



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 Grilled or Crispy Chicken \$15 / with
Shrimp \$18 / with Salmon \$27 ~

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 Grilled or Crispy Chicken \$18 / with
Shrimp \$21 / with Salmon \$30 ~

Salmon BLT Salad 25

Chopped Romaine Hearts with Bacon,
Tomatoes, and Grilled Salmon. Topped with
Sliced Avocado and Served with Chipotle Ranch
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.



ENTREÉS

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

Santorini Pasta 19

Linguini tossed with roasted tomato, spinach, and basil garlic pesto, finished with crumbled feta, served with house-made garlic bread V* v GF\$
~ with Grilled Chicken \$24 with Shrimp \$27 ~

Chipotle Seafood 28

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

Parmesan Crusted Haddock 27

Panko and parmesan crusted haddock, fried and served with pesto mayonnaise, rice and vegetable of the day

Whiskey Glazed Salmon 29

Atlantic salmon fillet finished with a sweet whiskey glaze and topped with pecans served with rice and vegetable of the day

Delmonico 39

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

Chicken Marsala 23

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

Sirloin Steak & Shrimp 32

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

Pork Ribeye 25

Honey garlic glazed pork rib-eye served with mashed potatoes and vegetable of the day GF

Roasted Duck 36

Oven Rosted Duck with Orange-Balsamic Glaze 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