

Wines by the Glass

WHITES

Loredona Riesling
BV Chardonnay
Folonari Pinot Grigio
Beringer White Zinfandel
Monkey Bay Sauvignon Blanc

REDS

BV Signet Cabernet Sauvignon
Cecchi Bonizio Sangiovese
Dynamite Merlot
Trapiche Pinot Noir
Parducci Zinfandel
Guardian Peak Shiraz

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

Tuna

ponzu marinated seared tuna served with kimshi style napa cabbage 7

Baked Scallop in Puff Pastry

served in a puff pastry basket, layered with mushroom duxelles and tomato confit 6

Crab Cakes

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

Shrimp

tempura shrimp lightly battered with a sweet and spicy lava sauce 7

Soups & Salads

House Salad

seasonal green mix, curled carrots, cucumbers, grape tomatoes and a daily prepared dressing 5

Caesar Salad

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

Tangerine and Walnut Salad

marinated carrots and caramelized red onions on a bed of baby spinach and wintergreens, drizzled in grains of paradise citrus vinaigrette 6

Roasted Sweet Potatoes Salad

roasted and mixed with brandied currants, chilies and celery in a radicchio cup with mixed winter greens and a lime-Dijon mustard vinaigrette 6

Bisque

our signature lobster bisque, garnished with lobster meat 7

Roasted Beet Soup

smooth borscht style beet soup garnished with sour cream 5

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*

Classic Fare

Crab Cake

served with lemon, herb and olive oil marinated mushrooms and chili dusted sweet potatoes and cajun remoulade 26

Coq au Vin

chicken marinated with red wine and aromatics then slowly stewed until tender, served with baby carrots, mushrooms and potatoes 19

Seared Vegetable Rolls

seared citrus and chervil marinated root vegetables wrapped in vegetable paper, served with black eyed peas, roasted daikon and blood orange salsa 18

Seared Scallops

pan seared scallops served with braised cabbage and bacon, herbed polenta and a lemon caper brown butter 24

***Peppercorn Crusted Tournedos**

2 four ounce tournedos seared and served alongside roasted carrots, caramelized potatoes and a mildly spiced chili tomato chutney 26

***Kansas City Strip Steak**

14 oz bone in strip steak finished with red pepper butter and served with creamed leeks and barley, sauce bordelaise 29

Salmon

orange zest and tarragon crusted broiled salmon served with sautéed brussels sprouts, cous cous and lobster veloute 20

Short Ribs

braised in a southern Mediterranean style with a sauce of toasted almond and dried apricots served with marinated tomatoes and sweet potato and buckwheat cakes 24

Berkshire Pork Chop

pan seared with braised Swiss chard and mustard greens, black bean ragout and charcuterie sauce 24

Smoked Duck Pasta

with a roasted yellow pepper sauce, sautéed root vegetables, served with a side of pickled habanera relish and duck skin cracklings on linguini pasta 18

Fuji Apple and Grilled Portabella Pasta

balsamic and olive oil marinated portabellas and caramelized slices of apple and garlic tossed with a vegetarian poblano cream sauce served over bowtie pasta 16

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

January 16, 2009

Upcoming events at the Inn

Valentines Weekend

Feb 13 -15

Start off the weekend on Friday with our fabulous seafood spectacular buffet. Champagne and wine flights available. Saturday evening the dining room will feature our new winter a la carte menu. Reservations suggested.

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. Our next get together will be "Spring Wines and Roses" in March.

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, miniature golf course, numerous private meeting rooms, and one of the largest ballrooms in Central Pennsylvania.



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

