

## APPETIZERS

### Bruschetta 8

Fresh chopped tomatoes, basil and olive oil,  
served on crostini \* V v

### Spinach and Artichoke Dip 13

House made dip, mozzarella cheese, toasted  
naan bread v

### Mussels 15

One pound of mussels steamed in Newcastle  
beer broth and served with garlic bread

### Hot Crab Dip 18

Oven baked crab dip topped with mozzarella  
cheese, served with house made tortilla chips GF

## SOUPS & SALADS

### Soup of the Day cup 5 / bowl 7

House made daily

### Caesar Salad 10

Romaine lettuce, shaved Parmesan cheese,  
croutons, house made Caesar dressing GF\*  
~ with Chicken \$13 / with Shrimp \$15 ~

### Cobb Salad 18

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

### French Onion Soup 8

Melted Swiss and Provolone cheeses over  
seasoned croutons served in a crock \* GF

### Penn Wells Signature Salad 13

Mixed greens, dried cranberries, apple, grapes,  
feta cheese, candied pecans, house made  
balsamic vinaigrette v GF  
~ with Chicken \$18 / with Shrimp \$21 ~

## 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

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

### Delmonico 39

Fourteen ounce rib-eye steak, pepper-blend seasoned, served with mashed potatoes and vegetable of the day GF

### Chipotle Seafood 28

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

### Bruschetta Chicken 22

Grilled chicken topped with tomatoes, olive oil, basil, fresh Mozzarella, and Balsamic glaze, served with mashed potatoes and vegetable of the day GF

### Parmesan Crusted Haddock 27

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

### Citrus Salmon 29

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

### Pasta Pomodoro 17

Tomatoes, olive oil, basil, and fresh mozzarella tossed with a marinara and served over penne pasta topped with a balsamic glaze and a side of garlic bread v V\* GF \$  
~ Add Chicken - \$22 ~

### Sirloin Steak & Shrimp 32

Grilled 8-oz Sirloin strip steak and sautéed jumbo shrimp, served with mashed potatoes and vegetable of the day

v - vegetarian V - vegan GF - gluten free \* - option \$ - extra charge

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