



◆ T O T E L L T H E T A L E ◆

EXECUTIVE CHEF MIRKO LOEFFLER, CEC.

Welcome to Lionne, situated in the Nittany Lion Inn’s historic main dining room, an institution in and of itself since the hotel’s 1931 inception. Here, the focus on service and hospitality from our community living room extends to the dinner table. From its first day of operation, the dining room has provided comfort and care for both patron and staff. Lou Silvi, general manager of the Inn from 1958 to 1967, championed ideal working conditions for servers. In 1996, General Manger Jim Purdum established the kitchen and dining rooms as educational institutions, setting the stage for the exceptional culinary journey to follow.

At Lionne today, each dish is meticulously crafted with the freshest regional ingredients, celebrating Central Pennsylvania’s bounty of small farms and culinary artisans. From classic Inn dishes to exquisite plated creations, our menu reflects a dedication to superior quality. Beverage options, including innovative cocktails made with top-shelf spirits, a diverse local beer selection and robust wine list, have been thoughtfully curated to enrich our guests’ time spent with us. We hope you enjoy your visit, where our attentive staff ensures a relaxed atmosphere in which you can savor every moment.

◆ B E G I N N I N G ◆

HOUSE GRAVE LOX 18
Caper Fondant, Baby Greens, Asparagus Essence, Caviar, Pastry Crisps
GF AVAILABLE WITHOUT CRISP

PAN SEARED FOIE GRAS 24
Honey Brandy Melons, Pistachio, Bacon Raisin Pancake
TREE NUTS

CIDER POACHED BABY BEETS 20
With Honey Cheese, Pomegranate Molasses and Pistachio
GF TREE NUTS V

LIONNE LOBSTER MAC & CHEESE 18
Swiss and Gruyere Cheese, Tarragon

BEEF TARTAR 24
Cider Poached Beets, Micro Arugula, Quail Egg, Melba Toast
DF AVAILABLE WITHOUT TOAST

ONE JUMBO RAVIOLI 16
Asparagus, Mushroom and Ricotta, Brown Butter, Poached Tomato

BRANDIED LOBSTER BISQUE 16
A Nittany Lion Inn Tradition

◆ S A L A D ◆

SEARED LONG ISLAND DUCK BREAST • 26
Medium Rare, Marinated, Micro Greens, Carrot Honey Essence, Lingonberries, Pickled Mushrooms
GF

BLOODY MARY CAESAR SALAD • 16
Sweet Gem Lettuce, Watermelon Relish, Caesar Dressing, Crispy Parmesan
GF AVAILABLE WITHOUT CRISPY PARMESAN

BABY ARUGULA SALAD • 15
Burgundy Poached Pear, Local Blue Cheese Quenelle, Candied Walnuts, Apple Cider Jelly
TREE NUTS V



◆ MAIN EVENT ◆

PORK TENDERLOIN 28
Italian Lentil Stew, Honey Mustard Sauce
DF GF

GRILLED 14OZ VEAL CHOP 70
Celery Root Purée, Morel Mushroom Pinot Noir Sauce
GF AVAILABLE WITHOUT CRISPY ONIONS

PAN SEARED NORWEGIAN SALMON FILET 35
Purple Horseradish Mash, Saffron Velouté, Black Garlic Syrup
GF AVAILABLE WITHOUT SAUCE

MARINATED VENISON MEDALLION 48
Brown Butter Mushroom Spaetzle, Gin Berry Sauce

8 OZ FILET MIGNON 52
Blue Cheese Potato Au Gratin, Madagascar Green Peppercorn Sauce
GF AVAILABLE WITHOUT SAUCE

COCONUT CURRY CHICKEN BREAST 30
Coconut Curry Sauce, Fruits, Forbidden Black Rice, Crispy Prawn Chip
SHELLFISH GF AVAILABLE WITHOUT PRAWN CHIP

FRESH LINGUINI 24
Asparagus Pesto, Vegetables, Mushrooms, Spanish Olive Oil, Italian Parmesan, Crispy Leeks
V TREE NUTS GF VERSION AVAILABLE

PAN SEARED SEA SCALLOPS 45
Lobster Sauce, Black Garlic Risotto Topped with Maryland Crab

SMOKY LENTIL AND BEAN STEW 26
Baked in Cast Iron, Topped With Winter Vegetable Mosaic and House-made Saffron Burrata and Pea Shoot Purée
GF V

◆ D E S S E R T ◆

EXECUTIVE PASTRY CHEF ~ MORGAN DOWREY

CHAI TEA CHEESECAKE, GINGERBREAD, CHANTILLY, CREAM ANGLAISE • 12

TRIO ICE CREAM FLIGHT • 9

ALLERGEN VARY BY FLAVOR

RED WINE & BOURBON POACHED PEAR, SPICES, WHIPPED MASCARPONE,
CANDIED WALNUTS, ORANGE CURD • 13

TREE NUTS GF

WARM APPLE POMEGRANATE CRISP, OAT STREUSEL, VANILLA GELATO • 14

CHOCOLATE CAKE FRESH BERRIES, ORANGE COULIS,
STRAWBERRY TANGERINE SORBET • 12

GF V VERSION AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF - Gluten Free, V - Vegetarian, DF - Daily Free



◆ C O C K T A I L S ◆

HOUSE MANHATTAN	15
<i>Sazerac Rye, Sweet Vermouth, Tobacco Bitters</i>	
VESPER MARTINI	16
<i>Hendricks Gin, Ketel One Vodka, Lillet Blanc</i>	
HOUSE OLD FASHIONED	15
<i>Woodford Reserve Bourbon, Brown Sugar Treacle, Angostura Bitters, Orange Bitters</i>	
HOUSE NEGRONI	15
<i>Beefeater Gin, Campari, Lillet Blanc</i>	
KEYSTONE	15
<i>Hendricks Gin, Lemon Juice, Ogreat Treacle, Angostura Bitters</i>	
OLD MAIN	16
<i>Basil Hayden Bourbon, Sweet Vermouth, Benedectine, Angostura Bitters</i>	
MOUNT LAUREL	17
<i>Scapegrace Black Gin, Cynar Amaro, Madeira Wine, Vanilla Bitters & Orange Bitters</i>	
STAYCATION	14
<i>Meyers Dark Rum, Campari, Pineapple Juice, Lime Juice, Brown Sugar Treacle</i>	
PENNSYLVANIA BUCK	15
<i>Bulleit Bourbon, Lemon Juice, Simple, Muddle Strawberry, Rhubarb Bitters</i>	
SMOKED BUICK	15
<i>Basil Hayden Bourbon, Luxardo Maraschino Liqueur And Orange Bitters, Flamed Orange</i>	

◆ Z E R O P R O O F ◆

GETTING HEATED	9
<i>Sliced Jalapeños Mixed with Lime Juice, Agave, Orange Juice and Coconut Milk</i>	
RASPBERRY PINEAPPLE CRUSH	9
<i>Fresh Lemon Juice, Mixed with Raspberry Syrup, Pineapple Juice, Smashed Raspberries and Lemons</i>	
CREAMY CHERRY	8
<i>Cherry, Lime and Simple Syrup Topped with Frothed Heavy Cream</i>	
BLUE THUNDER	9
<i>Lemonade and Starry Mixed with Blue Raspberry Syrup Topped with Energy Drink.</i>	

◆ B E E R ◆

DRAFT

1855 Lager	7	Stella Artois	7
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BOTTLES / CANS

Robin Hood Brewing* - Seasonal Wheat	7	Coors Light	6
Robin Hood Brewing* - Bulls IPA	7	Bud Light	6
Boal City Brewing* - Hefeweizen	7	Corona	7
Boal City Brewing* - Blonde Ale	7	0.0 Heineken (non-alcoholic)	7
Axemann Brewing* - Titan Stout	8	Blue Moon	6
Axemann Brewing* - Blue Stripe	6		
Cinderlands Brewing* - Squish Hazy Pale Ale	8		

* Local Pennsylvania Brewery



→ S P A R K L I N G W I N E ←
BY THE GLASS

AVISSI PROSECCO (187 mL)	12
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CHANDON BRUT ROSÉ (187mL)	18
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MOET & CHANDON IMPERIAL (187mL)	24

→ W H I T E W I N E ←
BY THE GLASS

J. LOHR CHARDONNAY • <i>Monterey, California</i>	14
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WINES OF COPPOLA CHARDONNAY • <i>California</i>	12
.....	
GABBIANO PINOT GRIGIO • <i>Italy</i>	9
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J. LOHR WHITE BAY RIESLING • <i>Monterey</i>	11
.....	
SQUEALING PIG ROSÉ • <i>Australia</i>	11
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DAOU SAUVIGNON BLANC • <i>Paso Robles, California</i>	18
.....	
SILVER MOKI SAUVIGNON BLANC • <i>Marlborough, New Zealand</i>	12

→ R E D W I N E ←
BY THE GLASS

THE CALLING CABERNET SAUVIGNON • <i>Paso Robles, California</i>	21
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FRANCISCAN CABERNET SAUVIGNON • <i>California</i>	14
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ALTOS MALBEC • <i>Mendoza</i>	14
.....	
J. LOHR MERLOT • <i>Paso Robles, California</i>	14
.....	
RIPORTA MONTEPULCIANO D'ABRUZZO • <i>Italy</i>	15
.....	
WINES OF COPPOLA PINOT NOIR • <i>California</i>	15