



◆ L I O N N E F O R L U N C H ◆

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 ◆

NITTANY LION INN LOBSTER BISQUE	14
<i>Maine Lobster, brandy</i>	
SOUP OF THE DAY	8
BAVARIAN PRETZEL STICKS	12
<i>Beer cheese dip, horseradish mustard or Amish sweet and spicy mustard</i>	
VG	
TRUFFLE FRIES	Small 4 Large 9
<i>Crispy fries with fried herbs, parmesan, truffle oil, garlic aioli</i>	
JUMBO CHICKEN WINGS	16
<i>Tossed with honey sriracha, buffalo or BBQ sauce, blue cheese dip, carrots, celery sticks</i>	
BISON MEATBALLS	16
<i>Mushroom sauce, bacon, crispy onion topping</i>	
ROASTED GARLIC HUMMUS	12
<i>Naan bread, carrots, cucumber, celery</i>	
VG	

◆ T O S H A R E ◆

PENNSYLVANIA CHEESE AND CHARCUTERIE • 28

Three cheeses, three meats, local honey, jam, melba toast, crostini

CROSTINI BOARD • 24

Guacamole, tomato bruschetta, shrimp salad, ricotta, tomato, french ham, roasted pepper



S A L A D

HOUSE SALAD • SIDE 5 • FULL 13

Mixed greens, cucumber, carrots, tomato, radish, pomegranate vinaigrette
VG GF

CLASSIC CAESAR SALAD • SIDE 6 • FULL 13

Traditional dressing, parmesan cheese, house made croutons
VG

LIONNE SUMMER SALAD • 16

Baby arugula crumbled goat cheese, blueberries, strawberries, peaches, grape tomato, candied pecans, basil and mango vinaigrette
VG

CAPRESE • 12

Sliced heirloom tomato, mozzarella, red onion, arugula, olives, basil, grilled bread
VG

CLASSIC GREEK SALAD • 15

Tomato, pepper, feta, olives, onion, cucumber, drizzled with extra virgin olive oil, balsamic
VG GF

TUNA POKE BOWL • 19

Shredded lettuce, cucumber, sushi grade tuna, sesame dressing, sesame seeds

ADD TO ANY SALAD:

Grilled chicken breast 6 • Salmon filet 8 • Sauteed shrimp 10 • Chicken salad 7

M A I N E V E N T

TRIPLETT BURGER 18
8oz house blended beef burger, lettuce, tomato, pickle, habanero hot pepper bacon jam, gorgonzola, fried onion ring, brioche bun (sub impossible patty)

BISON BURGER 18
8oz Pennsylvania raised bison burger, lettuce, tomato, pickle, blueberry bourbon pecan jam, peppered candied bacon, pretzel bun (sub impossible patty)

CHICKEN SANDWICH 18
Southern-style fried chicken breast, honey mustard sauce, cole slaw, lettuce, tomato, pickle, corn meal kaiser roll

PASTRAMI & CORNED BEEF 19
Pastrami, corned beef, peppered candied bacon, sauerkraut, Russian dressing, melted Swiss cheese, toasted rye bread

CRAK CAKE SLIDERS 22
Maryland crab cakes, citrus remoulade, brioche bun

LIONNE BALT 17
Bacon, avocado, lettuce, tomato on brioche toast with maple mayonnaise

CHICKEN SALAD CROISSANT 17
House baked croissant stuffed with chicken salad, baby arugula, cranberry dressing

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, VG - Vegetarian, DF - Daily Free