

Kathryn's on the Square April Menu

Dinner Hours 4:00 pm - 7:00 pm | Reservation 717.796.8147, Select Option 1

Tuesday	Wednesday	Thursday	Friday	Saturday
<p>2 <u>Entree:</u> Prosciutto Wrapped Monkfish with Parmesan Herb Risotto and Lemon Beurre Blanc \$17.95</p> <p><u>Special:</u> Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p><u>Dessert:</u> Chocolate Mousse Cake \$5</p>	<p>3 <u>Entree:</u> Hand Cut Veal Chop, 14oz. Veal Chop, Mashed Potato, Sauteed Baby Carrots \$ 29.95</p> <p><u>Special:</u> Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p><u>Dessert:</u> Chocolate Mousse Cake \$5</p>	<p>4 <u>Entree:</u> Maryland Striped Bass with Rice Pilaf, White Wine Caper Butter Sauce \$16.95</p> <p><u>Special:</u> Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p><u>Dessert:</u> Chocolate Mousse Cake \$5</p>	<p>5 <u>Entree:</u> Grilled Salmon with Parmesan Herb Risotto and Lemon Beurre Blanc \$15.95</p> <p><u>Special:</u> Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p><u>Dessert:</u> Chocolate Mousse Cake \$5</p>	<p>6 <u>Entree:</u> Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus, Horseradish Cream \$20.95</p> <p><u>Special:</u> Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p><u>Dessert:</u> Chocolate Mousse Cake \$5</p>
<p>9 <u>Entree:</u> Veal Marsala with Yukon Gold Mashed Potatoes and Grilled Asparagus \$15.95</p> <p><u>Special:</u> Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p><u>Dessert:</u> Mini Key Lime Pies \$5</p>	<p>10 <u>Entree:</u> Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$19.95</p> <p><u>Special:</u> Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p><u>Dessert:</u> Mini Key Lime Pies \$5</p>	<p>11 <u>Entree:</u> Bacon Wrapped Pork Tenderloin with Mashed Potatoes, Asparagus, Whole Grain Cream \$15.95</p> <p><u>Special:</u> Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p><u>Dessert:</u> Mini Key Lime Pies \$5</p>	<p>12 <u>Entree:</u> Cajun Grilled Red Snapper with Lemon Herb Butter, Medley Grilled Squash served with our Wild Rice Pilaf \$16.95</p> <p><u>Special:</u> Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p><u>Dessert:</u> Mini Key Lime Pies \$5</p>	<p>13 <u>Entree:</u> Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$26.95</p> <p><u>Special:</u> Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p><u>Dessert:</u> Mini Key Lime Pies \$5</p>
<p>16 <u>Entree:</u> Garlic and Herb Pan Seared Chicken Breast with Fingerling Potatoes, Mushrooms, Carrots, Bacon, Pearl Onions \$15.95</p> <p><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert:</u> Peach Cobbler \$5</p>	<p>17 <u>Entree:</u> Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$18.95</p> <p><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert:</u> Peach Cobbler \$5</p>	<p>18 <u>Entree:</u> Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$19.95</p> <p><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert:</u> Peach Cobbler \$5</p>	<p>19 <u>Entree:</u> Filet Mignon Oscar with Crab, Asparagus and Mornay Sauce with Aligote Potatoes \$24.95</p> <p><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert:</u> Peach Cobbler \$5</p>	<p>20 <u>Entree:</u> Pistachio Crusted Sea Bass with a Lemon Beurre Blanc, Kansas Blend Rice Pilaf and Sauteed Spinach. \$25.95</p> <p><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert:</u> Peach Cobbler \$5</p>
<p>23 <u>Entree:</u> Cottage Pie with Peas, Carrots and Duchess Potato Topping \$14.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert:</u> Italian Cream Cake \$5</p>	<p>24 <u>Entree:</u> Blackened Salmon Topped with a Grilled Peach Salsa with Wild Rice Pilaf and Sauteed Brussel Sprouts \$16.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert:</u> Italian Cream Cake \$5</p>	<p>25</p> <p><u>Closed For Special Event Tonight</u></p> <p><u>Come Enjoy Our Event at Wesley Courtyard!! 4pm-6pm</u></p>	<p>26 <u>Entree:</u> Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert:</u> Italian Cream Cake \$5</p>	<p>27 <u>Entree:</u> Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Choice of Potato, Sauteed Green Beans. \$23.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert:</u> Italian Cream Cake \$5</p>
<p>30 <u>Entree:</u> Grilled Swordfish, Roasted Fingerling Potatoes, Baby Carrots, Charred Tomato Coulis \$16.95</p> <p><u>Special:</u> Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p><u>Dessert:</u> Chocolate Souffle with Creme Anglaise \$5</p>	<p>1 <u>Entree:</u> Veal Milanese with Baby Arugula, Grape Tomatoes, Olive Oil, Red Pepper Aioli, Charred Lemon \$15.95</p> <p><u>Special:</u> Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p><u>Dessert:</u> Chocolate Souffle with Creme Anglaise \$5</p>	<p>2 <u>Entree:</u> Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$17.95</p> <p><u>Special:</u> Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p><u>Dessert:</u> Chocolate Souffle with Creme Anglaise \$5</p>	<p>3 <u>Entree:</u> Cajun Grilled Grouper topped with Roasted Corn Salsa, Cilantro Lime Rice, Sauteed Spinach and a Grilled Lime Garnish \$16.95</p> <p><u>Special:</u> Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p><u>Dessert:</u> Chocolate Souffle with Creme Anglaise \$5</p>	<p>4 <u>Entree:</u> Surf and Turf 5oz. Filet Mignon paired with a Petit Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95</p> <p><u>Special:</u> Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p><u>Dessert:</u> Chocolate Souffle with Creme Anglaise \$5</p>