LIONNE
AMERICAN BRASSERIE
1855 LOUNGE

A LEGACY OF HOSPITALITY

Welcome to Lionne, located in the historic main dining room of the Nittany Lion Inn—a beloved campus icon since 1931. Rooted in a long-standing tradition of hospitality, Lionne blends classic elegance with a contemporary culinary approach. Our menu celebrates the bounty of Central Pennsylvania, featuring thoughtfully crafted dishes made with fresh, regional ingredients, alongside inventive cocktails, local beers, and a curated wine list. With attentive service and a welcoming atmosphere, Lionne invites you to slow down, savor the moment, and enjoy a dining experience shaped by history and elevated for today.

THE HOLIDAYS CONTINUE AT THE NITTANY LION INN

HOLIDAY LUNCH BUFFET

DECEMBER 11 & 18
11 A.M. - 3 P.M.

Gather around the table for a festive holiday lunch at Lionne.

BRUNCH WITH SANTA

DECEMBER 12
9 A.M. - 2 P.M.

Make a little holiday magic with brunch and a visit from Santa.



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THANKSGIVING PRIX FIXE

INCLUDES BREAD SERVICE AND YOUR CHOICE OF FIRST COURSE, ENTRÉE AND DESSERT.

BREAD

SERVED FOR THE TABLE

PARKER HOUSE ROLLS

Garlic Butter, Whipped Butter

FIRST COURSE

PLEASE SELECT ONE.

CUCUMBER SALAD

Mixed Greens, Cucumber, Carrot Curls, Candied Walnuts, Microgreens, Champagne Vinaigrette

ROASTED ROOT HARVEST SALAD

Mixed Greens, Baby Kale, Roasted Squash, Golden Beets, Brussels Sprouts, Asparagus, Burrata, Truffle Honey Vinaigrette

NITTANY LION INN BRANDIED LOBSTER BISQUE

Creamy Bisque, Lobster Cake, Crème Fraîche, Rustic Sourdough

ROASTED BUTTERNUT SQUASH SOUP

Maple Crème Fraîche, Toasted Pumpkin Seed Mix

ENTRÉES

WILD HONEY-GLAZED ACORN SQUASH 40

Lundberg Wild Rice Pilaf, Kale, Roasted Pumpkin Seeds, French Onion Gravy, Wild Mushrooms, Roasted Beets, Goat Cheese

CRANBERRY CHIPOTLE SALMON 50

6 oz. Atlantic Salmon, Cranberry Chipotle Glaze, Red Onion Confetti, Wild Mushroom Pilaf, Broccolini

LIONNE SURF AND TURF 65

8 oz. Filet Mignon, Seasoned Lump Crab, Garlic Herb Shrimp, Mustard Béarnaise, Asparagus

HOLIDAY TURKEY PLATTER 60

Roast Turkey Breast, Yukon Mashed Potatoes, Golden Turkey Gravy, Sage Stuffing, Roasted Brussels Sprouts, Bacon Lardons, Maple Balsamic Reduction, Cranberry Orange Sauce

TURKEY OSSO BUCO 50

Braised Turkey Leg, Red Wine Sauce, Creamy Boursin Polenta, Autumn Vegetable Blend

TOMAHAWK SHORT RIB 75

Slow-Roasted Bone-In Short Rib, Red Wine Demi-Glace, Wild Mushroom Risotto, Freshly Grated Parmesan, Broccolini, Crispy Leeks

SIDES

Mashed Potatoes with Gravy 6

Side House Salad 6

Parker House Rolls and Butter 6

Stuffing with Gravy 6

Cranberry Sauce 6

SWEETS

Save room for something sweet. Following your meal, visit our Thanksgiving dessert display just outside Lionne, between the restaurant and 1855, featuring a selection of seasonal desserts.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.