

Atlantic salmon, shredded potatoes,  
grated horseradish, fresh dill, lemon butter sauce,  
grilled asparagus, Bavarian lentil medley

**\$40**

### Schweinebraten (GF)

#### Roasted Pork Loin and Sauerkraut

Carved to order, Inn-made German sauerkraut,  
whipped potatoes, Düsseldorf mustard

**\$36**

### Rinderrouladen (GF) Beef Rouladen

Braised sirloin rolled with applewood-smoked bacon,  
mushrooms, onions, mustard, and Gherkin pickle. Savory pan jus,  
whipped potatoes, authentic German red cabbage

**\$38**

### Würst Teller Hauptgericht (GF)

#### Sausage Sampler Entrée

Trio of Bavarian cheddar bierwurst, veal bratwurst, pork bratwurst,  
Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

**\$36**

## Dessert

### German Apple Strudel

Flaky strudel dough, salted caramel ice cream,  
caramel sauce

**\$12**

## Featured Beers

- Hacker-Pschorr Original Oktoberfest, Bavarian amber (11.2 oz) **\$9 bottle**
- Paulaner Oktoberfest Märzen, full flavored amber (11.2 oz) **\$9 bottle**
- Yuengling Oktoberfest, medium-bodied roasted malt lager (12 oz) **\$9 bottle**
- Ayinger Oktober Fest-Märzen, malt lager (11.2 oz) **\$12 bottle**

(GF) = Gluten Free

\*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>TUNA TARTAR*</b> (GF)	<b>\$18</b>	<b>\$15</b>
Tangy pepper vodka cocktail sauce			Yellowfin tuna, ginger dashi dressing, smashed avocado, lemongrass aioli, toasted sesame seeds, Inn-made truffle chips		
<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 & basil 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, Spanish onions, 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>\$10</b>	<b>\$7*</b>	<b>PETITE CAESAR SALAD</b>	<b>\$7</b>	<b>\$4*</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>\$8</b>	<b>\$5</b>	<b>PETITE GRANNY SMITH APPLE SALAD</b> (GF)	<b>\$7</b>	<b>\$4</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>\$7</b>	<b>\$4</b>	<b>WEDGE OF ICEBERG LETTUCE</b> (GF)	<b>\$7</b>	<b>\$4</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>\$5</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

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free

William Penn Inn Appetizers

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>\$54</b>
<b>THE GOVERNOR'S CUT</b> 14 – 16 oz.	<b>\$62</b>
<b>THE PRESIDENT'S CUT</b> 18 – 20 oz.	<b>\$70</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

<b>PETITE FILETS GORGONZOLA*</b> (GF) <b>\$45</b>	<b>ATLANTIC GRILLED SALMON</b> (GF) <b>\$37</b>
Two 3oz filets, sautéed spinach, roasted red peppers, crumbled Gorgonzola, lemon butter, demi-glacé, au gratin potatoes, grilled asparagus	Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes
<b>BROILED FILET MIGNON*</b> (GF) <b>\$60</b>	<b>MARYLAND CRABCAKES</b>
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes
<b>CHICKEN MARSALA</b> (GF) <b>\$34</b>	<b>Single 4 oz. Crabcake</b> <b>\$35</b>
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	<b>Double 4 oz. Crabcake</b> <b>\$50</b>
<b>SEA SCALLOPS</b> (GF) <b>\$44</b>	<b>LOBSTER TAILS</b> (GF)
Pan-seared & caramelized, lemon risotto, roasted butternut squash, sautéed spinach, Applewood-smoked bacon, brown butter drizzle	Maine lobster, drawn butter, fingerling potatoes, grilled asparagus
	<b>Single (6 oz.) Tail</b> <b>\$50</b>
	<i>Topped with Crab Imperial</i> <b>\$56</b>
	<b>Twin (6 oz.) Tails</b> <b>\$68</b>
	<i>Topped with Crab Imperial</i> <b>\$80</b>
	<b>CENTER CUT PRIME PORK CHOP</b> (GF) <b>\$40</b>
	12 – 14 oz. charbroiled, bone-in, apricot mustard glaze, julienne vegetable medley, jasmine rice

## Penn's Surf & Turf

<b>BROILED FILET MIGNON*</b> (GF)	
5 oz. filet paired with your choice of "surf" served with au gratin potatoes and grilled asparagus	
<b>CRAB IMPERIAL</b> (GF) 4 oz.	<b>\$58</b>
<b>MARYLAND CRABCAKE</b> 4 oz.	<b>\$62</b>
<b>MAINE LOBSTER TAIL</b> (GF) 6 oz.	<b>\$68</b>
<b>CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL</b> 6 oz.	<b>\$74</b>

## Vegan & Vegetarian

<b>LEMON MASCARPONE RISOTTO</b>	<b>\$29</b>
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	
<b>VEGAN PENNE BOLOGNESE</b>	<b>\$29</b>
Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	
<b>VEGAN QUINOA COBB BOWL</b> (GF)	<b>\$27</b>
Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	

## To Share

<b>CARAMELIZED BRUSSELS SPROUTS</b> (GF) <b>\$7</b>	<b>ASPARAGUS À LA OSCAR</b> (GF) <b>\$14</b>
With applewood-smoked bacon	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