

IN-ROOM DINING MENU

In-Room Dining is available from 6:00 a.m. until Midnight
Listed within the menu are individual service times for each meal period.
Contact **Extension 2284** to place your order

OUR CHEF

Chef Eileen Watkins' fare focuses on fresh, bright flavors that create a stimulating and appealingly balanced experience for all parts of the palate. She crafted this menu focusing on local, seasonal products and healthier options for your dining experience.



Enjoy our Full or Continental Breakfast in the University Club at Penn, located on the Lobby level of the Hotel.

A breakfast buffet and A la Carte menu are available for your dining pleasure.



Modern · Stylish · Delicious

Penne brings you the finest in regional Italian cuisine and wine.

Hand crafted pastas and hand selected wines all add to the beauty and individuality of this fine dining restaurant. We're Italian made FRESH.

LIVING ROOM

Enjoy our wide variety martinis, bourbons, scotches and mixed drinks in a rich wood, and traditional ambiance which typifies the feeling and style of the heritage of the University.

BREAKFAST MENU

6 a.m. to 11 a.m. Monday – Friday / 7 a.m. to Noon on Saturday and Sunday

Traditional Egg Breakfast	19
Two eggs · breakfast potatoes · bacon or sausage · toast · Juice · coffee or tea	
Deluxe Continental	14
Choice of two: croissant · muffin · bagel · toast · chocolate au pain · banana bread · Juice · coffee or tea	
Smoked Salmon Wrap	12
Smoked salmon · scrambled eggs · spinach · tomato · caper · red onion · Dill crème fraîche	
Malted Belgian Waffle	12
Whipped butter · pure maple syrup ·	
Three Egg Omelet	14
Choice of any three ingredients Asparagus · spinach · sautéed onions · mushrooms · Peppers · ham · bacon · sausage · Swiss cheese · feta · cheddar · goat cheese · Toast	
Eggs Benedict	15
Poached eggs · grilled Canadian bacon · English muffin · Hollandaise sauce · breakfast potatoes	
Pancakes	12
Choice of Regular · blueberry · chocolate chip · sweet potato Pure maple syrup and seasonal fruit compote	
Traditional Brioche or Multigrain French Toast	12
Choice of Pure maple syrup · whipped butter Seasonal fruit compote · citrus butter Nutella with bananas · toasted walnuts	
Assorted Cold Cereal Selections	5
Choice of Whole milk · 2 % · skim	
Irish Steel Cut Oats	7
Dried cherries · cinnamon · brown sugar · vanilla · toasted almonds or Bananas · maple syrup · cinnamon · toasted walnuts	
Pot of Regular or Decaf Coffee	Small 6 Large 8

***Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Gratuity & Service Charge: 20 % of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$3.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account.

ALL DAY DINING MENU

Served for 11 a.m. until Midnight

Starters

Soup Du Jour	7
Crispy Fried Calamari	12
Cheese Plate	14
Fruit and Berry Plate 🍌	12
Hot and Honey Buffalo Wings	12
Seasonal Prosciutto Platter	12
Mediterranean Platter	16
Hummus · olives · roasted peppers · wheat berry – butternut and feta salad · garlic yogurt dip · warm pita	


Salads

Radicchio and Arugula Salad	10
Seasonal accompaniment	
Caesar Salad	10
Romaine lettuce · croutons · Creamy parmesan dressing	
Add chicken	6
Add shrimp	7
Chop Fennel – Apple Salad	14
Greens · fennel · apple · french beans · toasted pecans · blue cheese · cider vinaigrette	
Grilled Chicken Romaine Salad 🍌 🥗	16
Grilled romaine wedge · Kennett Square portobello · Country Time Farms cured bacon · hard boiled egg · House made ranch dressing	

Sandwiches

ALL sandwiches served with a choice of any one of the following


French Fries · Sweet Potato Fries · Petite Salad · Potato Chips

 Steakhouse Burger	16
Choice of Beef · Turkey or Veggie 🍌 Burger · cheese · tomato · red onion · pickle ·	
Sansom Club	14
Smoked turkey breast · lettuce · tomato · bacon ·	
Italian Style Tuna Sandwich	13
Red onion · celery · lettuce · cheese · red wine vinaigrette ·	
Classic Philly Cheese Steak	14
Beef or chicken · sautéed onions · American or provolone cheese ·	
Chicken Panino	14
Grilled chicken breast · preparation changed daily ·	
Grilled Marinated Tofu Pita Sandwich 🍌	12
Lemon garlic marinade · Sriracha – soy mayo · ginger sesame spinach · warm pita ·	
Warm Panino	14
Hot pressed fontina · prosciutto · arugula · fig jam ·	

Entrees

Grilled Salmon	24
Preparation Changes Daily	
Chicken Paillard	24
Preparation Changes Daily	

 **Vegan Option**

 This dish features the seasonal best from local growers and emphasizes sustainable agriculture and ingredients

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DINNER MENU

Served in addition to our all day dining menu

5 p.m. until 11 p.m.

Daily

Half Roasted Lancaster Chicken 🌱🐔	25
Roasted root vegetable ragu · haricot vert · natural jus ·	
Grilled Filet of Beef 🌱🥩	32
Roasted garlic mashed potato · sautéed spinach · Chaddsford Proprietors Reserve red wine ·	
Red Wine Poached Salmon	27
Caramelized cauliflower · mushrooms · bacon · spinach ·	
Grilled Ribeye Entrée Salad	29
Arugula · tomato · carrot · blue cheese · frizzled onion · creamy black peppercorn dressing ·	
Crispy Buttermilk Fried Chicken Picnic 🌱🍗	25
Braised greens · potato salad · corn muffin · Local Pennsylvania honey glaze ·	
Whole Wheat Penne Pasta 🍝 (Gluten Free Pasta Available)	23
Butternut squash · wilted arugula · caramelized onion · toasted pine nuts ·	
Fish Tacos	26
Three flour tortillas · chili – lime spiced fish · cilantro – cabbage slaw · guacamole · Pico de gallo · sour cream · lime ·	

DESSERT MENU

Fruit Shortcake	8
Seasonal Fruit · whipped cream · vanilla cake ·	
Warm Cookies	8
Ice cold milk	
Chocolate Marquis	8
Bittersweet chocolate mousse	
Apple Tart	8
Short bread dough · whipped cream · walnuts ·	
Häagen Daaz Ice Cream (One Pint)	10
Today's selections	

🍷 Vegan Option

🌱 This dish features the seasonal best from local growers and emphasizes sustainable agriculture and ingredients

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RESTAURANT CORNER

5 p.m. until 10 p.m. Daily



“Best of Philly” - Best Pasta 2005, “Philly Cooks” Best Dish of the year 2006

Modern Italian restaurant at the Inn at Penn. Penne brings you the finest regional Italian cuisine, focusing on local and seasonal ingredients. Penne offers fresh, handmade pastas prepared by Executive Chef Roberta Adamo.

Cavatelli al telefono **23**
Housemade pasta · tomato basil sauce ·
Mozzarella ·

Tiramisu **8**
Espresso soaked lady fingers ·
Mascarpone mousse ·

Handmade Ravioli **23**
Seasonal selection



“Best of City search” Best Healthy Food 2006

Stephen Starr, the city's leading creator of trend-setting restaurants, owned Pod, a futuristic Asian restaurant at the Inn at Penn. A thrilling sensory experience, Pod offers extraordinary Asian-fusion cuisine prepared by Sushi Chef Hiroyuki Tanaka.

Macadamia Chicken Stir-Fry **25**
Garlic · sugar snap peas · broccoli ·

Spicy Tuna roll **8**
California Roll **7**
Salmon Avocado Roll **8**

Sushi Platter **32**
One piece each:
Tuna · yellowtail · tamago · shrimp · eel
White tuna sushi ·
And
Six piece tuna roll · six piece eel-avocado roll

**All orders placed for Penne Restaurant and POD;
Will have a delivery time up to 45 minutes.**

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KIDS MENU

For our Junior Travelers under 12

BREAKFAST

6 a.m. to 11 a.m. Monday – Friday / 7 a.m. noon on Saturday and Sunday

Cold Cereals	4
Choice of Whole milk · 2 % · skim	
French Toast, Waffles or Pancakes	5
Pure maple syrup · whipped butter	
Seasonal Fruit Salad	5
Yogurt dip	
Two Egg Omelet	5
Plain or with cheese · breakfast potatoes · bacon or sausage · toast	
One Egg Any Style	4
Breakfast potatoes · bacon or sausage · toast	

KIDS ALL –DAY DINING MENU

Served for 11 a.m. until Midnight

Veggies are Fun	5
Carrots · celery · broccoli · cucumber · grape tomatoes · hummus · house made ranch ·	
The Mouse Trap	5
Grilled cheese sandwich (Choice of bread) Choice of one: french fries · sweet potato fries · fruit salad · chips ·	
Hamburger or Cheeseburger	5
Kid size burger Choice of one: french fries · sweet potato fries · fruit salad · chips ·	
P.B. & J	5
Fruit salad	
Chick – a – Doodle – Doo	8
Chicken fingers · barbecue and honey mustard sauce · Choice of one: french fries · sweet potato fries · fruit salad · chips ·	
Spaghetti and Meatballs (Gluten Free Pasta Available)	5
Spaghetti · turkey meatballs · tomato sauce · parmesan cheese ·	

BEVERAGES

Milk, Chocolate Milk or Hot Chocolate	3
Soft Drinks, Juices	3

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WINE LIST

White Wine

Chardonnay

	Glass	Bottle
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Canyon Road, California	8	36
Parducci, California		42
A by Acacia, Central Coast	8	38
Sebastiani, California		50

White Wines of Interest

Riesling, Fess Parker, California		32
White Blend, Seven Daughters, California		52
Sauvignon Blanc, Canyon Road, California	8	36
Sauvignon Blanc, Night Harvest, California	9	42
Pinot Grigio, Tamas Estates, Washington	8	32
Pinot Gris, Columbia Winery, Washington		48
White Zinfandel, Canyon Road, California	8	36
White Zinfandel, Beringer, California	9	42

Red Wine

Cabernet Sauvignon

	Glass	Bottle
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Canyon Road, California	8	36
Main Street, California	9	42
Parducci, California		46
Silver Palm, California		56
Tangle Oaks, California		78

Merlot

Canyon Road, California	8	36
Red Rock, Merlot, California	9	42
Parducci, California		46

Red Wines of Interest

Pinot Noir, Jargon, California	8	36
Pinot Noir, Buena Vista, Carneros		42
Zinfandel, Sebastiani, California		56
Shiraz, Rock Rabbit, California		42
Red Blend, Goodnight Meritage, California		70

Champagne, Sparkling and Dessert Wine

	Glass	Bottle
Chateau St Michelle, Brut, California	8	32
Domaine Chandon , Brut, Washington		46
Mumm Cordon Rouge, Brut		72

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BEVERAGES

Non Alcoholic Beverages

Sodas (Coke, Diet Coke, Sprite)	4
Panna Still Water (500 ml)	5
Panna Still Water (1 Liter)	8
San Pellegrino Sparkling Water (500ml)	5
San Pellegrino Sparkling Water (1 Liter)	8
Small Pot of Regular or Decaf Coffee	6
Large Pot of Regular or Decaf Coffee	8
Hot Chocolate	4

Domestic and Imported Beers

Yuengling Lager (Local Brewery)	6
Coors Light	6
Samuel Adams	6
O'Douls	6
Heineken	7
Guinness	7
Amstel Light	7
Corona	7

Vodka and Gin Bottles

Absolut	48
Kettle One	50
Grey Goose	56
Skyy	46
Tanqueray	48
Beefeater	46
Bluecoat (Local Distillery)	56

Scotch Bottles

Dewar's White Label	56
Johnny Walker Red Label	56
Johnny Walker Black Label	68
Glenlivet 12 Years	64
Chivas Regal	62

Bourbon and Whiskey Bottles

Crown Royal	52
Jack Daniel's	48
Seagram's V.O.	42
Jameson	46
Knob Creek	65

Cognac and Cordial Bottles

Remy V.S.O.P.	88
Courvoisier V.S.O.P.	68
Hennessy V.S.	58
Bailey's Irish Cream	48
Kahlua	48
Amaretto Di Saronno	50

Rum and Tequila Bottles

Bacardi Silver	40
Myers's Dark Rum	46
Malibu Rum	42
Jose Cuervo Gold	46

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