

appetizer

bacon edamame salad, bourbon maple glaze	13
goat cheese ravioli heirloom tomato, parmigiano-reggiano, aged balsamic, basil oil	11
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
tomato gazpacho chilled heirloom tomato, basil oil, aged balsamic	8
summer squash and crab bisque jumbo lump crab	10
heirloom tomato purple haze goat cheese, pine nuts, basil pesto	11
iceberg bacon, point Reyes bleu 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 beef. 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 baby bok choy, caramelized fennel, saffron beurre blanc	34
maine scallops baby spinach, crab mac & cheese, brown butter beurre blanc	35
halibut basmati rice, baby spinach, herb broth	36
twin south african lobster tails grilled pineapple, baby bok choy, coconut vanilla emulsion	65
crab cake roasted shoepeg corn, pickled ramps, corn milk beurre blanc	36

specialties

lamb chop 8 ounce, domestic	46
pork chop 12 ounce, kurobuta	32
duck breast fig jam, hazelnuts, orange gastrique	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

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