

appetizer

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| 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

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|--|------------------------|
| 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

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| 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 |

final cut

STEAKHOUSE

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

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|---------------------------|----------|----|
| 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

sauces 3

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

seafood & shellfish

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|---|----|
| 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

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| lamb chop 8 ounce, marcho farms | 46 |
| pork chop 12 ounce, kurobuta | 32 |
| duck breast fava bean puree, raspberry demi glace | 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