



## APPETIZERS

### Steamers 8.75

One pound of clams steamed and served with white wine butter garlic sauce and garlic bread

### Spinach and Artichoke Dip 7.00

House made dip, mozzarella cheese, toasted naan bread

### Bruchetta 7.00

Bruchetta served on toast

### Crab Cakes 9.25

House made crab cake, lemon caper aioli

### Mussels 9.25

One pound of steamed mussels, Newcastle beer broth, garlic bread

### Mary Wells Shrimp Cocktail 9.00

Chilled jumbo shrimp served with a spicy cocktail sauce

### Crab Fondue 10.75

Oven baked crab dip topped with mozzarella cheese, served in a sourdough bread bowl with crackers

## SOUPS & SALADS

### Onion Soup au Gratin 6.00

Sautéed onions with beef stock served in a crock topped with bread and broiled cheeses

### Caesar Salad 7.00

Romaine lettuce, shaved Asiago cheese, croutons, house made Caesar dressing

~ Add chicken 9.00 / shrimp 12.00 ~

### Soup of the Day cup 3.50 / bowl 4.75

Ask your server for the fresh daily soup

### Penn Wells Signature Salad 8.75

Mixed greens, dried cranberries, apple, grapes, feta cheese, candied pecans, house made balsamic vinaigrette

~ Add chicken 11.00 / steak 12.50 / shrimp 13.75 ~

### Cobb Salad 14.00

Romaine lettuce, tomato, avocado, hard boiled egg, bacon, crumbled bleu cheese, grilled chicken, house made bleu cheese dressing

## THE PENN WELLS HOTEL



In 1869 A.P. Cone erected a four-story brick hotel on Wellsboro's Main Street. Over the next several decades the hotel operated under different names and owners. On a subzero March morning in 1906, a fire destroyed the fourth story of the building. No one was hurt, and once the damaged fourth story was removed, business resumed as normal. In 1925 a group of local residents bought the property and formed the Wellsboro Hotel Company.

After much debate over whether the historic building should be refurbished or torn down and replaced with a modern facility, the former won out and the Hotel was closed for extensive remodeling. They rebuilt the fourth floor and added a sprinkler system to protect the Hotel from future fires. The Hotel reopened the next year as the Penn Wells Hotel.

A reporter for the Philadelphia Inquirer called it "the gem of the Roosevelt Highway," and the Penn Wells was known as one of the classiest hotels with the best service and amenities in Pennsylvania. It became a destination in and of itself as well as a stopping point on the way through untamed northern Pennsylvania. A regular bus service ran from New York's Waldorf-Astoria to the Hotel in the late 20s and the Penn Wells became a popular stopping point for passengers traveling between New York City and Chicago.

Today the Penn Wells Hotel is a proud member of the Historic Hotels of America, the official program of the National Trust for Historic Preservation which recognizes and celebrates the finest Historic Hotels.





## ENTRÉES

All Entrées Come with Your Choice of Housemade Soup or House Salad

### New York Strip Steak 31.00

Twelve ounce chargrilled strip loin topped with a mushroom demi-glaze, and served with mashed potatoes and seasonal vegetable

### Penn Wells Crab Cakes 23.00

Maryland style crab cakes with lemon caper aioli served with rice pilaf and seasonal vegetable

### Chicken Marsala 17.00

Searched chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable

### Delmonico Steak 31.00

Fifteen ounce rib-eye steak, pepper blend seasoned, and served with mashed potatoes and seasonal vegetable

### Chicken Parmesan 17.00

Lightly breaded chicken breast topped with house made tomato sauce, parmesan and mozzarella cheeses, served with spaghetti and garlic bread

### Chipotle Seafood 18.25

Shrimp, scallops, and crab tossed in a chipotle pepper cream sauce over penne pasta and served with garlic bread

### Steak and Shrimp 24.00

Grilled eight ounce sirloin and pan seared shrimp in a scampi sauce served with mashed potatoes and seasonal vegetable

### Chicken Cordon Bleu 18.00

Panko crusted pan seared chicken breast with ham and Swiss cheese with a mustard sauce, served with mashed potatoes and seasonal vegetable

### Bruschetta Chicken 16.00

Grilled chicken topped with tomatoes, olive oil, basil, fresh mozzarella, and balsamic glaze

### Lemon Rosemary Salmon 23.00

Poached salmon fillet topped with lemon, rosemary and roasted garlic in a white wine sauce, served with rice and seasonal vegetable

### Shrimp Scampi 19.00

Sautéed shrimp in a scampi sauce over fettuccini pasta, served with garlic bread

### Smoked Salmon Alfredo 18.00

Smoked salmon baked in an alfredo sauce and tossed with Penne pasta, served with garlic bread

### Bruschetta Pasta 13.00

Fresh bruschetta and marinara sauces tossed with spaghetti and served with garlic bread

### Parmesan Crusted Haddock 16.00

Panko and parmesan crusted haddock, fried and served with pesto mayonnaise, rice and seasonal vegetable