



APPETIZERS

Steamed Clams 8.75

One pound of clams steamed and served with white wine butter garlic sauce and garlic bread

Spinach and Artichoke Dip 9

House made dip, mozzarella cheese, toasted naan bread

Bruchetta 7

Fresh chopped tomatoes, basil, olive oil served on toast

Mussels 9.25

One pound of steamed mussels, Newcastle beer broth, garlic bread

Crab Fondue 10.75

Oven baked crab dip topped with mozzarella cheese, served in a sourdough bread bowl with crackers

Hummus Platter 8

Garlic hummus with fresh carrots and cucumbers, served with warm naan bread

SOUPS & SALADS

Onion Soup au Gratin 6

Sautéed onions with beef stock served in a crock topped with bread and broiled cheeses

Caesar Salad 8

Romaine lettuce, shaved Parmesan cheese, croutons, house made Caesar dressing
~ with chicken 11.00 / shrimp 14.00 ~

Soup of the Day cup 4.50 / bowl 5.75

Ask your server for the fresh daily soup

Penn Wells Signature Salad 10

Mixed greens, dried cranberries, apple, grapes, feta cheese, candied pecans, house made balsamic vinaigrette

~ With chicken 13.00 / steak 14.00 / shrimp 16.00 ~

Cobb Salad half 10 full 16

Romaine lettuce, tomato, avocado, hard boiled egg, bacon, crumbled bleu cheese, grilled chicken, house made bleu cheese dressing

THE PENN WELLS HOTEL



In 1869 A.P. Cone erected a four-story brick hotel on Wellsboro's Main Street. Over the next several decades the hotel operated under different names and owners. On a subzero March morning in 1906, a fire destroyed the fourth story of the building. No one was hurt, and once the damaged fourth story was removed, business resumed as normal. In 1925 a group of local residents bought the property and formed the Wellsboro Hotel Company.

After much debate over whether the historic building should be refurbished or torn down and replaced with a modern facility, the former won out and the Hotel was closed for extensive remodeling. They rebuilt the fourth floor and added a sprinkler system to protect the Hotel from future fires. The Hotel reopened the next year as the Penn Wells Hotel.

A reporter for the Philadelphia Inquirer called it "the gem of the Roosevelt Highway," and the Penn Wells was known as one of the classiest hotels with the best service and amenities in Pennsylvania. It became a destination in and of itself as well as a stopping point on the way through untamed northern Pennsylvania. A regular bus service ran from New York's Waldorf-Astoria to the Hotel in the late 20s and the Penn Wells became a popular stopping point for passengers traveling between New York City and Chicago.

Today the Penn Wells Hotel is a proud member of the Historic Hotels of America, the official program of the National Trust for Historic Preservation which recognizes and celebrates the finest Historic Hotels.





ENTRÉES

All Entrées Come with Your Choice of Housemade Soup or House Salad

Chicken Marsala 17

Seared chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable

Delmonico 37

Fourteen ounce rib-eye steak, pepper blend seasoned, and served with mashed potatoes and seasonal vegetable

Chicken Parmesan 17

Lightly breaded chicken breast topped with house made tomato sauce, parmesan and mozzarella cheeses, served with spaghetti and garlic bread

Chipotle Seafood 19

Shrimp, scallops, and crab tossed in a chipotle pepper cream sauce over penne pasta and served with garlic bread

Steak and Shrimp 26

Grilled eight ounce sirloin and pan seared shrimp in a scampi sauce served with mashed potatoes and seasonal vegetable

Shrimp Scampi 26

Sautéed shrimp in a scampi sauce over fettuccine pasta, served with garlic bread.

Bruschetta Chicken 16

Grilled chicken topped with tomatoes, olive oil, basil, fresh mozzarella, and balsamic glaze, and served with mashed potatoes and sautéed vegetable of the day

Parmesan Crusted Haddock 16

Panko and parmesan crusted haddock, fried and served with pesto mayonnaise, rice and seasonal vegetable

Citrus Salmon 21

Marinated Atlantic salmon fillet grilled and topped with orange beurre blanc, served with rice and vegetable of the day

Bruschetta Pasta 13

Fresh bruschetta and marinara sauces tossed with spaghetti and served with garlic bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.