

## appetizer

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

## shellfish

<b>grilled oysters</b> ancho chili bourbon butter	18
<b>shrimp cocktail</b> smoked cocktail, creamed horseradish charred lemon	two 11/four 19/six 27
<b>oysters</b> mignonette, smoked cocktail	half dozen 17/dozen 32
<b>lobster cocktail</b> celery root salad, saffron remoulade	18
<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>she crab soup</b> savory vegetables, hard cooked egg, creamed sherry	10
<b>beet</b> pistachio, goat cheese, baby arugula, yuzu vinaigrette	11
<b>iceberg</b> bacon, point Reyes bleu cheese, tomato, kalamata 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.

### certified angus

<b>filet</b>	7 ounce	44
	10 ounce	48
<b>bone-in n.y. strip</b>	16 ounce	39
<b>bone-in ribeye</b>	20 ounce	59
<b>porterhouse</b>	24 ounce	55

### prime

<b>ribeye</b>	16 ounce	57
<b>tomahawk ribeye</b>	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

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

## specialties

<b>lamb chop</b> 8 ounce, domestic	46
<b>pork chop</b> 12 ounce, kurobuta	32
<b>duck breast</b> sweet pea puree, morels, green peppercorn sauce	31
<b>veal chop</b> 14 ounce, bone-in	48
<b>chicken</b> 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

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness