

Kathryn's on the Square May Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
	<p>1 Entree: Veal Milanese with Baby Arugula, Grape Tomatoes, Olive Oil, Red Pepper Aioli, Charred Lemon \$15.95</p> <p>Special: Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p>Dessert: Chocolate Souffle with Creme Anglaise \$5</p>	<p>2 Entree: Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$17.95</p> <p>Special: Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p>Dessert: Chocolate Souffle with Creme Anglaise \$5</p>	<p>3 Entree: Cajun Grilled Grouper topped with Roasted Corn Salsa , Cilantro Lime Rice, Sauteed Spinach and a Grilled Lime Garnish \$16.95</p> <p>Special: Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p>Dessert: Chocolate Souffle with Creme Anglaise \$5</p>	<p>4 Entree: Surf and Turf 5oz. Filet Mignon paired with a Petit Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95</p> <p>Special: Mango Scallop Canapes Three Pan Seared Scallops topped with a Mango Salsa served on Bib Lettuce Hearts \$10</p> <p>Dessert: Chocolate Souffle with Creme Anglaise \$5</p>
<p>7 Entree: Maryland Striped Bass with Rice Pilaf, White Wine Caper Butter Sauce \$16.95</p> <p>Special: Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p>Dessert: Strawberry Pretzel Tart \$5</p>	<p>8 Entree: Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus, Horseradish Cream \$20.95</p> <p>Special: Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p>Dessert: Strawberry Pretzel Tart \$5</p>	<p>9 Entree: Prosciutto Wrapped Monkfish with Parmesan Herb Risotto and Lemon Beurre Blanc \$17.95</p> <p>Special: Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p>Dessert: Strawberry Pretzel Tart \$5</p>	<p>10 Entree: 6oz. Filet Mignon Oscar with Crab, Asparagus and Mornay Sauce with Aligote Potatoes \$24.95</p> <p>Special: Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p>Dessert: Strawberry Pretzel Tart \$5</p>	<p>11 Entree: Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$19.95</p> <p>Special: Sesame Seared Ahi Tuna with Pickled Ginger, drizzled with a Yuzu Dressing. \$10 (Served Rare)</p> <p>Dessert: Strawberry Pretzel Tart \$5</p>
<p>14 Entree: 12oz. Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$27.95</p> <p>Special: Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p>Dessert: Lemon Blueberry Cake \$5</p>	<p>15 Entree: Bacon Wrapped Pork Tenderloin with Mashed Potatoes, Asparagus, Whole Grain Cream \$15.95</p> <p>Special: Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p>Dessert: Lemon Blueberry Cake \$5</p>	<p>16 Entree: Pistachio Crusted Sea Bass with a Lemon Beurre Blanc, Kansas Blend Rice Pilaf and Sauteed Spinach. \$25.95</p> <p>Special: Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p>Dessert: Lemon Blueberry Cake \$5</p>	<p>17 Entree: 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Choice of Potato, Sauteed Green Beans. \$23.95</p> <p>Special: Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p>Dessert: Lemon Blueberry Cake \$5</p>	<p>18 Entree: Garlic and Herb Pan Seared Chicken Breast with Fingerling Potatoes, Mushrooms, Carrots, Bacon, Pearl Onions \$15.95</p> <p>Special: Mixed Seafood Cocktail, Scored Lobster's Claw and Arm, Shrimp Cocktail, Crab Salad \$10</p> <p>Dessert: Lemon Blueberry Cake \$5</p>
<p>21 Entree: Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$19.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert: Strawberry Mascarpone Cake \$5</p>	<p>22 Entree: Cajun Grilled Red Snapper with Lemon Herb Butter, Medley Grilled Squash served with our Wild Rice Pilaf \$17.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert: Strawberry Mascarpone Cake \$5</p>	<p>23 Closed For Special Event Tonight</p> <p>Come Enjoy Our Event at Wesley Courtyard!! 4pm-6pm</p>	<p>24 Entree: Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert: Strawberry Mascarpone Cake \$5</p>	<p>25 Entree: Cottage Pie with Peas, Carrots and Duchess Potato Topping \$14.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert: Strawberry Mascarpone Cake \$5</p>
<p>28 Entree: Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$17.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert: Mixed Berry Tiramisu \$5</p>	<p>29 Entree: Veal Marsala with Yukon Gold Mashed Potatoes and Grilled Asparagus \$15.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert: Mixed Berry Tiramisu \$5</p>	<p>30 Entree: Blackened Bronzino, Mango Salsa, Sauteed Spinach and Lemongrass Rice \$14.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert: Mixed Berry Tiramisu \$5</p>	<p>31 Entree: Grilled Swordfish, Roasted Fingerling Potatoes, Baby Carrots, Charred Tomato Coulis \$17.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert: Mixed Berry Tiramisu \$5</p>	<p>1 Entree: Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$18.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert: Mixed Berry Tiramisu \$5</p>