

## appetizer

<b>bacon</b> sweet pea puree, bourbon maple glaze	13
<b>beef short rib ravioli</b> ricotta cream, baby spinach	12
<b>flatbread</b> heirloom tomato, smoked mozzarella, basil pesto	9
<b>meat &amp; cheese</b> cured meats, artisanal cheeses	16
<b>pappardelle pasta</b> scallop, shrimp, crab, alfredo cream	16

## shellfish

<b>oysters rockefeller</b> pernod, butter, spinach, hollandaise	18
<b>crab</b> mango relish, fennel and arugula salad	18
<b>oysters</b> mignonette, citrus cocktail	half dozen 17/dozen 32
<b>shrimp</b> citrus cocktail, creamed horseradish, charred lemon	17
<b>chilled seafood platter</b> colossal crab, maine lobster, oysters, gulf shrimp	market price

## soups & salads

<b>french onion</b> sweet onions, veal jus, buttered crouton, gruyere cheese	9
<b>lobster bisque</b> maine lobster, creamed sherry	10
<b>bibb lettuce</b> dried cherries, spiced pecans, feta cheese, pickled red onion raspberry vinaigrette	9
<b>iceberg</b> bacon, bleu cheese, heirloom tomato, 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 & 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.

### prime

<b>ribeye</b>	16 ounce	48
<b>bone-in ribeye</b>	20 ounce	62
<b>bone-in filet</b>	12 ounce	65
<b>porterhouse</b>	32 ounce	85
<b>n.y. strip</b>	14 ounce	49

### american wagyu

<b>tomahawk ribeye</b>	30 ounce	75
<b>strip loin</b>	6 ounce	55

### certified angus

<b>filet</b>	7 ounce	43
	10 ounce	48

### enhancements

lobster tail 29 | crab cake 14 | sautéed shrimp 10  
pepper bacon 8 | beef short rib ravioli 6 | sea scallops 14

### sauces 3

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

## seafood & shellfish

<b>scottish salmon</b> asparagus flan, wild mushrooms, beurre blanc	34
<b>maine scallops</b> baby spinach, crab mac & cheese, brown butter beurre blanc	35
<b>barramundi</b> watermelon radish, roasted beet, orange crème fraîche	36
<b>south african lobster tail</b> lobster pierogi, cipollini onion, brown butter	42
<b>crab cake</b> belgian endive, mustard beurre blanc	36

## specialties

<b>lamb chop</b> 8 ounce, marcho farms	46
<b>pork chop</b> 12 ounce, kurobuta	32
<b>duck breast</b> fava bean puree, raspberry demi glaze	31
<b>veal chop</b> 14 ounce, marcho farms	48
<b>chicken</b> 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 | mushrooms & onions 6  
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