



◆ T O T E L L T H E T A L E ◆

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 <i>Caper Fondant, Baby Greens, Asparagus Essence, Caviar, Pastry Crisps</i> GF AVAILABLE WITHOUT CRISP	18
PAN SEARED FOIE GRAS <i>Honey Brandy Melons, Pistachio, Bacon Raisin Pancake</i> TREE NUTS	24
CIDER POACHED BABY BEETS <i>With Honey Cheese, Pomegranate Molasses and Pistachio</i> GF TREE NUTS V	20
LIONNE LOBSTER MAC & CHEESE <i>Swiss and Gruyere Cheese, Tarragon</i>	18
BEEF TARTAR <i>Cider Poached Beets, Micro Arugula, Quail Egg, Melba Toast</i> DF AVAILABLE WITHOUT TOAST	24
ONE JUMBO RAVIOLI <i>Asparagus, Mushroom and Ricotta, Brown Butter, Poached Tomato</i>	16
BRANDIED LOBSTER BISQUE <i>A Nittany Lion Inn Tradition</i>	16

◆ S A L A D ◆

SEARED LONG ISLAND DUCK BREAST • 26 <i>Medium Rare, Marinated, Micro Greens, Carrot Honey Essence, Lingonberries, Pickled Mushrooms</i> GF
BLOODY MARY CAESAR SALAD • 16 <i>Sweet Gem Lettuce, Watermelon Relish, Caesar Dressing, Crispy Parmesan</i> GF AVAILABLE WITHOUT CRISPY PARMESAN
BABY ARUGULA SALAD • 15 <i>Burgundy Poached Pear, Local Blue Cheese Quenelle, Candied Walnuts, Apple Cider Jelly</i> TREE NUTS V



◆ M A I N E V E N T ◆

PORK TENDERLOIN <i>Italian Lentil Stew, Honey Mustard Sauce</i> DF GF	28
GRILLED 14OZ VEAL CHOP <i>Celery Root Purée, Morel Mushroom Pinot Noir Sauce</i> GF AVAILABLE WITHOUT CRISPY ONIONS	70
PAN SEARED NORWEGIAN SALMON FILET <i>Purple Horseradish Mash, Saffron Velouté, Black Garlic Syrup</i> GF AVAILABLE WITHOUT SAUCE	35
MARINATED VENISON MEDALLION <i>Brown Butter Mushroom Spaetzle, Gin Berry Sauce</i>	48
8 OZ FILET MIGNON <i>Blue Cheese Potato Au Gratin, Madagascar Green Peppercorn Sauce</i> GF AVAILABLE WITHOUT SAUCE	52
COCONUT CURRY CHICKEN BREAST <i>Coconut Curry Sauce, Fruits, Forbidden Black Rice, Crispy Prawn Chip</i> SHELLFISH GF AVAILABLE WITHOUT PRAWN CHIP	30
FRESH LINGUINI <i>Asparagus Pesto, Vegetables, Mushrooms, Spanish Olive Oil, Italian Parmesan, Crispy Leeks</i> V TREE NUTS GF VERSION AVAILABLE	24
PAN SEARED SEA SCALLOPS <i>Lobster Sauce, Black Garlic Risotto Topped with Maryland Crab</i>	45
SMOKY LENTIL AND BEAN STEW <i>Baked in Cast Iron, Topped With Winter Vegetable Mosaic and House-made Saffron Burrata and Pea Shoot Purée</i> GF V	26

◆ 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

LIONNE



◆ 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	
<i>Basil Hayden Bourbon, Luxardo Maraschino Liqueur And Orange Bitters, Flamed Orange</i>	

◆ Z E R O P R O O F ◆

GETTING HEATED	
<i>Sliced Jalapeños Mixed with Lime Juice, Agave, Orange Juice and Coconut Milk</i>	
RASPBERRY PINEAPPLE CRUSH	
<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	
<i>Lemonade and Starry Mixed with Blue Raspberry Syrup Topped with Energy Drink</i>	

◆ B E E R ◆

DRAFT

1855 Lager	Stella Artois
7	7

BOTTLES / CANS

Robin Hood Brewing* - Seasonal Wheat	Coors Light
Robin Hood Brewing* - Bulls IPA	Bud Light
Boal City Brewing* - Hefeweizen	Corona
Boal City Brewing* - Blonde Ale	0.0 Heineken (non-alcoholic)
Axemann Brewing* - Titan Stout	Blue Moon
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

CHANDON BRUT ROSÉ (187mL) 18

MOET & CHANDON IMPERIAL (187mL) 24

◆ W H I T E W I N E ◆

BY THE GLASS

J. LOHR CHARDONNAY • *Monterey, California* 14

WINES OF COPPOLA CHARDONNAY • *California* 12

GABBIANO PINOT GRIGIO • *Italy* 9

J. LOHR WHITE BAY RIESLING • *Monterey* 11

SQUEALING PIG ROSÉ • *Australia* 11

DAOU SAUVIGNON BLANC • *Paso Robles, California* 18

SILVER MOKI SAUVIGNON BLANC • *Marlborough, New Zealand* 12

◆ R E D W I N E ◆

BY THE GLASS

THE CALLING CABERNET SAUVIGNON • *Paso Robles, California* 21

FRANCISCAN CABERNET SAUVIGNON • *California* 14

ALTOS MALBEC • *Mendoza* 14

J. LOHR MERLOT • *Paso Robles, California* 14

RIPORTA MONTEPULCIANO D'ABRUZZO • *Italy* 15

WINES OF COPPOLA PINOT NOIR • *California* 15