

The Nittany Lion Inn  
Founded 1931

## *Wines by the Glass*

### **WHITES**

Wente Riesling  
Butterfield Station Chardonnay  
Folonari Pinot Grigio  
Beringer White Zinfandel  
Monkey Bay Sauvignon Blanc

### **REDS**

Tarrica Cabernet Sauvignon  
Cecchi Bonizio Sangiovese  
Finca Flichman Malbec  
Archtype Shiraz  
  
Coastal Pinot Noir  
Raimat Tempranillo

Your server will be happy to show you our complete list of wines by the bottle.

## *Wine flights*

Your server will recommend a red or white wine flight of the month. A sampling of four wines from around the world  
18.00

## *Appetizers*

**Mushroom, Spinach and Tasso Ham Turnovers**  
sautéed wild mushrooms with baby spinach and spicy tasso ham wrapped in flaky puff pastry and topped with shaved parmesan 7

**Spring Greens and Sweet Onion Tartlets**  
caramelized onions and sautéed spring greens in crisp brik paper tarts 5

**Skewered Ginger Beef**  
beef tenderloin marinated in ginger, ponzu, and sweet soy skewered with snow peas served on grilled pineapple 8

**Crab Cakes**  
our world renowned crab cakes served over greens with lemon and remoulade 9

## *Soups & Salads*

**House Salad**  
local organic mixed greens with carrots, cucumbers, and grape tomatoes and daily prepared dressing 5

**Caesar Salad**  
hearts of romaine, croutons, freshly grated parmesan cheese, and our house recipe caesar dressing 6

**Snow Pea Salad**  
quick seared snow peas with sorrel scallions, carrots, and chopped herbs on mixed spring greens and asian vinaigrette 6

**Mediterranean Salad**  
cucumber, red onion, feta, kalamata olives and grape tomatoes on chopped mixed greens with a taziki dressing 6

**Bisque**  
our signature lobster bisque, garnished with lobster meat 7

**Braised Spring Greens with Andouille**  
baby mustard greens, rainbow swiss chard braised with andouille sausage finished with cilantro and lime 6

*In a hurry? Please inquire about our "Pre-Theater Menu". A three course Prix-Fixe menu designed to get you to the show on time.*

Thomas Schilling  
Executive Chef

Andrew Monk  
Chef de Cuisine

Robert Oeler  
Sommelier

true treasure. His wines have

## *Classic Fare*

### **Deville Chicken**

roasted 11 oz European style chicken breast with grilled asparagus, creamy polenta and a black peppercorn and tomato sauce 20

### **Berkshire Pork Chop with Raisin**

potato cakes and roasted carrots with raisin bourbon sauce 24

### **Ginger Short Ribs**

braised in a ginger scallion dashi broth with stir fried vegetables and rice noodles 24

### **Kansas City Strip**

bone in kansas city style strip steak with rice, sautéed zucchini and a vodka mint hollandaise 29

### **Tournedos of Filet Mignon with Cilantro Beer Sauce**

two 4oz beef tenderloin with sautéed mustard greens, fried avocado salsa and cilantro beer sauce 26

### **Wild Mushroom Puff Pastry**

puffed pastry squares stuffed with duxelle of wild mushrooms and creamed peas, with a lemon and tarragon vegetarian veloute 18

### **Pan Seared Scallops**

pan seared scallops with braised mustard greens, swiss chard and bacon baked new potatoes and blood orange gastric-reduction 24

### **Garlic Crusted Halibut**

crusted with baby garlic and roasted, served with sugar snap peas and garlic, greens, cous cous and sorrel-lemon beurre blanc 24

### **Smoked Wild Boar Pasta**

orecchiette pasta with rack of wild boar, artichokes, ramps, and baby arugula with a baby garlic and chervil pesto 20

### **Morels and Sweet Pea Pasta**

sautéed morels, roasted garlic, caramelized shallots, and green peas with whole wheat linguini and tossed in a chive and parmesan truffled broth 19

### **Crab Cakes**

our world renowned crab cakes served with sautéed artichokes teared potatoes and cajun remoulade 26

## *Martinis*

### **Spring Awakening**

pear vodka, midori, splash of green cream de menthe and sprite

### **Big League Chew**

apple schnapps, banana liquor, papaya schnapps, splash of OJ and cranberry juice

### **Daylight Savings**

stoli citrus, stoli orange, Malibu coconut, banana liquor, orange juice, and pineapple juice

### **Broken Heart**

jack daniels, grenadine, slow gin and a splash of pepsi

### **State Paddy's**

jameson, baileys, green cream de menthe and dark godiva

### **Peach Kiss**

vodka, peach schnapps, OJ, and a splash of grenadine

### **Victoria's Secret**

vodka, Chambord, cointreau, and cranberry juice

### **Penn Statini**

vodka, blue curacao, lime juice

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

## *Upcoming events at the Inn*

### *Chefs Table*

*Book a dinner experience for your friends or special guests. We'll personalize a food and wine tasting menu for you and your guests and you can sit back and relax. Our Chef Table's prix fixe menus come in 6, 8, or 10 courses, accompanied by a wine presentation for each course. A gastronomic event that will have you coming back for more.*

### *"Through the Grapevine"*

*hosted by Sommelier Robert Oeler*

*Chef Andrew Monk takes our guests on a regional culinary tour as we sample wines and food from regions all over the world.*

*July 3<sup>rd</sup>*

*Grillin and Chillin*

*September 10<sup>th</sup>*

*Swinging through the South  
With Cathy Lyons*

*October 15<sup>th</sup>*

*From "Football to Grapes"  
with Gary Eberle*

*November 19<sup>th</sup>*

*3<sup>rd</sup> Annual Beaujolais festival*

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*We are now proud to serve*

*Johnnie Walker Blue Label*

*Johnnie Walker Blue Label is blended to recreate the authentic taste and character of some of the earliest whiskey blends created in the 19th century, giving it a rich, peaty taste combined with a smooth distinctly malty flavor that will appeal to the most expert palate.*

*For questions or reservations for any of the events,  
please e-mail Robert Oeler @  
[rwo10@psu.edu](mailto:rwo10@psu.edu)*



## *The History of the Nittany Lion Inn "Penn State's Living Room"*

The opening of The Nittany Lion Inn, in 1931, brought first-class dining and lodging facilities to Penn State and the community of State College. The Georgian colonial-style Inn, nestled comfortably in an oak grove opposite the White Golf Course, enjoyed immediate popularity with campus visitors and nearby residents.

It has been host to political icons, entertainers, and other well known figures ranging from Eleanor Roosevelt to presidents Lyndon Johnson and George Bush; from Robert Frost to actors Jack Nicholson and Danny DiVito. In addition to its worldwide acclaim, its quiet charm and attentive service staff have also made it the "sentimental favorite" of returning alumni for more than half a century. Perhaps President Emeritus Eric Walker described the Inn best when he called it "Penn State's living room".

Owned and operated by the University, the Nittany Lion Inn has grown with the Penn State Family. The University enrolled 4,800 students in 1931; today, more than 41,000 students attend the University Park Campus. Another 40,000 persons come to the campus to participate in Continuing and Distance Education activities. To accommodate this growth the Inn has expanded several times, most recently in 1991, always careful to preserve the homelike warmth and pleasing architecture that have been its hallmarks. The Inn today has 223 guest rooms, a spacious dining room and an informal lounge. It also boasts a health club, gift shop, local golf courses, gazebo area for reading and relaxing, numerous private meeting rooms, and one of the largest ballrooms in Central Pennsylvania.



*Thank you for your patronage.  
Please join us again.*

