

appetizer

bacon truffle potato & spring onion hash, bourbon maple glaze	13
goat cheese ravioli heirloom tomato, parmigiano-reggiano, aged balsamic, basil oil	11
flatbread tuna carpaccio, wasabi aioli, sesame, wakame salad	13
meat & cheese cured meats, artisanal cheeses	16
wagyu meatballs sweet and sour sauce, sriracha aioli	12

shellfish

grilled oysters ancho chili bourbon butter	18
shrimp cocktail smoked cocktail, creamed horseradish charred lemon	two 11/four 19/six 27
oysters mignonette, smoked cocktail	half dozen 17/dozen 32
lobster cocktail celery root salad, saffron remoulade	18
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
she crab soup savory vegetables, hard cooked egg, creamed sherry	10
beet pistachio, goat cheese, baby arugula, yuzu vinaigrette	11
iceberg bacon, point Reyes blue cheese, tomato, kalamata 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 31 | crab cake 14 | sautéed shrimp 10
pepper bacon 8 | sea scallops 14

sauces 3

steak sauce | peppercorn demi glace | creamed horseradish
béarnaise | bacon-bleu cheese butter | truffle butter

seafood & shellfish

scottish salmon maitake mushrooms, sorrel sauce	34
maine scallops baby spinach, crab mac & cheese, brown butter beurre blanc	35
halibut fennel, apple & jicama slaw, preserved lemon, basil oil	36
south african lobster tails swiss chard, cipollini onion, orange nage	65
crab cake roasted shoepeg corn, pickled ramps, walnut aioli	36

specialties

lamb chop 8 ounce, domestic	46
pork chop 12 ounce, kurobuta	32
duck breast sweet pea puree, morels, green peppercorn sauce	31
veal chop 14 ounce, bone-in	48
chicken celeriac puree, carrot-ginger emulsion	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

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