

appetizer

bacon sweet pea puree, bourbon maple glaze	13
mascarpone cheese ravioli butternut squash, pumpkin seed	11
flatbread smoked duck, fig jam, bleu cheese, aged balsamic	9
meat & cheese cured meats, artisanal cheeses	16
pappardelle pasta scallop, shrimp, crab, alfredo cream	16

shellfish

oysters rockefeller pernod, butter, spinach, hollandaise	18
shrimp cocktail citrus cocktail, creamed horseradish charred lemon	two 11/four 19/six 27
oysters mignonette, citrus cocktail	half dozen 17/dozen 32
2016 chateau de la jousselinière muscadet sevre et maine, "sur lie", 375 ml	wine pairing 33
chilled seafood platter colossal crab, maine lobster, oysters, gulf shrimp	market price

soups & salads

french onion sweet onions, veal jus, buttered crouton, gruyere cheese	9
lobster chowder maine lobster, creamed sherry	10
bibb lettuce dried cherries, spiced pecans, feta cheese, pickled red onion raspberry vinaigrette	9
iceberg bacon, bleu cheese, heirloom tomato, olive, red onion smoked peppercorn dressing	10
blended greens cucumber, tomato, carrot, white balsamic vinaigrette	8
romaine 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 & American Wagyu. 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 29 | crab cake 14 | sautéed shrimp 10
pepper bacon 8 | sea scallops 14

saucers 3

steak sauce | peppercorn demi glaze | creamed horseradish
béarnaise | bacon-bleu cheese butter | truffle butter
house mustard

seafood & shellfish

scottish salmon asparagus flan, wild mushrooms, beurre blanc	34
maine scallops baby spinach, crab mac & cheese, brown butter beurre blanc	35
chilean sea bass eggplant caviar, basmati rice, preserved lemon	36
south african lobster tail kohlrabi, mango, asparagus, mustard oil	42
crab cake belgian endive, mustard beurre blanc	36

specialties

lamb chop 8 ounce, marcho farms	46
pork chop 12 ounce, kurobuta	32
duck breast fava bean puree, raspberry demi glaze	31
veal chop 14 ounce, marcho farms	48
chicken wheat berries, preserved lemon, pomegranate beurre blanc	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
crab mac & cheese 14

featuring

weekly wine flights
sommelier selected high end wine by the glass via coravin
certified sommeliers heather curtis & karen rose

for parties of six or more, a 20% suggested gratuity will be added to the final bill for your convenience the payment of this or any gratuity is voluntary and may be increased or decreased at your discretion

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