

## appetizer

<b>bacon</b> parsnip puree, lovage, bourbon maple glaze	13
<b>goat cheese ravioli</b> heirloom tomato, parmigiano-reggiano, aged balsamic, basil oil	11
<b>meat &amp; cheese</b> cured meats, artisanal cheeses	16
<b>wagyu meatballs</b> sweet and sour sauce, sriracha aioli	12
<b>gnocchi</b> maine lobster, blistered tomatoes, sweet peas, tarragon cream	16

## shellfish

<b>grilled oysters*</b> ancho chili bourbon butter	18
<b>shrimp cocktail</b> smoked cocktail, creamed horseradish charred lemon	two 11/four 19/six 27
<b>oysters*</b> mignonette, smoked cocktail	half dozen 17/dozen 32
<b>lobster cocktail</b> smoked cocktail, watermelon radish, tarragon aioli	18
<b>chilled seafood platter*</b> colossal crab, gulf shrimp, maine lobster, oysters	market price

## soups & salads

<b>french onion</b> sweet onions, veal jus, buttered crouton, gruyere cheese	9
<b>lobster chowder</b> maine lobster, creamed sherry	10
<b>asparagus</b> poached egg, * spiced walnuts, watermelon radish walnut vinaigrette	9
<b>iceberg</b> bacon, point Reyes bleu cheese, tomato, kalamata olive red onion, smoked peppercorn dressing	10
<b>blended greens</b> cucumber, tomato, carrot, white balsamic vinaigrette	8
<b>romaine</b> garlic crouton, parmigiano-reggiano, classic caesar dressing*	10



Grantville, PA

The Hollywood Casino at Penn National Race Course is proud to serve the highest quality cuts of USDA Prime & Certified Angus beef. We naturally age all of our beef to develop the maximum tenderness and rich flavors. We only season our meats with tri color peppercorns & sea salt before broiling them at 1600 degrees and finishing them off with sweet wagyu butter.

### certified angus

filet*	7 ounce	44
	10 ounce	48
bone-in n.y. strip*	16 ounce	39
bone-in ribeye*	20 ounce	59
porterhouse*	24 ounce	55

### prime

ribeye*	16 ounce	57
tomahawk ribeye*	30 ounce	75

### enhancements

lobster tail 31 | crab cake 14 | sautéed shrimp 10  
pepper bacon 8 | sea scallops 14

### sauces 3

steak sauce | peppercorn demi glace | creamed horseradish  
béarnaise | bacon-bleu cheese butter | truffle butter

## seafood & shellfish

<b>scottish salmon*</b> pistachio crusted, sweet potato puree, brown butter beurre blanc	34
<b>maine scallops*</b> baby spinach, crab mac & cheese, brown butter beurre blanc	35
<b>chilean sea bass*</b> basmati rice, balsamic onion marmalade	36
<b>twin south african lobster tails*</b> confit fingerling potatoes, fava beans, sweet peas, poached garlic	65
<b>crab cake</b> apple and cauliflower flan, curry beurre blanc	36

## specialties

<b>lamb chop*</b> 8 ounce, domestic	46
<b>pork chop*</b> 12 ounce, kurobuta	32
<b>duck breast*</b> parsnip puree, cranberry relish, grand marnier gastrique	31
<b>veal chop*</b> 14 ounce, bone-in	48
<b>chicken*</b> carrot puree, brussels sprouts, house bacon, cider reduction	29

## side dishes

bacon creamed corn 8 | creamed spinach 6 | sautéed asparagus 8  
mascarpone mashed potatoes 6 | hand cut fries 6 | baked potato 8  
brandied mushrooms 9 | broccolini 7 | brussels sprouts with bacon 9  
crab mac & cheese 14

\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness