

Wines by the Glass

WHITES

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

REDS

Red Diamond Shiraz
Via Ferenzie Sangiovese
Coastal Pinot Noir
Tarrica Cabernet Sauvignon
Kenwood Yulupa Merlot
Diseno Malbec

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

Appetizers

Stuffed Artichoke Hearts

tender marinated artichoke hearts stuffed with red lentils spinach and feta 7

Quinoa Stuffed Tomatoes

roma tomatoes roasted in olive oil and filled with quinoa salad of apples, roasted garlic and thyme vinaigrette 7

Crab Cakes

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

Sates

thai style garlic chili marinated thin sliced beef skewered and served tossed in ground roasted rice, cilantro chilies and lime juice 6

Braised Berkshire Pork Bellies

served with sliced fuji apples 7

Shrimp Mojo Escabeche

grilled shrimp served chilled in a sour orange, lime juice mixed with chili and cilantro served with sweet potato goufrettes and sliced avocado 9

Mussels

long island sound mussels sautéed with white wine garlic and butter, served with garlic bread, sold by the dozen 9

Flambéed Greek Fried Cheese

lightly battered sheep's milk cheese served fresh lemon and flat bread 9

Soups & Salads

House Salad

seasonal green mix, carrots, cucumbers, grape tomatoes and a daily prepared dressing 4

Caesar Salad

hearts of romaine, croutons, freshly grated parmesan cheese, and our house recipe caesar dressing 5

Spinach and Mixed Spring Greens

with chilled asparagus, marinated baby carrots and a grilled lemon balsamic vinaigrette 7

Snow Pea Salad

quick seared snap peas and carrots with sorrel, scallions, and chopped herbs on mixed greens with an asian vinaigrette and fried wontons 6

Mediterranean Salad

cucumber, red onion, feta, kalmata olives and grape tomatoes on chopped mixed greens with a tzatziki dressing 5

Bisque

our signature lobster bisque, garnished with lobster meat 7

Spring Onion and Ramp Soup

a vegetarian option of puree of tender spring ramps and onions in a vegetable broth with a light chili 5

Classic Fare

Deville Chicken

roasted 11oz european style chicken breast with grilled asparagus, creamy polenta and a black peppercorn and tomato sauce 18

Berkshire Pork T-Bone

pan seared T-Bone served with sautéed spring onions, chanterelles, and pinto beans with sauce florentine 22

Short Ribs and Andouille

braised in veal and brandy stock and served with andouille-oyster stuffing, artichokes, and beet greens with a port sauce 28

***Delmonico**

with grilled potatoes tossed with rosemary and thyme, and roasted beets with a prosciutto & horseradish sauce 33

***Filet Mignon**

six ounce filet mignon with sautéed mustard greens, fried avocado salsa and cilantro beer sauce 35

Seared Scallops

pan seared scallops with braised mustard greens, swiss chard and bacon baked new potatoes with a blood orange gastric-reduction 26

Vegetarian Enchiladas

grilled spring vegetables tossed in lime, chilies and cilantro inside of two corn tortillas covered with tomatillo sauce verde, topped with cheddar cheese and garnished with an ancho chili sauce, served with refried beans and cilantro lime rice 16

Garlic Crusted Halibut

crusted with baby garlic and roasted, served with sugar snap peas with garlic greens, couscous and sorrel-lemon gremolata and a black pepper demi glaze 29

Our Signature Lump Crab Cakes

our signature lump crab cakes, breaded and fried, served with sautéed artichokes and seared potatoes with a cajun remoulade 24

Vegetable Stir-Fry

mixed winter vegetables with ginger, garlic, scallions and a sweet soy ginger sauce with cilantro sesame rice 15

Buffalo Sausage and Orecchiette Pasta

buffalo and chipotle sausages with baby carrots, caramelized spring onions, and a smoky red pepper cilantro broth served over orecchiette pasta 22

Martinis

Peach Kiss

vodka, peach schnapps, orange juice, grenadine

The "INN" fusion

skyy passion fruit, skyy cherry, and skyy grape with sierra mist and grenadine

Ciroc White Grape Martini

ciroc Vodka and White Grape Juice

Spring Awakening

pear vodka, midori, crème de menthe, and sierra mist

Orange Swizzle

orange vodka, galliano, orange & pineapple juice and a splash of sierra mist

Tootsie Pop

skyy grape, frangelico and cranberry juice

Orange Creamsicle

vanilla vodka with oj and cream

Key Lime Pie

vanilla vodka, midori, lime juice and cream

Lion Tamer

bacardi limon, midori, blue curacao, raspberry schnapps, cranberry juice and sour mix

Chocolate Covered Cherry

skyy cherry, amaretto, white crème de cacao and kaluha

*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.

Hosted by Chef Andrew Monk

"Through the Grapevine"

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

Grillin' and Chillin'

July 4th Weekend

On the Patio and Atherton Lawn at the Inn

Gary Eberle Wine Event

October 2010

In the Grand Ballroom at the Inn

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 Chef Tom Schilling@*

tys2@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.*

