

# Terrace Room

530 William Penn Pl 15219-1820 · +14125535112 · Updated: Jan 14, 2026

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## STARTERS 7

<b>Smoked Salmon Rosette</b>	<b>\$9.00</b>
herb infused mascarpone, crisp vegetable slaw	
<b>Braised Pork Belly</b>	<b>\$8.00</b>
pickled vegetables, roasted pineapple glaze	
<b>Scallop Carpaccio</b>	<b>\$10.00</b>
citrus dressing, watermelon-mint shooter, avocado oil	
<b>Spring Roll</b>	<b>\$9.00</b>
duck confit, mint sesame-ginger dressing, chili-lime dipping sauce	
<b>Jumbo Lump Crab Cake</b>	<b>\$10.00</b>
blood orange reduction, orange segments, shoestring potato	
<b>Local Charcuterie Platter</b>	<b>\$11.00</b>
saucisson, country pate, cornichons, rustic bread, maille mustard	
<b>Terrace Tasting Sampler</b>	<b>\$10.00</b>
chefs daily appetizer creation	

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## SOUPS & SALADS 5

<b>William Penn Seafood Gumbo</b>	<b>\$8.00</b>
<b>Gazpacho Martini</b>	<b>\$7.00</b>
marinated bocconcini, lemon twist	
<b>Aveline Salad</b>	<b>\$9.00</b>
local organic field greens wrapped in daikon and cucumber, toasted pine nuts, aged amish bleu cheese, brown sugar vinaigrette	
<b>Honey Roasted Pear &amp; Arugula</b>	<b>\$8.00</b>
baby arugula, maple valley farm honey roasted pears, aged amish bleu cheese, candied walnuts, sherry vinaigrette	
<b>Whole Leaf Caesar</b>	<b>\$9.00</b>
fresh parmigiano-reggiano, pancetta crisps, white anchovy, rustic croutons	

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## DINNER ENTREES 10

<b>Prime Ny Strip Steak</b>	<b>\$18.00</b>
ny strip steak, baby carrots, potato croquette suggested wine: beaulieu vineyard, reserve tapestry, napa valley	

<b>Grass-fed Filet Of Beef</b>	<b>\$9.50</b>
filet, potato croquette green beans suggested wine: louis m. martini cabernet sauvignon, sonoma county, california	
<b>Prime Ribeye</b>	<b>\$17.00</b>
ribeye, baby carrots, potato croquette suggested wine: oberon, cabernet sauvignon, napa valley, california	
<b>Elysian Fields Farm Lamb Loin</b>	<b>\$14.50</b>
spring onion-potato puree, extra virgin lemon oil, tri-color tomatoes suggested wine: bodega catena zapata, malbec, mendoza, argentina	
<b>Jurgielewicz Farm Duck Breast</b>	<b>\$16.00</b>
roasted vegetable quinoa, crispy duck cornet, raspberry-balsamic reduction suggested wine: schild estate shriaz, barossa valley, australia	
<b>Pan Seared Amish Chicken</b>	<b>\$11.00</b>
housemade fettuccine, arugula-spinach pesto, fried leeks suggested wine: hogue, merlot, columbia valley, wa	
<b>Portobello Vegetarian</b>	<b>\$15.00</b>
basil polenta cake, carrot noodles, grilled heirloom tomato, black olive confit suggested wine: estancia, pinot noir, monterey county, california	
<b>Grilled Salmon</b>	<b>\$11.00</b>
creme fraiche fingerling salad, fennel pollen grilled asparagus, maple valley farm honey glaze suggested wine: hess select, chardonnay, monterey county, california	
<b>Wild Striped Bass</b>	<b>\$13.00</b>
spring pea puree, purple potato, preserved lemon confetti, cucumber mint fresco suggested wine: kim crawford, sauvignon blanc, marlborough, nz	
<b>Open Faced Ravioli</b>	<b>\$12.00</b>
sauteed shrimp, scallop, bass in a roasted red pepper sauce suggested wine: joel gott, sauvignon blanc, california	

## SIDES TO SHARE 5

<b>Tempura Battered Baby Bok Choy</b>	<b>\$5.00</b>
<b>Chefs Seasonal Vegetables</b>	<b>\$5.00</b>
<b>Potatoes Croquette</b>	<b>\$5.00</b>
<b>Sea Salt Baked Potato</b>	<b>\$5.00</b>
<b>Sour Cream, Chive, Onion</b>	<b>\$5.00</b>