

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.

The Nittany Lion Inn
Founded 1931

Appetizers

Vegetables

julienne roasted root vegetable wraps 5

Shrimp

fried w/ coconut and lava sauce 9

Crab Cakes

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

Beef Sate and Snow Peas

asian style marinated beef skewered with snow peas, served with radish slaw and ponzu sauce 7

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

Tangerine and Walnut Salad

toasted walnuts, tangerines, marinated shaved carrots and caramelized red onions served on a bed of winter greens and baby spinach with a grains of paradise and citrus vinaigrette 6

Chervil Marinated Roasted Winter Root Vegetables

turnips, rutabagas, and parsnips served chilled with radicchio, frisee and mixed greens, daikon pepper slaw and creamy mustard dressing 6

Bisque

our signature lobster bisque, garnished with lobster meat 7

Winter Cabbage Soup

a hearty soup of sliced cabbage and potatoes with roasted garlic, chervil, and paprika broth 5

We are continually building relationships with local farms in Pennsylvania bringing to your table, fresh, organic produce.

Our seafood is the freshest available flown in overnight from the coast from Foley's, a reputable family-owned company for 132 years.

We will be happy to prepare your meal to your dietary needs.

Thomas Schilling
Executive Chef

Andrew Monk
Chef de Cuisine

Robert Oeler
Sommelier

Classic Fare

Tangerine Roasted Chicken

euopean style 11 oz. chicken breast basted with tangerine glaze, served with sautéed snow peas and jasmine rice 18

Berkshire Pork Chop with Sauce Robert

bone-in pork chop pan seared and served medium rare with lentils, peas, pearl onions, and classic french mustard veloute 25

Mediterranean Style Short Ribs

braised with a sauce of toasted almonds and dried apricots, served with marinated tomatoes and sweet potato and buckwheat cakes 23

***Delmonico Bordelaise**

grilled 12 oz. steak finished with red pepper butter and served with sautéed leeks, barley and sauce bordelaise 34

***Peppercorn-Crusted Filet Mignon**

seared six ounce tenderloin with roasted carrots, caramelized potatoes and mildly spiced chili-tomato chutney 36

Smoked Rabbit Pasta

cold smoked with charcoal and grape vine and braised with leeks, peas, bacon and potatoes with a tarragon sauce over bowtie pasta 20

Orange-Tarragon Crusted Salmon

served with sautéed brussels sprouts, cous-cous, and lobster veloute 20

Sake-Ginger Shrimp

jumbo shrimp sautéed with zucchini and scallions with a sake-garlic and ginger sauce served over pan-fried rice noodles 24

Crab Cakes

our signature lump crab cakes, breaded and fried, served with lemon, herb and olive oil marinated mushrooms and chili-dusted sweet potato fingerlings and cajun remoulade 24

Vegetable Stir-Fry

mixed winter vegetables with ginger, garlic, scallions and oyster sauce with cilantro sesame rice 16

Seared Vegetable Rolls

citrus and chervil marinated root vegetables, seared, wrapped in vegetable paper and served with black-eyed peas and a roasted daikon and blood-orange salsa and harissa spread 16

Martinis

Toasted Marshmallow

amaretto, galliano, banana liquor & cream

The "INN" fusion

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

Gingerbread Man

cinnamon schnapps, irish cream & butterscotch schnapps

Frostbite

vodka, peppermint schnapps, crème de menthe, hypnotiq, blue curacao & 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

Scooby Snack

coconut rum, midori, pineapple 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.

"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.

Mardi Gras Celebration

Tuesday, February 16th

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 Robert Oeler @*

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.*

