

appetizer

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

shellfish

oysters rockefeller pernod, butter, spinach, hollandaise	18
crab mango relish, fennel and arugula salad	18
oysters mignonette, citrus cocktail	half dozen 17/dozen 32
shrimp citrus cocktail, creamed horseradish, charred lemon	17
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 bisque 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.

prime

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

american wagyu

tomahawk ribeye	30 ounce	75
strip loin	6 ounce	55

certified angus

filet	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

scottish salmon asparagus flan, wild mushrooms, beurre blanc	34
maine scallops baby spinach, crab mac & cheese, brown butter beurre blanc	35
barramundi watermelon radish, roasted beet, orange crème fraîche	36
south african lobster tail lobster pierogi, cipollini onion, brown butter	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 | 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